

LUNCHEON THREE COURSE MENU

\$29.00 per person ++

Tray Passed Hors d'Oeuvres

Please Select 2 specialty Hors d'oeuvres from our Hors d'oeuvre list

Salad (Please Select one per Event)

- Classic Caesar Salad Crisp Romaine with Garlic Croutons served with Caesar Dressing
- Malibu Baby Greens served with Balsamic Vinaigrette

Entrees (Please select one per Event)

- **Grilled Salmon in a Lemon-Butter-Caper Sauce**
- Baked Salmon Filet with Sun Dried Tomato and Brown Butter Sauce
- Grilled Salmon Marinated in Teriyaki with Sweet Golden Pineapple
- Stuffed Free Range Chicken Breast with Sautéed Garlic, Spinach and Shallots in a Chardonnay Sauce
- Mediterranean Free Range Chicken Marsala with Mushrooms and Marsala Wine Sauce
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Accompanied by Assorted Warm Rolls and Creamery Butter

**Please choose a Starch and Vegetable Selection to accompany your meal from the attached list as well as a Vegetarian Entrée Alternative*

Dessert (Please Select one per Event)

- Key Lime Cheesecake- New York style cheesecake with a splash of key lime juice, with a thin layer of lime marmalade and a crème rosette
- Chocolate Fondant- Chocolate layer cake filled with rich chocolate cream, topped with chocolate miroir and rimmed with chocolate flakes
- Pear Tartlet- Puff pastry covered with a thin layer of fragrant almond paste, topped with pear slices and a crème rosette

*Freshly baked bread, creamery butter,
locally roasted coffee, assorted teas, lemonade and iced tea accompany each meal*