

## PLATED LUNCH

### **Professional Level**

Includes Assorted Basket of Olive Rosemary, Baguette and Twelve Grain Bread with Sweet Butter

*Choose one of the following*

Assorted seasonal Green Salad with Endive, Chives and Tomato with Cabernet-Shallot Vinaigrette

Mediterranean Salad  
Fresh Tomatoes, Cucumbers, Spanish Onions, Calamata Olives, fresh Fetta Cheese & Lemon Vinaigrette

Club Lobster Bisque

*Choose one of the following*

Wild King Salmon  
Tarragon Mustard Glaze  
Cucumber, Red Onion and Tomato Relish with Chive Emulsion

Capellini Seafood  
Shrimp, Clams, Mussels, Calamari, Salmon with Aliolie & fresh Tomato, White Wine & Basil

Organic Chicken  
Boneless Breast and Thigh with Lemons, Rosemary and Caramelized Shallots, Artichokes and Sugar Snap Peas

*Choose one of the following*

Lemon Zabaglione with Fresh Berries or Dark Chocolate Cheesecake with Freshly Whipped Cream

Menu includes Soda, Tea, Coffee and Decaffeinated Coffee

(15 person minimum, \$200 surcharge if less than 15)

Please add 20% Service Charge and 8.375% Sales Tax