



Plated Lunch

(Minimum 25 people)

includes your choice of soup or salad, assorted rolls, flavoured butter, coffee and teas, and dessert
pricing varies depending on selection – allow 34.95-39.95 per person

Soups

Soup of the Day
Cream of Broccoli
Pasta e Fagioli
Stracciatella
Chicken Pastina
Roasted Red Pepper
Seafood Jambalaya
Mushroom
Chicken and Chick Peas
Tortilla Soup

Salads

Greek Salad
Caesar Salad
Nizzarda Salad
Grilled Radicchio Salad with Brie Cheese and Strawberries
Mixed Field Greens with Pears and Cranberries

Main Course

your choice of one

Vegetable Savarin Risotto – baked risotto with vegetables in a rose wine sauce
Crespelle alla Toscana – crepes stuffed with spinach and ricotta cheese in a blush sauce
Cannelloni alla Piemontese – manicotti with veal and mortadella ragu in a tomato sauce
Ravioli Croccante – crispy large ravioli stuffed with goat cheese, spinach and roasted bell peppers with toasted pine nuts in a cream and mascarpone cheese sauce
Tagliolini al Forno – baked tagliolini sautéed with mozzarella cheese and zucchini wrapped with grilled eggplant in a tomato and besciamella sauce
Balsamic Chicken – grilled chicken breast with rosemary, Dijon mustard and balsamic vinaigrette
Chicken Piccata – sautéed chicken breast with capers and black olives in a lemon and white wine sauce
Chicken Buletto – chicken breast stuffed with arugula, pesto sauce, asiago cheese and roasted red peppers in a cream and red wine sauce
Talapia Mediterranea – sautéed talapia fillet with shrimp, asparagus, kalamata olives, sliced potato with a roasted tomato sauce
Veal Involtino – grilled veal loin scaloppini stuffed with radicchio marmalade, goat cheese mousse and asparagus in a tomato and red wine sauce
French Tortierre – potato and ground beef pie with roasted potato and garlic puree
Beef Carbonata – beef scaloppini served with sautéed sweet onions, diced tomato and green peas

Side Dish Accompaniments

Potato

your choice of one

Rosemary Sweet Potato
Red Skin Mashed Potato
Potato Duchesse
Potato and Thyme Cake
Parisienne Potato
Dauphinoise of Sautéed Potato
Baked Potato with Sour Cream and Chives

Vegetable

your choice of one

Asparagus Purée Cake
Garlic Veggie Medallion
Cognac Cremini Mushrooms
Toasted Lemon Kale
Broccoletti Sautéed with Anchovies and Garlic
Rapini Casserole
Cauliflower Fritters
Steamed Carrots, Yellow Beans and Asparagus

Desserts

Fruit Cocktail with Ice Cream
Peanut Butter Cheesecake
Tiramisu
Crème Brulée
Raspberry Tart with Marsala Zabaione Gratin

Prices are subject to change / 18% service charge plus taxes