



PLATED LUNCH MENU

\$30
per person

The Executive Chef will pair a seasonal starch & vegetable to compliment your meal. Vegetarian & vegan entrees are available upon request. Your meal includes rolls with butter, regular & decaffeinated coffee, assorted hot teas, fresh brewed iced tea, lemonade, & water service

SALADS

CHOOSE ONE

Classic Caesar Salad with Romaine lettuce, parmesan cheese, croutons, & creamy caesar dressing

Mixed Green Salad with spring mix, cherry tomatoes, cucumbers, house croutons, & balsamic vinaigrette or ranch

ENTREES

CHOOSE TWO

Roasted Chicken Breast with green & red grapes, basil, toasted almonds & Sangiovese Beurre Rouge sauce

Greek Chicken Breast with feta cheese, kalamata olives, diced tomatoes, lemon, & oregano

Slow Roasted Pork Loin with whole grain mustard jus

Slow Roasted Tri Tip with parsley-walnut pesto sauce

DESSERT

CHOOSE ONE

Assorted Cookies

Assorted Cheesecake Slices

Chocolate Decadence Cake

Triple Chocolate Chip Brownies

ALL FOOD & BEVERAGE IS SUBJECT TO 22% SERVICE CHARGE & THEN SALES TAX

