

# 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

.....

### **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

.....

### **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

.....

### **Sorbet & Fresh Berries**

**\$16 per person  
plus tax and gratuity**