

## Boardroom Lunch

2 course plated lunch \$35 per person. 3 course plated lunch \$42 per person.  
(up to 40 guests)

*See bottled wine list for available passed red and white wine selections*



### soups and salads – select 2

**tomato basil soup** fire roasted roma tomatoes, basil, garlic and cream

**caesar salad** crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing

**garden salad** mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

**mixed greens salad** roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

**wedge salad** sliced tomatoes, red onions, fried onion strings, slab bacon, blue cheese crumbles, blue cheese dressing

### specialties – select 2

*Add a 3rd menu option for an additional \$8 per person*

**chicken picatta** lemon caper and wine sauce, artichokes, sun dried tomatoes, angel hair, garlic and oil (substitute veal add 5pp)

**chicken parmesan** marinara, mozzarella, penne with butter and cheese (substitute veal add 5pp)

**pecan crusted chicken salad** mixed greens, goat cheese, caramelized vidalia onion, sweet dijon dressing

**nicoise salmon salad** mixed greens, green beans, marinated olives, artichokes, boiled egg, tomatoes, fennel, balsamic vinaigrette (*gluten free*)

**steak tip wedge salad** romaine, sourdough croutons, shaved pecorino, fried onion strings, lemon garlic dressing (add 10pp)

**chicken salad wrap** chicken salad, lettuce, tomato, red onion, french fries

**grilled cheese and fig** havarti cheese, fig jam, arugula, sourdough bread, tomato basil soup

**veggie bowl** quinoa, spinach, bell peppers, zucchini, bean sprouts, spicy sesame dressing (*vegan, vegetarian and gluten free*)

**eggplant neopolitan** herb breaded eggplant, spinach, red peppers, portabello, provolone, marinara (*vegetarian*)

**miso sake glazed salmon** seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy

**grilled steak tips** bourbon bbq marinade, grilled balsamic onions, fries (add 8pp)

**macaroni and cheese** macaroni, 3 cheese sauce, bread crumb topping (add lobster 8pp)

**rosemary and garlic grilled swordfish** parmesan risotto, grilled asparagus, lemon caper butter (add mkt pp) (*gluten free*)

### desserts – select 2

**vanilla bean crème brûlée** chilled vanilla custard, brittle caramelized sugar topping

**lemon cake** lemon cream cheese frosting, blueberry coulis, candied lemon

**chocolate mousse cake** crême anglaise

*\* Gluten free menu options can be made available upon request*

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$4 event setup, breakdown and cleaning fee.

20221130