

Prix-Fixe Lunch Option 2 - \$53/person

build your event menu by selecting the appropriate amount of each course

Starters (select one)

1515 mixed green salad | romaine lettuce, organic mixed greens, Roma tomatoes, green onions, asiago cheese served with our house vinaigrette
caesar salad | romaine, housemate croutons, baked asiago cheese

Entree (select three)

jambalaya pasta | penne pasta, chicken, jumbo prawns, louisiana hot link, bell peppers, white onions, cajun seasoning, topped with asiago cheese
chicken piccata | boneless organic chicken breast, baked & topped with lemon butter caper sauce, served with scalloped potatoes & broccolini
salmon filet | grilled salmon & seasonal vegetables with corn dill relish & mashed potatoes
pasta primavera | penne, vegetables, walnuts, asiago cheese, choice of tomato sauce, pesto cream, olive oil & garlic, or cream sauce

Dessert (select one)

tiramisu | lady finger cookies soaked in espresso & kahlua liqueur, fluffy mascarpone, finished off with chocolate
berry cobbler | classic cobbler recipe with farmers market assorted blueberries, raspberries, strawberries, blackberries, served with vanilla ice cream
seasonal cheesecake | seasonal housemade cheesecake
churro stack | warm churros topped with vanilla ice cream and chocolate syrup
bread pudding | seasonal

[pricing does not include 21% service charge and local tax]

Pre-Fixe menus available for parties up to 25. For parties wishing to do a plated meal using a prix-fixe menu with over 25 guests, meal selections will be required ahead of time.

- you may also create your own specific menu and we will happily price it out for you -