



*event menu*

# LUNCHEON

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

DINNER ROLLS *with rosemary butter*

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FIRST COURSE *(host selects one item)*

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Soup

(Fall/Winter) **Pumpkin Bisque** *with spiced crème fraîche*  
(Spring/Summer) **Tomato Bisque** *with garlic crouton and balsamic drizzle*  
Option: **Lobster Bisque** *with pastry garnish* +\$5

Salad

**Garden greens**, cucumber, tomato, carrot, red onion, goat cheese, white balsamic  
**Caesar** *with house made dressing, crisp romaine, croutons, and asiago cheese* +\$2

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

*Served with chef's choice of seasonal accompaniments*

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**Pear and Brie Salad** *with moscato poached pears, brie, candied walnuts, honey mustard, and white balsamic*

**Portabella Wrap** *with roasted tomato, roasted pepper, pesto ricotta, arugula, and balsamic reduction*

**Salmon Piccata** *with lemon-caper beurre blanc*

**Chicken Marsala** *with mushrooms and marsala wine sauce*

**Top Sirloin Filet** *served medium with red wine demi-glace*

**Pasta ala Vodka** *with green peas and asiago cheese*

DESSERT *(host selects one item)*

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**Seasonal Cheesecake Selection** *with whiskey caramel sauce*

**Layered Chocolate Tart** *with fresh whipped cream*

**Crème Brûlée** *with caramelized sugar crust and fresh berries*

**Cinnamon Bread Pudding** *with dried fruit and brandied cream sauce*

**Choice of Two** +\$2 **Choice of Three** +\$3

BEVERAGES *coffee, tea, and soft drinks included*

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