

# Plated Lunch

(20-person minimum)

Served with:

*focaccia bread and hummus.*

First Course

(Please Select One)

Organic Baby Lettuces, Balsamic-Lemon Vinaigrette,  
Shaved Grana Padano

Hearts of Romaine, Caesar Dressing, Focaccia Croutons,  
Parmesan Crisp

Wedge Salad, Smoked Bacon, Gorgonzola, Roasted Cherry Tomato

Grilled Shrimp Spiedini, Spicy WhiteBeans, Pancetta, Frisee

Burrata Cheeses, Fresh or Cured Tomato, Basil, Olive Oil

Spicy Veal Meatballs, Tomato Sauce, Ricotta Crostino

Rucola Salad with Avocado, Red Onions, Honey, White Balsamic Vinegar

Chopped Salads, Red Wine Vinaigrette, Cherry Tomato, Cucumber, Diced  
Mozzarella

Goat Cheese Fritter, Marinated Beets, Baby Arugula, Saba Vinegar

Scottish Salmon Carpaccio, Radish, Citrus Segments

Beef Carpaccio, Arugula, Shaved Grana, Truffle Vinaigrette

**Second Course**  
**(Please Select Two)**

Grilled Scottish Salmon, Herb, and Nut Gremolata

Parmesan Crusted Filet of Sole, White Wine Sauce,  
Tomato Concasser and Chives

Grilled Mediterranean Bronzino, Balsamic-Bacon Cream

Wood Oven Roasted Natural Chicken Breast, Marsala or Picatta

Certified Angus Beef Tenderloin, Sherry Vinegar Mushroom Demi\*\*\*\*

Grilled Marinated Flat Iron Steak, Chimichurri Sauce

Grilled Marinated Lamb Kabobs, Spiced Basmati Rice, Greek Yogurt

Wood Oven Roasted Monkfish, Lobster Reduction

Mustard and Herb Crusted Niman Ranch Pork Tenderloin

**Dessert**  
**(Please Select One)**

Tiramisu/Esspresso Mascarpone Cream,

Chocolate Peanut Butter Bar

Chocolate Mousse Cake

Tuscan Bread Pudding, Caramel Sauce, Whipped Cream

