

Plated Lunch Menu A

Salad Course

Host chooses 2 of 3 items

Baked Almond Brie Bruschetta

Salad garnish of baby greens dressed with extra virgin olive oil, spicy dried fruit tapenade

Steamed Black Mussels

Basil-chardonnay broth, julienne vegetables, grilled bread

Salad of Strawberries & Tucumcari Feta Cheese

Sun dried apricots, organic field greens, toasted cashews and pickled slivered garlic tossed with creamy balsamic-rosemary dressing

Entrée Course

Host chooses 2 of 3 items

Beef Tenderloin Tips Bordelaise

Mashed potatoes, vegetable medley and rich red wine sauce

Chicken Paillard Picatta

Scallopine of chicken breast served over wild rice pilaf with steamed broccoli & baby carrots and lemon-caper pan sauce

Rotisserie Pork Loin

Roasted gold potatoes, sautéed spinach & corn, chipotle-apricot relish

Dessert Course

Marinated Ripe Berries & Lemon Olive Oil Cake

Whipped fresh ricotta and Marsala syrup

'Cafe Au Lait' Ice Cream Torte

Coffee ice cream, espresso sabayon and frozen vanilla cream layered into a chocolate cookie crust. Chocolate covered espresso bean garnish

\$27 per person plus tax and gratuity

