

Two Course Plated Luncheon

First Course: Choice of Garden salad or Sliced Fruit plate

Second course: Choose of 2, Will accommodate dietary restrictions

Bread and butter, coffee, tea and soft drinks included

WILD MUSHROOM RISOTTO GF, VEG \$25/person

Creamy Arborio rice with wild mushrooms, finished with truffle oil and Parmesan.

GRILLED CHICKEN BREAST GF \$32/person

Herb-marinated chicken breast served with roasted vegetables and a quinoa salad.

PAN-SEARED SALMON GF \$42/person

Salmon fillet served on a bed of sautéed spinach and roasted red skin potatoes, drizzled with a lemon-butter sauce.

HERB-CRUSTED CHICKEN THIGHS \$32/person

Juicy chicken thighs baked with a herb crust, served with creamy polenta and grilled asparagus.

BEEF BOURGUIGNON \$49/person

Slow-cooked beef in a rich red wine sauce, served with potato purée and sautéed green beans.

ZUCCHINI WITH PESTO ORECCHIETTE VEG \$20/person

Orecchiette pasta, and zucchini tossed in a basil pesto sauce, topped with cherry tomatoes and pine nuts.

SALMON SALAD GF \$38/person

Mixed salad greens dressed with honey Dijon vinaigrette, with cucumbers, tomatoes, and roasted wild caught salmon fillet.

COBB SALAD GF \$28/person

An American classic with chopped romaine lettuce topped with cucumbers, hardboiled egg, bacon, avocado, tomato and grilled chicken breast. Served with choice of red wine vinaigrette or Ranch dressing.

QUICHE LORRAINE \$22/person

Flakey crust filled with a rich custard of eggs, cream, spinach, leeks, bacon, and Swiss cheese. Served with roasted potatoes.

GF = Gluten Free VEG = Vegetarian V = Vegan

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

