

# LUNCH MENUS



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## Food Stations

\$35 per person

**garden greens salad · house-made potato chips**

**spit-roasted turkey wrap**

applewood smoked bacon, provolone, avocado, basil aioli, tomato & lettuce

**green chili chicken alfredo**

baby spinach, shaved grana Padano

**vegetable formaggio panini**

portobello mushrooms, grilled vegetables, pesto aioli, lara chenal goat cheese

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## Plated Lunch

\$37 per person

### starters for the table

**artisanal bread & house-made dipping oil · hummus & vegetable crudite**

### entrées

**spit-roasted turkey wrap**

applewood smoked bacon, provolone, avocado, basil aioli, tomato & lettuce, herb fries

**grilled Atlantic salmon**

sautéed fresh vegetables, jasmine rice, citrus beurre blanc

**grilled chicken caesar salad**

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

**house made vegetarian ravioli**

seasonal set

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### lunch additions

assorted dessert bites \$7/per person

drink station (regular & decaf coffee, hot & cold tea, soda) \$6/per person

(menu pricing does not include tax or service charges)