

# Plated Lunch

\*Available 11:00am - 3:00pm. Minimum 20 Guests.\*

## Includes:

- Plated Salad or Soup
- Plated Entrée (choice of 2 selections, host must provide place cards)
- Dessert
- Soft Beverage Station
- White or Black Linen
- Tables & Chairs (rounds of 10, if less than 10 guests an additional table charge may be incurred)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

## Salad or Soup Selections

\*add 3.25/person to enjoy one of each\*

### Salads

- Classic Caesar (rosemary parm croutons)
- Mixed Lettuce (seasonal greens & toppings, basil red wine vinaigrette)
- Spinach (craisins, red onion, hearts of palm, poppyseed vinaigrette)
- Iceberg (crisp honey bacon strip, figs, blue cheese, house-made ranch)

### Soups

- Creamy Potato Leek (chilled or hot) (crispy onion)
- Tomato Basil (rosemary parmesan crouton)

## Entree Selection

- Roasted Vegetable Lasagna (no noodles) 31.00/person (eggplant, squashes, fresh spinach, carrot, red onion, goat cheese & parmesan, heirloom marinara)
- Wild Mushroom Risotto 31.00/person (crispy spinach, truffle oil)
- Lemon Thyme Chicken Breast 34.00/person (parmesan orzo)
- Maple Meatloaf 35.00/person (butter whipped potatoes)
- Braised Short Ribs 37.00/person (sweet potato hash)
- Roasted Scottish Salmon 37.00/person (pearl cous cous, roasted lemon, creamed spinach)

## Dessert Selections (choose one)

- Seasonal Bread Pudding (whipped cream)
- Apple Blossom (caramel sauce)
- Flourless Chocolate Layered Cake (ganache, raspberry puree)
- Vanilla Cheesecake (strawberries, ginger simple syrup)