

MISTRAL LUNCH PARTY MENU 3 - 4 COURSES - \$45.00 PER PERSON

# TITLE OR PERSONAL GREETING SECTION

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

## BRUSCHETTA SAMPLER

FRESH MOZZARELLA, TOMATO & BASIL; ROASTED WILD MUSHROOMS & TRUFFLE CHEESE; HOUSE CURED SALMON & LEMON DILL CREAM CHEESE

## MISTRAL BISTRO SAMPLER

DUNGENESS CRAB CAKES, TERIYAKI SKIRT STEAK SATAYS, GRILLED MARINATED PRAWNS, STUFFED MUSHROOMS

**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)

## OAK FIRE BAKED PAELLA

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

## GRILLED MARINATED SKIRT STEAK

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

## BUTTERNUT SQUASH RAVIOLI

WILD MUSHROOMS, ZUCCHINI, BABY SPINACH, CARROT-GINGER SAUCE, PECORINO ROMANO CHEESE

## PAN ROASTED KING SALMON WITH GREEK SALAD

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

## GRILLED AHI TUNA NICOISE

ORGANIC GREENS, FRENCH BEANS, HARD BOILED EGG, TOMATOES, CAPERS, KALAMATA OLIVE TAPENADE

**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