

MISTRAL LUNCH PARTY MENU 2 - 4 COURSES - \$35.00 PER PERSON  
**TITLE OR PERSONAL GREETING SECTION**

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

**BRUSCHETTA TRIO**

FRESH MOZZARELLA-TOMATO-BASIL; ROASTED WILD MUSHROOM-TRUFFLE CACCIOTA; HOUSE CURED SALMON-LEMON DILL CREAM CHEESE

**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, ROMANE HEARTS, REGGIANO PARMESAN, WARM HOUSEMADE OAK-FIRED FLATBREAD

**GRILLED MARINATED SKIRT STEAK**

TERIYAKI MARINADE, GARLIC MASHED POTATOES, FRESH SEASONAL VEGETABLES, CRISPY ONION RINGS

**SONOMA CHICKEN BREAST "SALTIMBOCA"**

SONOMA CHICKEN BREAST, PROSCUITTO, MOZZARELLA CHEESE, GARLIC MASHED POTATOES, FRESH VEGETABLES, LEMON-CAPER SAUCE

**PAN ROASTED KING SALMON WITH GREEK SALAD**

TOMATOES, CUCUMBERS, RED ONION, KALAMATA OLIVES, FETA, CITRUS VINAIGRETTE

**WILD MUSHROOM RISOTTO**

BABY SPINACH, PECORINO ROMANO, TRUFFLE OIL

**DESSERT** (CHOOSE 2 ITEMS)

**CHOCOLATE CHAMBORD GANACHE**

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

**HUCKLEBERRY CREME BRULEE**

GRAND MARNIER, CARAMELIZED SUGAR CRUST

**PUMPKIN PANNA COTTA**

HAZELNUT BRITTLE, FRESH WHIPPED CREAM

**HOSTED WINES**

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