

MISTRAL LUNCH PARTY MENU 2 - 4 COURSES - \$40.00 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

**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)

**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

**STUFFED CHICKEN BREAST "SALTIMBOCA"**

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

**PAN ROASTED WILD NORWEGIAN SALMON**

HEIRLOOM PURPLE AND GREEN SPINACH, CRISPY SPRING ARTICHOKES, SHAVED FENNEL,  
CHERRY TOMATOES, CRUMBLLED FETA CHEESE, ROASTED RED PEPPER VINAIGRETTE

**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 COOKIES