

HOT LUNCH ENTREES

All hot entrees include choice of salad, fresh rolls, butter, regular coffee, decaffeinated coffee, milk, iced tea or herbal tea.

SALADS

Tossed greens salad, grape tomatoes, cucumber, carrot, red cabbage, chive house dressing

Field greens, radicchio, pine nuts, mandarin orange, teardrop tomatoes, chive vinaigrette

Iceberg, organic eggs, smoked bacon, tomato, bleu cheese dressing

Baby spinach salad, seasonal berries, raspberry vinaigrette

ENTREE

SLICED FLANK STEAK, RED WINE DEMI GLACE

Butter whipped potatoes, julienne carrots, squash, broccoli, red pepper

\$34 per person

HERB CRUSTED FILET MIGNON, BORDELAISE

Oven roasted red potatoes, broccoli

\$40 per person

SAUTÉED BONELESS CHICKEN, CHARDONNAY

Wild rice pilaf, patty pan squash, baby carrots

\$29 per person

GRILLED HONEY AND LIME CHICKEN, CHIPOTLE DEMI

Chive whipped potatoes, French green beans

\$32 per person

PEPPER CRUSTED PORK LOIN, CITRUS DIJON VELOUTE

Whipped sweet potatoes, asparagus

\$32 per person

GRILLED SALMON, HONEY TERIYAKI

Soba noodles, assorted peppers, red onion, broccoli

\$33 per person

HERBED TOFU, TOMATO ARTICHOKE

Wild rice pilaf, patty pan squash, baby carrots

\$30 per person

DESSERT

Homemade individual apple pie, caramel drizzle

New York cheesecake, strawberries

Platters of cookies and brownies

Housemade carrot cake

French chocolate chamboard

Flourless chocolate cake

All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.