

# **Plated Lunch Menu # 1**

**\$23 per person**

*Does not include beverages, tax or gratuity*

## ***Two courses***

***Choice of one salad OR one dessert and two entrees***

### **Starter Salad**

#### **Local Garden Greens Salad**

julienne green apples, toasted pumpkin seeds, barrel aged sherry vinaigrette (fall / winter)  
heirloom tomatoes, cucumbers, feta, watermelon basil vinaigrette (spring / summer)

### **Entrees**

*Host to select two of the following:*

#### **Grilled Chicken or Salmon Caesar Salad**

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

#### **Cobb Salad**

mixed greens, hard boiled egg, rotisserie chicken, blue cheese crumbles,  
applewood smoked bacon, avocado, diced roma tomatoes, balsamic vinaigrette

#### **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

#### **Handmade Winter Squash & Four Cheese Ravioli**

sautéed baby spinach & mushrooms, toasted hazelnuts, shaved asiago,  
maple-sage cream sauce

#### **Beef Tenderloin Pasta Bolognese**

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

### **Desserts**

**Chocolate Mousse Cake**  
**New York Style Cheesecake**  
**Seasons Tiramisu**  
**Carrot Cake**