

PLATED LUNCH MENU A



1 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

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Steamed Black Mussels

Basil-chardonnay broth, julienne vegetables, grilled bread

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Salad of Strawberries & Tucumcari Feta Cheese

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

2 ENTRÉE COURSE *(Host chooses 2 of 3 items)*

Beef Tenderloin Tips Bordelaise

Mashed potatoes, vegetable medley and rich red wine sauce

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Chicken Paillard Picatta

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

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Rotisserie Pork Loin

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

3 DESSERT COURSE

Marinated Ripe Berries & Lemon Olive Oil Cake

Whipped fresh ricotta and Marsala syrup

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'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**