

MISTRAL LUNCH PARTY MENU 1 - 3 COURSES - \$22.50 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

CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

### CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

## ENTREE (CHOOSE 3 ITEMS)

### CHOPPED CHICKEN CAESAR SALAD

TOMATOES, AVOCADO, ROMAINE 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

### ARTICHOKE-3 CHEESE RAVIOLI

ROASTED SEASONAL VEGETABLES, SAN MARZANO TOMATO SAUCE, SWEET BASIL, PARMESAN

### SONOMA CHICKEN BREAST "SALTIMBOCA"

GARLIC MASHED POTATOES, FRESH VEGETABLES, MEYER-LEMON-CAPER SAUCE

### SPRING VEGETABLE RISOTTO

ASPARAGUS, FAVA BEANS, ENGLISH PEAS, BABY SPINACH, PECORINO ROMANO

## DESSERT (CHOOSE 2 ITEMS)

### CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

### SEASONAL CREME BRULEE

GRAND MARNIER, CARAMELIZED SUGAR CRUST

### VANILLA- ALMOND PANNA COTTA

MANGO-LIME COULIS, FRESH STRAWBERRIES

## HOSTED WINES

HERE WE WILL LIST THE WINES YOU HAVE CHOSEN WITH YOUR MEAL, IF APPLICABLE