

Plated Lunch Menu B

Salad Course (Host chooses two)

Cup Onion Soup Gratinée

toasted baguette, gruyere & fontina cheeses

Simple Mixed Green Salad

English cucumbers, cherry tomatoes, citrus vinaigrette

The Caesar Salad

chopped romaine, garlic butter croutons, grated grana padano cheese

Entrée Course (Host chooses two)

Chicken Paillard Picatta

wild rice pilaf, steamed broccoli & baby carrots,
lemon-caper pan sauce

Open Face Shaved Prime Rib Sandwich

spinach, mushrooms & caramelized onions, brie cheese,
soft French baguette. French fries

Shrimp Linguine Pizzaiola

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

Dessert Course

Lemon Tart

fresh berries

Chocolate Pot de Creme

seasonal cookie, chantilly cream

**\$40 per person
(plus tax & gratuity)**