

Plated Luncheon Selections

Choice of One Salad

- Sonoma Mixed Green Salad
Raspberry Vinaigrette and Buttermilk Ranch Dressing
- Caesar Salad

Tossed with Reggiano Parmesan Cheese and Croutons, House Caesar Dressing

Rolls and Butter

Choice of up to Two Entrees

Price will be based on the highest priced item

Butternut Squash Ravioli

Sweet Butternut Filled Pasta
Asparagus, Toasted Hazelnuts
Simmered with Sweet Cream
and Reggiano Cheese

\$22 per person

Penne Pasta

Rigate Tube Pasta
Basque Saffron Tomato Sauce
Kalamata Olives, Artichokes, Fresh Basil

\$22 per person

Citrus Marinated Chicken Breast

Grilled Citrus Marinated Chicken Breast
Herb Orange Cream Sauce
Seasonal Vegetables

\$23 per person

Roast Pork Loin

Hot Spiced, Marinated Pork Loin
with Port Wine Red Currant Sauce
Seasonal Vegetables

\$24 per person

Atlantic Salmon

Oven Fired
White Wine Tarragon Sauce
Seasonal Vegetables

\$25 per person

Bordelaise Steak

Grilled Hangar Steak Filet
Mushroom Red Wine Sauce
Seasonal Vegetables

\$27 per person

Choice of One Starch

- Rice Pilaf
- Mashed Potatoes (Pesto, Garlic or Curry)
- Grilled Rosemary Polenta
- Garlic Ruby Red Potatoes

Choice from our Dessert Menus

Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea and Iced Tea