



event menu

LUNCHEON

\$24 per person (3-course). Available between the hours of 12pm and 3pm.

DINNER ROLLS *with whipped butter*

FIRST COURSE *(host selects one item)*

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

Wrap-a-Touille *grilled zucchini & portabella, caramelized onion, roasted carrot, house vegan parmesan, vegan flour tortilla, smoked tomato marinara*

Salmon Piccata *with lemon-caper beurre blanc*

Chicken Marsala *with mushrooms and marsala wine sauce*

Grilled Ribeye *with pumpkin chimichurri*

Pasta ala Vodka *with green peas and asiago cheese*

Chef's Seasonal Salad *as depicted on our regular menu*

DESSERT *(host selects one item)*

Seasonal Cheesecake Selection *chef's accompaniment*

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*