

PLATED LUNCH MENU C



1 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

2 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

3 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**