



Session 73

CATERING LUNCH MENU

CHOOSE ONE FROM EACH SECTION

SALAD

BREAD SALAD

TOASTED BRIOCHE, TOMATO, RED ONION, SCALLIONS, OREGANO HERB DRESSING

🍏 APPLE PEAR SALAD 🍏

ARUGULA, RADICCHIO, CHOPPED PISTACHIOS, PEAR VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, BUTTER CROUTONS, CREAMY CAESAR DRESSING, GRATED PARMESAN

MIX 🎵 GREEN

FRESH MESCLUN, SHREDDED CARROTS, DICED TOMATO & CUCUMBER, RED WINE VINAIGRETTE

ENTRÉES

CAPRESE

FRESH MOZZARELLA, SLICED TOMATO, SWEET BASIL, BALSAMIC REDUCTION

BLT 🐷 PANINI

FRESH GRAIN BREAD, THICK SLICED TOMATO & BACON, ROMAINE, LEMON AIOLI

CHICKEN SALAD SANDWICH

ROASTED CHICKEN BREAST, GOLDEN RAISINS, CHOPPED WALNUTS, ORANGE ZEST, GRAINY MUSTARD

IPA MUSSELS

DICED TOMATO, CHOPPED SCALLION, LAGUNITA ROASTED GARLIC SAUCE

HALF ROASTED CHICKEN

GRILLED LEMON, NATURAL JUS

CRAB ★ CAKES

SRIRACHA REMOULADE

SIDES & FINGER FOODS

HERB ROASTED POTATOES

HOMEMADE CUCUMBER
& CARROT SLAW

FRENCH ★ FRIES

BUFFALO CAULI 🍷 FLOWER BITES

CRISPY SPINACH & ONIONS