

Plated Lunch Menu C

Salad Course (Host chooses two)

Simple Mixed Green Salad

Matchstick cucumbers & teardrop tomatoes, champagne-shallot vinaigrette

The Caesar Salad

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

Cup of Soup du Jour

Entrée Course (Host chooses two)

Grilled Chicken Sandwich

crispy pancetta, goat cheese & sun dried tomato tapenade, focaccia, honey mustard. french fries

Portobello Mushroom Stroganoff

With a red wine sauce, sour cream & snow peas over a bed of pappardelle pasta

Smash Burger

cheddar, green chile dijonnaise, brioche bun, seasoned fries

Dessert Course (Host chooses one)

Warm Chocolate Brownie

vanilla bean ice cream

Cheesecake

graham cracker crust, seasonal coulis

\$38 per person
(plus tax & gratuity)