



Lunch Event Proposal

MENU # 12

Host Name:	Event Date:
Host phone Number:	Event Time:
Host Email Address:	Occasion:
Room Fee:	Cost of Food Per Guest plus tax & tip
Number of guest expected:	Cost of Alcohol: run a tab (based on consumption)

Family Style Appetizers on table

parmigiano reggiano, hot & sweet sausage, marinated olives, fried calamari, meatballs, crispy truffle chic peas

Salad course

Arugula Salad

Crispy artichoke, cherry tomato, hearts of palm, citrus vinaigrette

Pasta course

penne vodka

prosciutto, peas, parmigiano, parsley oil

Entrée course

{choice of}

pan roasted salmon

sautéed spinach, maple dijon reduction

grilled hanger steak

garlic mashed potatoes, mushroom marsala reduction, crispy leeks

grilled organic chicken paillard

sautéed mushrooms, scallion, tomatoes, Tuscan herbs

Dessert course

Panna Cotta. sage, pear, & vanilla infused custard

coffee, tea, soda included
espresso, cappuccino, alcohol additional
Can be modified

Menu is subject to change due to seasonal menu changes

Deposit Amount (\$250 minimum): _____

Deposit Date: _____

Manager Signature of Deposit: _____