



Plated Lunch Menu

\$55 per person

Starter

please choose one (additional choice at \$5 per person)

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 (additional choice at \$10 per person)

Black angus burger with tomato, red onion and salt & pepper french fries

Wood grilled salmon with fregola pasta, sundried tomatoes, olives and tomato beurre blanc

Bucatini and ricotta meat balls, with marinara, chili flake and parmesan

Braised short ribs with creamy polenta, grilled asparagus and forest mushroom salad

Grilled flat iron steak with steakhouse mushroom, french fries and B13 sauce

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

Dessert

please choose one (additional choice at \$5 per person)

Apple and cherry crisp with vanilla ice cream

Vanilla crème brûlée with shortbread cookie

Brown butter almond cake with seasonal fruit and ice cream

Chocolate molten cake with ice cream



Plated Dinner Menu

\$65 per person

Starter

please choose one (additional choice at \$5 per person)

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 (additional choice at \$10 per person)

Bucatini and ricotta meat balls, with marinara, chili flake and parmesan

Pan roasted halibut with dungeness crab, coconut rice and hot and sour lobster sauce

Herb roasted chicken breast with mushroom risotto, garden kale and chicken jus

Grilled filet mignon with potato puree, grilled green beans and bordelaise

Wood grilled salmon with fregola pasta, sundried tomatoes, olives and tomato beurre blanc

Prime new york steak with fingerling potatoes, bacon, mushroom and arugula salad

Cabernet braised short ribs with creamy polenta, grilled asparagus and forest mushroom salad

Snake river farms pork chop with roasted garlic polenta, cipollini onion, chard and mustard jus

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

Dessert

please choose one (additional choice at \$5 per person)

apple and cherry crisp with vanilla ice cream

vanilla crème brûlée with shortbread cookie

brown butter almond cake with seasonal fruit and ice cream

chocolate molten cake with ice cream