

Mistral Lunch Party Menu #1 | 3 courses | \$32.50 per person

Welcome to Mistral!

title or personal greeting section | customizable for your event

soup or salad | choose 2 items

spicy seafood chowder calamari, shrimp, ahi tuna, salmon, sweet peppers, roasted tomato chowder

mixed organic greens sliced strawberries, candied pecans, balsamic vinaigrette, crumbled goat cheese

caesar salad romaine hearts, shaved reggiano parmesan, garlic croutons

entrée | choose 3 items

chopped chicken caesar salad tomatoes, avocado, romaine hearts, reggiano parmesan, warm housemade oak-fi red fl atbread

thai style beef salad marinated skirt steak, green papaya, tomatoes, red pepper, snow peas, red onion, thai curry vinaigrette

pesto penne pasta julienne piquillo peppers, asparagus spears, blistered cherry tomatoes, shaved parmesan

stuffed chicken breast 'saltimboca' sonoma chicken breast, prosciutto, mozzarella, rustic red potato mash, fresh vegetables, lemon-caper sauce

gluten free spaghetti pasta spring artichokes, roma tomatoes, capers, kalamata olives, fresh tomato basil sauce

dessert platter | served family style at table

grand marnier crème brûlée, caramelized bananas,
burnt marshmallow-chocolate chambord ganache petit fours &
meyer lemon-chantilly cream tartelette

chef tim fabatz | **chef de cuisine** cory scales