

PLATED WATER STREET LUNCHEON
Minimum to serve 25 people

CHOICE OF SOUP

- Beef Barley**
brunoise vegetables
- Duck Consommé**
shaved shiitake & scallion
- Charred Red Bell Pepper**
eggplant confetti & chèvre crouton
- Asparagus and Roasted Fennel**
natural vegetable stock, truffle cream
- Roasted Butternut Squash Bisque**
curried sea salt, rosemary crouton

OR

CHOICE OF SALAD

- Arugula Salad**
oven dried tomatoes, crumbled goat cheese
and lemon thyme vinaigrette
- Organic Greens**
sliced strawberry, seedless cucumber
candied pecans and champagne citrus vinaigrette
- Classic Caesar Salad**
homemade croutons and parmesan cheese
- Vine Ripe Tomato & Fresh Mozzarella Caprese**
fresh basil, EVOO drizzle, sea salt

ENTREE SELECTIONS

May select up to two options

SIGNATURE ENTREES

- Almond Crusted Tilapia**
lemon, parsley, brown butter
- Handmade Spinach Ravioli**
sherried mushrooms, fresh thyme
- Pan-Seared Salmon Fillet**
artichoke beurre blanc
- Tender Chicken Piccata**
capers, lemon, garlic, white wine
- Bistro Chicken**
roasted fennel, smoked sea salt,
sauté of grape tomatoes, lemon
- Midwest Braised Pot Roast**
fresh egg pasta, natural pan reduction sauce
- Free Range Chicken Breast**
bourbon glazed peaches

FEATURED ENTREES (add \$3)

- Petite 5 oz. Filet of Beef**
port wine demi
- Basil Shrimp Scampi**
white wine, chives, yellow tomatoes
- Chargrilled Swordfish**
lemon, herb, basil emulsion drizzle
- White Marble Farms Pork Tenderloin**
roasted apple brandy compote
- Shaved Angus Strip Steak**
browned shallots, red wine jus
- Grilled Zucchini Roulades**
julienne roasted vegetables,
lemon herb quinoa, red pepper relish

LOCAL PRODUCE

Choose 2 selections

- Sugar Roasted Vichy Carrots**
- Fresh Steamed Asparagus**
- Market Vegetable Melange**
- Grilled Zucchini Planks**
- Crisp Sauté of Green Beans**
- Steamed Buttered Broccoli**

- Lemon Saffron Cous Cous**
- Harvest Wild Rice Pilaf**
- Red Pepper Whipped Potatoes**
- Sea Salt Roasted Fingerling Potatoes**
- Baby Red Skin Potatoes**
- Brown Butter and Fresh Herb Spaetzle**

Luncheon menu served with artisan dinner rolls and rolled butter truffles
Includes water, iced tea, Elements single origin coffee service and plated seasonal dessert

Single Entree / Soup or Salad - 32/person
Single Entree / Soup and Salad - 36/person