



## LUNCH B

Each guest will choose one from the following

### FIRST COURSE

#### **Black Bean Soup**

Sour cream and pico de gallo

#### **House Salad**

Field greens, avocado, grape tomatoes, sunflower seeds, goat cheese and raspberry vinaigrette

### ENTREES

#### **Grilled Mary's Skin On Chicken Breast**

Oven roasted tomatoes, prosciutto, sage & cream

#### **Braised Beef Short Rib Stroganoff**

Shallot mushroom gravy, creme fraiche & pappardelle noodles with truffle oil

#### **Roasted Salmon Filet**

Sesame soy ginger glaze and chef's choice of seasonal vegetable

#### **Chicken & Gnocchi**

Pancetta, broccolini, roasted garlic, white wine & parmesan  
*(Vegetarian version without chicken & pancetta available)*

#### **Tossed Cobb Salad**

Grilled chicken, bacon, egg, bleu cheese, avocado and tomato tossed with ranch dressing

*Lunch Banquet B is \$21 per person and includes fountain soft drinks, tea, coffee or lemonade. Does not include tax and 18% service fee  
Add \$5 per person for dessert*

**Minimum of 20 orders please  
Advanced order required**