

# Plated Lunch Menu B

## 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

### **Flourless chocolate torte**

Raspberry coulis

### **Seasonal Crème Brûlée**

Chantilly cream

\$30 per person plus tax and gratuity

