



## Plated Lunch Menu

\$75 per person

*price subject to change based on pre-selected menu*

### Starter

please choose one for the entire group

(additional choice at \$5 per person per selection)

Baby Greens Salad with strawberries, herbed goat cheese, toasted walnuts and lemon balsamic vinaigrette

Butter Lettuce Salad with radish, cherry tomatoes, cucumbers, pesto and aged balsamic

Chopped Caesar Salad with shaved parmesan and garlic croutons

Seasonal Soup of the Day

### Entrees

please choose one for the entire group

(additional choice at \$10 per person per selection)

Black Angus Cheeseburger with tomato, red onion and salt & pepper french fries

Wood Grilled Salmon with fregola pasta, sundried tomatoes, olives and tomato beurre blanc

Beef and Pork Bolognese with spaghetti alla chitarra, english peas and parmesan

Herb-Roasted Chicken Breast with mushroom risotto, garden kale and chicken jus

Braised Short Ribs with creamy polenta, grilled asparagus and forest mushroom salad

Grilled Hanger Steak with steakhouse mushroom, french fries and truffle aioli

\*A vegetarian option is always available the day of your event

### Dessert

please choose one for the entire group

(additional choice at \$5 per person per selection)

Apple and Cherry Crisp with vanilla ice cream

Vanilla Crème Brûlée with shortbread cookie

Brown Butter Almond Cake with seasonal fruit and vanilla ice cream

Chocolate Molten Cake with vanilla ice cream