

Plated Lunch Menu

Includes three hours of food and beverage service; artisan dinner rolls with butter, salad course, one entrée selection with vegetable and grains side, choice of plated dessert, iced tea, lemonade, regular and decaffeinated coffee, classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

CHOICE OF ONE SALAD

Artisan Baby Greens **GF V**

Dried cranberries, goat cheese, cucumber knot, candied walnuts, poppyseed dressing

Caesar Salad

Romaine hearts, Parmesan cheese crisp, garlic crouton, creamy Caesar dressing

CHOICE OF ONE ENTREE

Parmesan Chicken **GF**

\$47 per guest

Sun-dried tomato and Parmesan cream sauce

Herb-Roasted Chicken **GF**

\$47 per guest

Mushroom and thyme sauce

Roasted Salmon **GF**

\$50 per guest

Citrus honey glaze

Seasonal Vegetable Napoleon **GF VG**

\$45 per guest

Roasted red pepper coulis, rice pilaf

Grilled Polenta Cakes **GF V**

\$45 per guest

Fire-roasted vegetables, peri peri sauce

Children's Meal

\$35 per child

Seasonal fruit cup, breaded chicken tenders with ketchup, macaroni and cheese

*When choosing multiple entrees, there will be an additional \$5.00 per guest charge

CHOICE OF ONE VEGETABLE SIDE

Fire-Roasted Vegetables **GF**

Asparagus with Garlic-Roasted Red Peppers **GF**

Haricots Verts with Shallots **GF**

CHOICE OF ONE ROOTS AND GRAINS

Roasted Rosemary Potatoes **GF**

Rice Pilaf **GF**

Truffle Mashed Yukon Potatoes **GF**

CHOICE OF ONE DESSERT

Salted Caramel Cheesecake **V**

Graham cracker crust

Lemon Berry Cream Cake **V**

Lemon butter cake, berry compote, vanilla cream

Triple Truffle Chocolate Cake **V**

Truffle frosting, chocolate ganache

Flourless Chocolate Torte **GF V**

Berry garnish

THREE HOUR SELF-SERVE SODA AND JUICE BAR

\$10 PER GUEST

Includes Coke products, apple juice, cranberry juice, orange juice

THREE HOUR BEER, WINE, AND SODA PACKAGE

\$24 PER GUEST

Includes Coke products, cranberry juice, and orange juice

Domestic and Imported Beer: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer

Choice of Two Premium Wines: Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

State tax and 23% administration charge apply.

GF = Gluten Free, **V** = Vegetarian, **VG** = Vegan

CATERING OFFICE | 630-719-2457