

# Plated Lunch - \$35 Per Person

fresh baked focaccia and house made hummus

## FIRST COURSE: choose two options

seasonal soup

salad options: mixed greens garden (GF), classic caesar,

southwest chipotle chopped, tuscan kale & quinoa (GF)

## SECOND COURSE: choose three options

Grilled BBQ tenderloin steak tips

crispy onion string garnish

Foley's pan seared Atlantic Bay of Fundy salmon (GF)

fresh lemon butter

grilled 12oz bone-in porterhouse pork chop (GF)

rosemary brown butter applesauce

shrimp scampi or pesto shrimp scampi

garlic lemon butter sauce, cavatappi pasta, diced tomatoes, baby spinach, sweet peas, basil, pecorino romano, grilled lemon rounds

seasonal ravioli

choose one: butternut squash & mascarpone cheese; mediterranean;

wild mushroom; roasted red pepper & goat cheese; spinach & ricotta

pan seared statler chicken breast (GF)

choose one: piccata, marsala, pan gravy, or lemon cream sauce

## SIDES: choose two options

herb & garlic roasted potatoes

seasonal vegetable

pasta with alfredo

creamy whipped potatoes

spanish rice

pasta with pesto

sweet potato mash

toasted cous cous rice pilaf

pasta with pomodoro

white truffle whipped potatoes