

PLATED LUNCH MENU E



1

ENTRÉE COURSE

Tuna Salad Croissant Sandwich

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

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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

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Grilled Chicken Caesar

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

2

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**