

Plated Lunch Menu

Pricing Options – does not include tax or gratuity

Children 10 years & younger are half price

\$20.00 per person – please select - 2 Entrees / 1 Salad or 1 Dessert

\$25.00 per person – please select - 3 Entrees / 1 Salad or 1 Dessert

\$30.00 per person – please select – 3 Entrees / 1 Salad & 1 Dessert

Starter Salads

Mixed Greens Salad

matchstick apples, red chile pumpkin seeds, barrel aged sherry vinaigrette (fall/winter)

Spring Greens Salad

sliced cucumbers, fresh blueberries, citrus vinaigrette (spring/summer)

Classic Caesar Salad

chopped romaine, house-made croutons, grana padano cheese, garlic anchovy dressing

Entrées

Grilled Chicken or Salmon Caesar Salad

chopped romaine, house-made croutons, grana padana cheese,
citrus caesar vinaigrette

Classic Chef's Salad

chopped romaine, hard boiled egg, ham, rotisserie turkey, Tillamook cheddar,
diced roma tomatoes, house-made ranch dressing

Rotisserie BBQ Pork Loin Sandwich

cilantro-lime cabbage slaw, house-made potato chips

Rotisserie Turkey Club Sandwich

applewood smoked bacon, avocado, tomato & lettuce, basil aioli,
fano 9-grain pullman wheat bread, house-made potato chips

Grilled Chicken Breast & Green Chile Cheddar Sandwich

house-made potato chips

Seasonal Vegetable Alfredo

baby spinach, basil chiffonade, shaved grana padana cheese, classic alfredo sauce

\$25+ Menus Only

Rotisserie Roasted Half-Chicken

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

Chicken Alfredo

baby spinach, basil chiffonade, shaved grana padana cheese, classic alfredo sauce

Beef Tenderloin Pasta Bolognese

house-made meat sauce tossed with pasta, shaved grana padano cheese

Grilled Atlantic Salmon

steamed jasmine rice, seasonal vegetable, sake-lime beurre blanc

USDA Prime Pub Steak Medallions

roasted red potatoes, seasonal vegetable, port wine demi-glace

Desserts

Chocolate Mousse Cake

New York Style Cheesecake

Seasons Tiramisu

Carrot Cake

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