

## **Plated Lunch Menu # 3**

***\$35 per person***

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

***Three courses***

***Choice of one salad, three 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 three 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

#### **Grilled Waygu Sirloin Steak Medallions**

roasted fingerling potatoes, seasonal vegetable,  
roasted garlic demi-glace

### **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***