



event menu

LUNCHEON

\$20 per person (3-course). Available between the hours of 11am and 4pm.

DINNER ROLLS *house made with rosemary butter*

FIRST COURSE *(host selects soup or salad)*

Soup

(Fall/Winter) **Butternut Squash** with chive crème fraîche

(Spring/Summer) **Tomato and Basil** with garlic crouton and balsamic drizzle

Option: **Lobster Bisque** with chive crème fraîche +\$5

Salad

House greens, cucumber ring, tomato, crouton, goat cheese and red wine vinaigrette

Caesar with house made dressing, crisp romaine, croutons, and parmesan +\$2

Arugula with prosciutto, apple, bleu cheese crème, and lavender-honey balsamic +\$4

ENTRÉE *(host selects four, guest selects from the four)*

Spinach Salad with beets, potato, egg, almonds, onions and bacon vinaigrette

Grilled Chicken Parmesan Sandwich with prosciutto, basil, fried mozzarella, and parmesan aioli

Ham and Brie with onions, spinach and mushrooms on a flour tortilla, honey mustard

Salmon Piccata in lemon and caper butter sauce

Chicken Marsala with mushrooms and marsala wine demi-glace

Flank Steak with mushroom and sherry demi-glace

Penne ala Vodka with green peas and shaved parmesan cheese

DESSERT *(host selects)*

Lime Cheesecake with blackberry compote

Layered Chocolate Tart with fresh whipped cream

Cider Pecan Tart caramel and chantilly creme

Cinnamon Bread Pudding with dried fruit and brandied cream sauce

Duo +\$2 **Trio** +\$3

BEVERAGES *coffee, tea, and soft drinks*
