

Plated Lunch Menu A

Salad Course (Host chooses 2)

Baked Almond Brie Bruschetta

Salad garnish of baby greens dressed with extra virgin olive oil, spicy dried fruit tapenade

Antipasto Plate

Cured meats, artisan cheese, pickled veg, cornichon, spicy mustard

Salad of Gala Apple & Tucumcari Feta Cheese

craisins, organic field greens, toasted cashews and cider vinaigrette

Entrée Course (Host chooses 2)

Beef Tenderloin Tips Bordelaise

mashed potatoes, vegetable medley and rich red wine sauce

Grilled Atlantic Salmon

wild rice pilaf, steamed broccoli & baby carrots, citrus beurre blanc

Rotisserie Pork Loin

roasted gold potatoes, sautéed spinach & corn, chipotle-apricot relish

Dessert Course

Flourless Chocolate Torte

raspberry coulis

Seasonal Crème Brûlée

cookie

***\$44 per person
(plus tax & gratuity)***

