

MISTRAL LUNCH PARTY MENU 3 - 4 COURSES - \$50.00 PER PERSON

TITLE OR PERSONAL GREETING SECTION

FIRST COURSE (MAY BE PASSED OR SERVED FAMILY STYLE AT TABLE)

ACME BRUSCHETTA

OLIVE TAPENADE, MEDITERRANEAN SALSA, PECORINO ROMANO

MISTRAL SATAY DUO

TERIYAKI SKIRT STEAK, ROASTED PRAWNS

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, CRUMBLLED BLEU CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTRÉE (CHOOSE 3 ITEMS)

OAK FIRE BAKED PAELLA

SHRIMP, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, PEAS, TOMATOES, SWEET PEPPERS, SAFFRON RICE, SHELLFISH BROTH

GRILLED MARINATED SKIRT STEAK

TERIYAKI MARINADE, RUSTIC RED POTATO MASH, SEASONAL VEGETABLES

SPINACH-3 CHEESE RAVIOLI

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

FRESH SEASONAL FISH

CHEF'S SEASONAL SELECTION

GLUTEN FREE PENNE PASTA

SEASONAL VEGETABLES, SAN MARZANO TOMATO SAUCE

DESSERT

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

GRAND MARNIER CREME BRULEE

CARAMELIZED SUGAR CRUST, GAUFRETTE COOKIEE