

Plated Lunch Menu D

Salad Course (Host chooses 1)

Cup of Soup du Jour

Simple Mixed Green Salad

english cucumbers, cherry tomatoes, citrus vinaigrette

Entrée Course (Host chooses 2)

Szechuan Chicken Salad

Hoisin BBQ glazed chicken tenders served on a bed of Napa cabbage, tatsoi, red peppers, crispy chow mein noodles and grilled scallion dressed with sesame-ginger vinaigrette

Angel Hair Pasta Alla Caprese

Fresh peeled garden tomatoes, basil, mozzarella cheese and slivered garlic tossed with extra virgin olive oil

Classic Cubano

smoked ham, mojo pork, swiss cheese, pickle & mustard, baguette, seasoned fries

Dessert Course (Host chooses one)

Chocolate Bark

Sorbet & Fresh Berries

*\$34 per person
(plus tax & gratuity)*