

PLATED LUNCH MENU B



1 SALAD COURSE *(Host chooses 2 of 3 items)*

Cup Onion Soup Gratinée

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

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Simple Mixed Green Salad

Matchstick cucumbers & teardrop tomatoes, champagne-shallot vinaigrette

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The Caesar Salad

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

2 ENTRÉE COURSE *(Host chooses 2 of 4 items)*

BBQ Pork Ribs

House made French fried potatoes, buttermilk slaw

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Smoked Chicken Fettuccine Alfredo

Tender chicken simmered with roasted red peppers and snap peas in parmesan cream sauce

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Open Face Shaved Prime Rib Sandwich

Spinach, mushrooms and caramelized onions topped with brie cheese on a soft French baguette. House cut French fries

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Shrimp Linguine Pizzaiola

Tossed with slivered garlic, fresh tomatoes, white wine & basil French fries

3 DESSERT COURSE

Olive Oil Cake

Whipped fresh ricotta and Marsala syrup

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Chocolate Pot de Creme

White chocolate macadamia cookie Chantilly cream

**\$25 per person
plus tax and gratuity**