LUNCH

THREE COURSE PLATED (25 GUESTS MINIMUM)

plated lunch includes freshly baked rolls & butter | fresh brewed regular & decaffeinated coffee | organic teas
for four courses - add additional soup or salad course (additional cost)
if two entree selections are offered, entree counts must be confirmed to the Hotel five days prior to event

starters *(please select one)*
roasted tomato-fennel soup: parmesan pesto crostini
organic corn bisque: chipotle crema
young romaine: grilled corn | vella jack | red onion | tomato | radish | cilantro | chipotle ranch
farmers market greens: cucumber | tomato | julienne carrots | radish | raspberry vinaigrette
caesar salad: ciabatta croutons | parmesan cheese tulle | classic dressing
tomato & mozzarella caprese salad: arugula | basil oil | aged balsamic syrup
local greens: gorgonzola cheese | pears | candied pecans | white balsamic vinaigrette

entrees *(please select one)*
all served with vegetables of the season

chicken saltimboca: prosciutto | sage | crimini mushroom risotto | marsala wine reduction
lemon & thyme roasted chicken breast: mascarpone potato puree | rosemary sauce
roasted salmon: red quinoa | baby kale | roasted corn | peas | citrus tumeric sauce
alaskan halibut: saffron risotto | mango-papya salsa | ginger piquillo pepper coulis
braised beef short ribs: parmesan polenta | natural braising juices
petit filet mignon: au gratin potato | merlot wine sauce
spinach & ricotta cheese ravioli: sage cream sauce | wilted arugula | tomato concasse
portabella & quinoa napoleon: zucchini | peppers | eggplant | yellow squash | tomato coulis

dessert *(please select one)*
tropical fruit mousse cake: citrus creme fraiche | chocolate paint | chocolate cigarette
chocolate fondant: chantillay cream | strawberry | melba sauce
vanilla cheesecake: berry salsa | raspberry coulis | whipped cream
tiramisu: espresso cream sauce | marbled chocolate quill
flourless chocolate cake: creme anglaise | berry syrup
strawberries & cream: patisserie cream | melba sauce