

## **Plated Lunch Menu # 2**

***\$30 per person***

***Does not include tax or gratuity***

### ***Three courses***

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

#### **Starter Salads**

*Host to select one of the following:*

##### **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)

##### **Seasons' Caesar Salad**

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

#### **Entrees**

*Host to select two of the following:*

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

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

##### **Rotisserie Roasted Half-Chicken**

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

##### **Grilled Atlantic Salmon**

steamed jasmine rice, seasonal vegetable, citrus beurre blanc

#### **Desserts**

*Host to select one of the following:*

##### **Chocolate Mousse Cake**

##### **New York Style Cheesecake**

##### **Seasons Tiramisu**

##### **Carrot Cake**

***Soda, coffee, tea and bread service included***