

Mistral Lunch Party Menu 2 - 4 courses - \$30 per person

Title or Personal Greeting Section

First Course Choose 1 item; may be passed or served family style at table

Bruschetta Sampler - fresh mozzarella, tomato & basil; roasted wild mushrooms & truffle cheese; smoked salmon & herbed cream cheese
Mistral Bistro Sampler - Dungeness crab cakes, teriyake skirt steak and chicken satays, grilled marinated prawns, cured salmon crostini

Soup or Salad Choose 2 items

Spicy Seafood Chowder - calamari, shrimp, ahi tuna, salmon, sweet peppers, roasted tomato chowder
Mixed Organic Greens - cherry tomatoes, pine nuts, balsamic vinaigrette, bleu cheese
Caesar Salad - romaine hearts, shaved Reggiano Parmesan, garlic croutons

Entrees Choose 3 items

Chopped Chicken Caesar Salad - tomatoes, avocado, romaine hearts, Reggiano Parmesan, warm housemade oak-fired flatbread
Grilled Marinated Skirt Steak - teriyaki marinade, garlic mashed potatoes, fresh vegetables, crispy onion rings
Spinach-Pine-nut Ravioli - fire roasted vegetables, roasted red pepper sauce, toasted pine-nuts, Pecorino Romano
Pan Roasted King Salmon with Greek Salad - tomatoes, cucumbers, artichoke hearts, red onion, kalamata olives, feta, citrus vinaigrette
Grilled Prawn Risotto - grilled marinated Gulf prawns, organic spinach, bacon, cherry tomatoes, lemon infused olive oil

Desert Choose 2 items

Chocolate Chambord Ganache - chocolate crumb crust, whipped cream, raspberry coulis
Seasonal Fruit Crisp - pecan crust, vanilla bean ice cream
Seasonal Creme Brulee- Grand Marnier, caramelized sugar crust
Warm Double Chocolate-Macadamia Nut Brownie - vanilla bean ice cream, chocolate sauce

Hosted Wines

Here, if applicable, we will list the wines that you have chosen to accompany your meal