

# PLATED LUNCH MENU D



## 1 SALAD COURSE *(Host chooses 1 of 2 items)*

### **Simple Mixed Green Salad**

Matchstick cucumbers & teardrop tomatoes, champagne-shallot vinaigrette

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

## 2 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

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### **Angel Hair Pasta Alla Caprese**

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

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### **Black Forest Ham & Provolone Cheese Sandwich**

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

## 3 DESSERT COURSE *(Host chooses 1 of 2 items)*

### **Chocolate Truffles**

Three bites of chocolate

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### **Sorbet & Fresh Berries**

**\$17 per person  
plus tax and gratuity**