

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

**\$20 per person
plus tax and gratuity**