

Plated Lunch Menu D

Salad Course

Host chooses 1 of 2 items

Simple Mixed Green Salad

Matchstick cucumbers & teardrop tomatoes, champagne-shallot vinaigrette

Cup of Soup du Jour

Entrée Course

Szechuan Chicken Salad

Hoisin BBQ glazed chicken tenders served on a bed of Napa cabbage, tatsoi, red peppers, crispy chow mein noodles and grilled scallion dressed with sesame-ginger vinaigrette

Angel Hair Pasta Alla Caprese

Fresh peeled garden tomatoes, basil, mozzarella cheese and slivered garlic tossed with extra virgin olive oil

Black Forest Ham & Provolone Cheese Sandwich

On buttered pumpernickel bread with horseradish crema, tomatoes and daikon sprouts. Classic French fried potatoes

Dessert Course

Host chooses 1 of 2 items

Chocolate Truffles

Three bites of chocolate

Sorbet & Fresh Berries

\$17 per person plus tax and gratuity

