

MISTRAL LUNCH PARTY MENU 3 - 4 COURSES - \$50.00 PER PERSON

TITLE OR PERSONAL GREETING SECTION

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

ACME BRUSCHETTA

OLIVE TAPENADE, MEDITERRANEAN SALSA, PECORINO ROMANO

MISTRAL SATAY DUO

TERIYAKI SKIRT STEAK, ROASTED PRAWNS

SOUP OR SALAD (CHOOSE 2 ITEMS)

SPICY SEAFOOD CHOWDER

CALAMARI, SHRIMP, AHI TUNA, SALMON, SWEET PEPPERS, ROASTED TOMATO CHOWDER

MIXED ORGANIC GREENS

ROASTED BEETS, CANDIED WALNUTS, BALSAMIC VINAIGRETTE, CRUMBLED GOAT CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTRÉE (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, RUSTIC RED POTATO MASH, SEASONAL VEGETABLES

BUTTERNUT SQUASH RAVIOLI

ROASTED GREEN AND YELLOW ZUCCHINI, BUTTERNUT SQUASH, SAGE-BROWN BUTTER SAUCE, ORGANIC MICRO GREENS

FRESH SEASONAL FISH

CHEF'S SEASONAL SELECTION

GLUTEN FREE PENNE PASTA

SEASONAL VEGETABLES, SAN MARZANO TOMATO SAUCE

DESSERT PLATTER

GRAND MARNIER CREME BRULEE, CARAMELIZED BANANAS,

BURNT MARSHMALLOW-CHOCOLATE CHAMBORD GANACHE & RASPBERRY MOUSSE PETIT FOURS