

GROUP LUNCH SELECTIONS

WORKING LUNCH \$22.95 PER PERSON

THIS FAST, EFFICIENT LUNCH IS DESIGNED TO AVOID INTERRUPTING THE MOMENTUM OF YOUR MEETING. WITHIN MINUTES OF SITTING, OUR PLATTERS OF HANDCRAFTED SANDWICHES, SALADS AND SIDES ALLOW YOUR TEAM TO GET DOWN TO THE BUSINESS OF LUNCH.

GARDEN CRUDITÉS WITH DIP

APPETIZERS

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

CHARCOAL GREEN SALAD *

CRISP GREENS, TOMATO, ONION, CUCUMBER, SHAVED RADISH, WHITE BALSAMIC VINAIGRETTE

MAINS

PRIME RIB WRAP

SHAVED BEEF, OLD CHEDDAR, ROASTED PEPPER, HORSERADISH AIOLI, ARUGULA

CHICKEN CLUB PANINI

CHICKEN BREAST, LETTUCE, TOMATO, BACON, WHITE CHEDDAR CHEESE, CHIPOTLE AIOLI

MUFFALATA

TRIO OF CURED MEATS, OLIVE TAPENADE, MOZZARELLA CHEESE AND BASIL

GRILLED ASPARAGUS AND PORTOBELLO WRAP

LEMON VINAIGRETTE, HUMMUS AND FETA, BABY SPINACH IN A TOASTED FLOUR TORTILLA

DESSERT

FRESH BAKED COOKIES

* - GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

GROUP LUNCH SELECTIONS

GROUP LUNCH 1 \$24.95 PER PERSON

MAINS

PRIME RIB WRAP

SHAVED BEEF, OLD CHEDDAR, ROASTED PEPPERS, HORSERADISH AIOLI AND ARUGULA, SERVED WITH FRESH CUT FRIES

GRILLED CHICKEN CAESAR SALAD

ROMAINE, GARLIC CROUTONS, BACON, GRANA PADANO, CLASSIC DRESSING

GRILLED SALMON AND HARVEST BEET SALAD

A MIX OF FRESH SHAVED AND ROASTED HEIRLOOM BEETS, ORANGE SEGMENTS, SPICY PECANS AND FETA CHEESE, TOSSED WITH MAPLE SHALLOT VINAIGRETTE ON OUR FINE LETTUCE BLEND

PAD THAI

RICE NOODLES, PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

DESSERT

FRESH BAKED COOKIES

COFFEE OR TEA

* - GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

GROUP LUNCH SELECTIONS

GROUP LUNCH 2 \$28.95 PER PERSON

APPETIZERS

CHEFS SOUP

CRAFTED DAILY

HARVEST BEET SALAD *

A MIX OF FRESH SHAVED AND ROASTED HEIRLOOM BEETS, ORANGE SEGMENTS, SPICY PECANS AND FETA CHEESE, TOSSED WITH MAPLE SHALLOT VINAIGRETTE ON OUR FINE LETTUCE BLEND

MAINS

STEAK AND SPINACH SALAD *

SMOKED PARSNIP PUREE, HONEY PICKLED MUSHROOMS, FRESH BLACKBERRIES, GOAT CHEESE, PARSNIP CHIPS, BLACK TRUFFLE AND HONEY VINAIGRETTE, SPINACH, TOPPED WITH GRILLED FLAT IRON STEAK

CAJUN CHICKEN *

PAN ROASTED AND COVERED IN BEURRE BLANC, SERVED WITH PARMESAN TRUFFLE FRIES AND ENOKI ARUGULA SALAD

HOUSE SMOKED RIBS *

CHARCOAL BBQ SAUCE, FRESH CUT FRIES, SEASONAL VEGETABLES, APPLE MARMALADE

PAD THAI

RICE NOODLES, PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

DESSERT

FLOURLESS CHOCOLATE BROWNIE

RASPBERRY COULIS, WHIPPED CREAM

COFFEE OR TEA

* - GLUTEN FREE (WE USE GF SOY SAUCE)

MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE