



Premier Lunch Package

FALL 2019
SEPTEMBER - NOVEMBER


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

42 PER PERSON


SERVED MONDAY - FRIDAY ONLY

WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

ENDIVE SPEARS  
RIO VISTA ENDIVE, EGGPLANT CAPONATA
RED WINE GASTRIQUE



PONZU CHICKEN SKEWERS
PANKO-ENCRUSTED CHICKEN BREAST
SESAME-CITRUS-SWEET SOY GLAZE

BLISTERED TOMATO BRUSCHETTA 
OVEN-ROASTED TOMATO, CARAMELIZED SHALLOTS
CHÈVRE, TOASTED HERB FOCACCIA

MINI BEEF WELLINGTONS
WILD MUSHROOM DUXELLES, TENDER FILET MIGNON
ROLLED IN LIGHT AND FLAKY PUFF PASTRY

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, 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