

## **Plated Lunch #2**

### **Starters**

(HOST CHOOSES 2 OPTIONS)

#### **Caesar Salad**

romaine hearts, grana padano cheese,  
garlic crostini, lemon-caesar dressing

#### **Vertical Garden Greens Salad**

Apple, cranberry, almonds, raspberry vinaigrette

#### **Butternut Squash Bisque**

pepita tuile, sage oil

### **Entrees**

(HOST CHOOSES 3 OPTIONS)

#### **Butternut Squash Ravioli**

caramelized onions, mushrooms, brown butter cream,  
red chile oil, grana Padano

#### **Garlic Shrimp**

jasmine rice cake, bok choy & bell peppers, soy pearls,  
beurre blanc, radish sprouts & pickled ginger

#### **Beef Tenderloin Tips**

linguini pasta, chopped mushrooms & green beans,  
basil pesto cream sauce, balsamic reduction

#### **Parmesan Crusted Chicken Breast**

red potatoes, mushrooms, marsala pan sauce

### **Dessert**

(HOST CHOOSES 2 OPTIONS)

#### **Lemon Tart**

whipped cream, fresh mint

#### **Tiramisu**

bailey's anglaise, cocoa powder

#### **Warm Chocolate Brownie**

chocolate sauce, vanilla ice cream

*\$22 per person, includes coffee, iced tea, and asst. sodas  
not including tax & gratuity*

