

## **Plated Lunch #2**

### **Starters**

(HOST CHOOSES 2 OPTIONS)

#### **Caesar Salad**

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

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

pickled watermelon, Tucumcari feta cheese, shaved red onion, champagne vinaigrette

#### **Tomato Bisque**

focaccia grilled cheese

### **Entrees**

(HOST CHOOSES 3 OPTIONS)

#### **Corn Succotash Bowl**

herbed red potatoes, roasted beets, snap peas, crimini mushrooms, avocado, micro greens

#### **Garlic Shrimp**

wasabi mashed potatoes, snap peas & shiitake mushrooms, soy pearls,  
beurre blanc, radish sprouts & pickled ginger

#### **Beef Tenderloin Tips**

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

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

linguine 'cacio e pepe,' garlic sauteed tomatoes & summer squash, dijon-herb pan sauce

### **Dessert**

(HOST CHOOSES 2 OPTIONS)

#### **Lemon Tart**

whipped cream, fresh mint

#### **NY Style Cheesecake**

raspberry coulis, whipped cream

#### **Warm Chocolate Brownie**

chocolate sauce, vanilla ice cream

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