



*event menu*

# LUNCHEON

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

DINNER ROLLS *with whipped 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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**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 chimichurri*

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

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

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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

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BEVERAGES *coffee, tea, and soft drinks included*