



# *Family Style Lunch*

\$35PP ++

Tuesday – Saturday 12-3

## *Appetizer*

### **CALIFORNIA MESCLUN SALAD**

Balsamic Vinaigrette

## *Entrees*

Pre-select 2 /For 3 +\$5pp

*Served Family Style*

### **ROTISSERIE ALL NATURAL FREE RANGE CHICKEN**

Castle Valley Mills Red Polenta, Haricot Verts, Tomato Confit, Herbed Chicken Jus

### **PAN SEARED ATLANTIC SALMON**

Organic Tri Colored Quinoa, Fennel, Sugar Snap Peas, Rhubarb Vinaigrette

### **CEDAR RIVER FARMS FLAT IRON STEAK**

Sweet Cherry Peppers, Pee-Wee Potatoes, Broccoli Rabe, Cipollini Onions,  
Cabernet Demi-Glace

### **PAPPADELLE WITH PORK BOLOGNESE**

Ragout of Mushrooms, Crushed Tomatoes, Grana Padana Cheese, Spinach,  
Bell Peppers, Brandy & Cream

### **ESPRESSO RUBBED BRAISED BEEF SHORT RIB**

Asparagus, Black Truffle Mashed, Grilled Vidalia Onions, Cabernet Jus

## *Vegan/Vegetarian Option*

### **PINEAPPLE GLAZED ORGANIC TOFU**

Tri-Colored Cauliflower Florets, Faro Wheatberries, Grilled Pineapple Salsa

## *Dessert*

### **SEMI-SWEET CHOCOLATE MOUSSE**

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

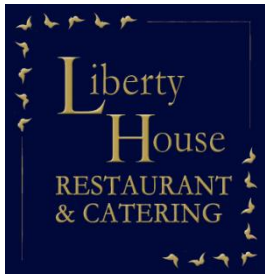
## *Beverages*

**SODA, COFFEE AND TEA**

**COMPLIMENTARY MIMOSA UPON ARRIVAL**

*Unlimited Mimosas \$25pp*

Additional Charges: 22% Administrative Fee and 6.875% Sales Tax



## *Limited a la Carte Lunch*

\$40PP ++

Tuesday – Saturday 12-3

### *Appetizer*

#### **CALIFORNIA MESCLUN SALAD**

Balsamic Vinaigrette

### *Entrees*

Pre-select 2 /For 3 +\$5pp

*Served individually*

#### **ROTISSERIE ALL NATURAL FREE RANGE CHICKEN**

Castle Valley Mills Red Polenta, Haricot Verts, Tomato Confit, Herbed Chicken Jus

#### **PAN SEARED ATLANTIC SALMON**

Organic Tri Colored Quinoa, Fennel, Sugar Snap Peas, Rhubarb Vinaigrette

#### **CEDAR RIVER FARMS FLAT IRON STEAK**

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### *Vegan/Vegetarian Option*

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### *Dessert*

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Strawberry Ganache and Geleé, Chocolate Wafer Crumble

### *Beverages*

SODA, COFFEE AND TEA

COMPLIMENTARY MIMOSA UPON ARRIVAL

*Unlimited Mimosas \$25pp*

Additional Charges: 22% Administrative Fee and 6.875% Sales Tax

## *Cakes*

### **CUSTOMIZED OCCASION CAKE**

+\$5pp see our list for options

### **TO BRING IN YOUR OWN CAKE**

+\$4pp cutting and serving fee

## *About our Menus*

### **FAMILY STYLE**

The Salad is served individually

You pre-select 2 entrees and all, along with sides, are served in large platters  
in the middle of the table

This allows guests to have some of each entrée rather than be limited to one

\*To have 3 entrées, please add \$5pp

### **LIMITED A LA CARTE**

The Salad is served individually

You pre-select 2 entrees. Guests chose their entree on the day of and are served individually

\*To have 3 entrées, please add \$5pp

### **BEVERAGES**

Coffee, Tea and Soda are also included

See our bar list for more options

### **SEASONS**

Menus change seasonally

### **CHANGES**

We can accommodate requests due to allergies or dietary restrictions

### **LINENS**

Our standard linen color is Champagne.

For a different linen and napkin color (we have approximately 20 Colors) + \$2 per guest

### **DÉCOR**

We provide votive candles on the tables

We don't provide décor but can recommend vendors who can provide flowers or balloons