

LUNCH

1 hour service

Includes freshly brewed coffee, iced tea, and water

Executive Chef: Ryan Luke

Sous Chef: Darin Since

Seated Lunch

House-made focaccia with artisan butters

Choice of Soup **or** Salad

Selection of up to two entrees

guarantee and menu split due 7-days prior

**place cards with meal indicators are required by host*

Selection of one side served with Chef's choice of seasonal vegetable

Dessert Service

Soup Options

Chef's Seasonal

Roasted red pepper with couscous

Tomato-Basil with feta

Asparagus cream

Salad Options

Spinach with poached figs, toasted pecans, goat cheese, and cherry vinaigrette

Mixed Greens with baby heirloom tomato, blue cheese, pickled walnuts, and sherry vinaigrette

Chef's Seasonal Salad

Entrée Options

Herbes de Provence roasted chicken with chardonnay pan sauce

Grilled chicken pasta with lemon, ricotta, parmesan, spinach, and asparagus (* can be made vegetarian upon request)

Pork Tenderloin with peaches, ginger, and caramelized onions

Braised Boneless Beef Short Ribs with balsamic

Beer Braised Brisket with caramelized onion jam

Grilled Salmon with citrus pistachio

Stuffed Portobello with spinach, sun-dried tomato, and cauliflower risotto

Side Selections

Lyonnais New Potato

Yukon Gold Mashed Potato

House-Made Chips

Truffle Oil Potato Salad

Asian Coleslaw

Fresh Herb Quinoa

Gorgonzola Gratin Potatoes

Dessert

Platters of cookies, gooey butter cake and brownies

Buffet Lunch

House-made focaccia with artisan butters

Choice of Soup **or** Salad

Selection of two entrees

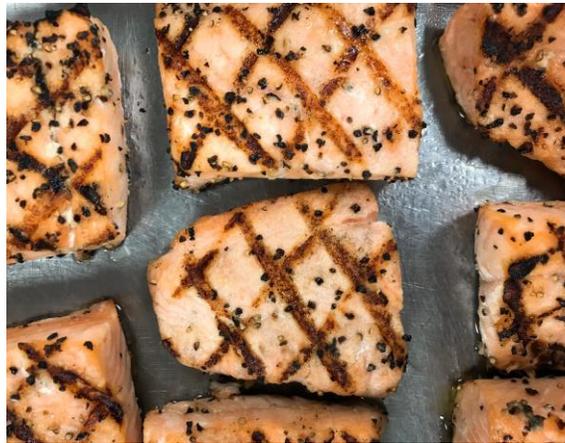
Selection of two sides served with Chef's Choice of seasonal vegetable

Dessert Service

Our culinary team is happy to discuss customized menu selections.

*Specialty dietary needs can be accommodated upon request.





On site Boxed Lunch

Reserved for groups between 20-30 guests

*Inclusive of chef selection of dessert, coffee, water & iced tea
Select **one** boxed lunch entrée and **one** boxed lunch side.*

Boxed Lunch Entrée Options

Grilled Chicken Caesar Wrap

romaine/parmesan/chicken/Caesar dressing

Thai Chicken Wrap

seasoned grilled chicken/romaine/carrots/crunchy Asian
noodles/Thai sauce

Beef & Cheddar

chilled sliced beef/cheddar/horseradish cream/baguette

Turkey & Swiss

tomato/avocado aioli/whole wheat

Ham & Colby Jack

onion/honey mustard/pretzel bun

Classic Italian Salad

chopped salami & ham/red onions/parmesan/ artichoke
hearts/ tomatoes/ croutons/Italian dressing

Spinach Salad (w/ or w/out grilled chicken)

poached figs/toasted pecans/Heartland Creamery goat
cheese/cherry vinaigrette

**Salad choice does not come with a side*

Boxed Lunch Side Options

House made chips

Fresh fruit cup

Asian coleslaw

Truffle oil potato salad

Chilled saffron Israeli couscous with a curry
vinaigrette

Mixed Green Side Salad

**Each boxed lunch comes with a chef's choice of
dessert*

**Guarantee and menu split due 7 days prior-place
cards are required*