

MISTRAL LUNCH PARTY MENU 1 - 3 COURSES - \$30.00 PER PERSON

TITLE OR PERSONAL GREETING SECTION

SOUP OR SALAD (CHOOSE 2 ITEMS)

SPICY SEAFOOD CHOWDER

CALAMARI, SHRIMP, AHI TUNA, SALMON, SWEET PEPPERS, ROASTED TOMATO CHOWDER

MIXED ORGANIC GREENS

JULIENNE CARROTS, ROASTED BEETS, BALSAMIC VINAIGRETTE, CRUMBLED BLEU CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTRÉE (CHOOSE 3 ITEMS)

CHOPPED CHICKEN CAESAR SALAD

TOMATOES, AVOCADO, ROMANE HEARTS, REGGIANO PARMESAN, WARM HOUSEMADE OAK-FIRED FLATBREAD

THAI STYLE BEEF SALAD

MARINATED SKIRT STEAK, GREEN PAPAYA, TOMATOES, RED PEPPER, SNOW PEAS, RED ONION, THAI CURRY VINAIGRETTE

SPINACH-3 CHEESE RAVIOLI

ROASTED ZUCCHINI, BABY SPINACH, CHERRY TOMATOES, ROASTED RED PEPPER SAUCE, FRESH BASIL, PECORINO

STUFFED CHICKEN BREAST "SALTIMBOCA"

SONOMA CHICKEN BREAST, PROSCIUTTO, MOZZARELLA, RUSTIC RED POTATO MASH, FRESH VEGETABLES, LEMON-CAPER SAUCE

GLUTEN FREE PENNE PASTA

SEASONAL VEGETABLES, SAN MARZANO TOMATO SAUCE

LACINTO KALE CHOPPED CAESAR SALAD

QUINOA, VINE-RIPENED TOMATOES, AVOCADO, PECORINO ROMANO, WARM FLATBREAD

DESSERT

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

GRAND MARNIER CREME BRULEE

CARAMELIZED SUGAR CRUST, GAUFRETTE COOKIES