

Option One

Entree Selections

Choice of one

Mixed Greens Salad

Heirloom Cherry Tomatoes, Cucumber, Carrot, Dried Cranberries, Sunflower Seeds, Goat Cheese, Aged Balsamic Vinaigrette Option to Add Chicken

or

Crispy Chicken Sandwich

Buttermilk Chicken, Coleslaw, Pickles, Chipotle Aioli, Brioche Bun Served with French Fries

or

Club Sandwich

Romaine Lettuce, Locally Grown Tomatoes, Turkey, Avocado, Mayonnaise, Sourdough Served with French Fries

\$30.00 per person

All prices quoted subject to a gratuity of 22% and applicable sales tax.

Menus Subject to Change

Non-Alcoholic Drinks @ \$4.50++ each

Client would need to provide Final Guest Count & Entrée Counts 10 days prior to event.

Catering would print menus to have placed at each place setting.

Private Party Lunch Menu

Option Two

Entree Selections

Choice of one

Napa Salad

Mixed Greens, Grilled Chicken, Mandarin Oranges, Brie, Candied Pecans, Crispy Wontons, Raspberry Vinaigrette

or

Reuben Sandwich

Pastrami, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marble Rye Bread Served with French Fries

or

Club Sandwich

Romaine Lettuce, Locally Grown Tomatoes, Turkey, Avocado, Mayonnaise, Sourdough Bread Served with French Fries

or

Cajun Mahi Mahi Sandwich

Cajun Spiced Grilled Mahi Mahi, Arugula, Vine Ripe Tomatoes, Crispy Onions,
Pickles, Red Pepper Remoulade
Served with French Fries

Dessert Selections

Choice of one

Fresh Berry Crème Brûlèe

Vanilla Bean, Seasonal Berries, Fleur de Sel Cookie, Mint

or

Triple Chocolate Mousse Cake

Raspberries, Wild Berry Sauce, Powder Sugar, Mint

\$45.00 per person

All prices quoted subject to a gratuity of 22% and applicable sales tax.

Menus Subject to Change

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Catering would print menus to have placed at each place setting.