

# 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

### **Flourless chocolate torte**

Raspberry coulis

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### **Seasonal Crème Brûlée**

Chantilly cream

**\$28 per person  
plus tax and gratuity**