

Plated Lunch Menu E

Entrée Course

Tuna Salad Croissant Sandwich

A blend of albacore and ahi tuna, pepper jack cheese and sprouts, daily made potato chips

Portabello Mushroom & Three Cheese Panini

Mozzarella, goat and fontina cheese with slices of beefsteak tomato and basil pesto toasted on focaccia. Accompanied by a petite mixed green salad tossed in balsamic vinaigrette

Grilled Chicken Caesar

The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese

Dessert Course

Host chooses 1 of 2 items

Chocolate Truffles

Three bites of chocolate

Sorbet & Fresh Berries

\$17 per person plus tax and gratuity

