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GLUTEN FREE 
VEGETARIAN 

Executive Lunch Package

**FALL 2019
SEPTEMBER - NOVEMBER**

FOR GROUPS OF 30 OR MORE.
INCLUDES ONE SODA, ICED TEA OR COFFEE.

30 PER PERSON

SERVED MONDAY - FRIDAY ONLY
WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

SALADS

SELECT ONE SALAD FOR ENTIRE GROUP

MIXED GREENS

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE, SPICED ALMONDS
ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING
CROUTONS, GRATED PARMIGIANO-REGGIANO

ENTRÉES

BAKED ORGANIC CHICKEN BUTTERNUT SQUASH COULIS

GRILLED PORK LOIN WILD MUSHROOM DUXELLES

CHEF'S DAILY SEAFOOD DAY BOAT FISH SELECTION, GOLDEN BEET CRÈME FRAÎCHE

SEASONAL VEGETARIAN POLENTA ACORN SQUASH, SWEET CARROTS, CRISPY ONION STRINGS

PETIT FILET MIGNON CHARGRILLED CENTER-CUT STEAK, SAUCE BORDELAISE **ADD \$8 PER ORDER**

DESSERTS

SELECT ONE DESSERT FOR ENTIRE GROUP

CHOCOLATE MOUSSE CAKE CHOCOLATE CAKE, MOUSSE, GANACHE HAZELNUT ROYALTINE

BUTTER PECAN CHEESECAKE GINGERBREAD CRUMBLE CRANBERRY COULIS, PRALINE

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.