



## ***Plated 2-Course Luncheon***

**\$30 (per person)**

*(plus service charge and sales tax)*

### ***Variety of House Rolls and Butter Provided***

#### ***Starters***

*You may select 1 starter for your entire group*

##### ***House Salad***

*Baby greens, cherry tomatoes,  
cucumber, balsamic vinaigrette*

##### ***Caesar Salad***

*Chopped hearts of romaine,  
Parmigiano Reggiano, croutons*

#### ***Main Course***

*1 pre-selected entrée per guest*

*(you may select a maximum of 3 entrées for your entire group)*

##### ***Pan Seared Salmon***

*Seasonal vegetable farro, pistou, seasonal vegetables, cherry tomato relish*

##### ***Grilled Chicken Breast***

*Grilled marinated chicken breast, herb roasted potatoes,  
seasonal vegetables, pan gravy*

##### ***Beef Stew***

*Tender beef bites, peppers, potatoes, seasonal vegetables and fresh herbs*

##### ***Vegetarian Ratatouille***

*Made of squash, sundried tomatoes, seasonal vegetables and couscous*

**Beverage Service \$3 (per person)**

*Soda, Coffee or Tea*