



## 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**

Roasted Garlic jus, sautéed spinach & mashed potatoes

#### **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

#### **Vegetarian Gnocchi**

Mushrooms, broccollini, roasted garlic, white wine & parmesan

#### **Italian Cobb Salad**

grilled chicken, crisp pepperoni, red onion, tomato, cucumbers, croutons, parmesan, egg pepperoncinis & Italian 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**