

# Plated Lunch Menu C

## Salad Course

Host chooses 2 of 3 items

### **Simple Mixed Green Salad**

Matchstick cucumbers & teardrop tomatoes, champagne-shallot vinaigrette

### **The Caesar Salad**

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

### **Cup of Soup du Jour**

## Entrée Course

### **Grilled Chicken Sandwich**

Topped with crispy pancetta, smoked mozzarella & sun dried tomato tapenade, caramelized onion focaccia, honey mustard, house cut fries

### **Portobello Mushroom Stroganoff**

With a red wine sauce, sour cream & snow peas over a bed of pappardelle pasta

### **Seared Rare Ahi Tuna**

Served on a bed of avocado, tatsoi & sprouts, sesame-soy glaze & spicy mustard dipping sauce, topped with chow mein noodles

## Dessert Course

Host chooses 1 of 2 items

### **Warm Chocolate Brownie**

Served with vanilla bean ice cream

### **Tres Leches Cake**

Ancho chile-dark chocolate sauce, whipped cream & cranberry pear relish

\$22 per person plus tax and gratuity

