PLATED LUNCH

$18 per person

(Pricing is based on a two-course menu to include, entrée and a dessert served with Iced Tea or Arabic Coffee)

# ENTREES

(Choice of one)

(Includes Potato Salad or Fruit)

Chicken Stir Fry

Red Bell Pepper, Asparagus, Broccoli, Carrots, Garlic, Teriyaki sauce served over White Rice

Pasta Primavera

Seasonal Vegetables

8oz Iron Burger with Cheese

With Lettuce, Tomato, Onion, Relish, and Thousand spread

Apple Wood Smoked Bacon BLT

With mayonnaise on a Soft Roll

Smoked Tri Tip Sandwich

With Caramelized Onions and Horseradish Dijon Aioli

# Steak Salad

 Blue Cheese Crumbles, Cherry Tomatoes, Walnuts, Asian Pear, Sun Dried Cranberries, and Onion Crisps and a Blueberry Raspberry Vinaigrette tossed with mixed greens

Grilled Chicken Sandwich

Garlic Marinated Chicken, Romaine, Tomato, garlic sun-dried tomato, aioli on a fresh roll

# Salmon Caesar Salad

House-made Caesar Dressing, Parmesan, Crostini

With a 4oz Norwegian Salmon Filet

DESSERTS

(Host chooses one for entire party)

Lemoncello

Light and Tangy with a Graham Cracker Crust. Finished with whipped cream

Chocolate Raspberry Mousse

With fresh raspberries and whipped cream

Banana Bread Pudding

Kahlua Marinated Raisins, Caramelized Banana's and finished with Anglaise

Vanilla Cake

With Raspberry Filling

Chocolate Cake

With Raspberry Filling

# Strawberry Cheesecake

New York Style Topped with Strawberry Glaze

These prices do not include taxes or service charge. A 20% service charge will be added and 8.5% tax rate