



Private Events Seated Lunch

Three-Course Menu
Choice of Two Appetizers, Two Entrées, and One Dessert

First Course

Classic Caesar Salad

romaine, shaved parmesan, focaccia croutons

Mixed Greens Salad

cherry tomato, grilled onions, candied walnuts, pear and balsamic vinaigrette

Butternut Squash Soup

crème fraiche, pancetta bits, chives

Second Course

Statler Chicken Breast

shiitake mushroom risotto, baby carrots, green peas, truffle vinaigrette

Atlantic Salmon

red quinoa, sautéed Swiss chard, ginger vinaigrette

Three-Cheese Ravioli

roasted tomato, basil pesto, pine nuts, shaved parmesan

Third Course

Seasonal Cheesecake

Tiramisu Cake

Belgium Chocolate Cake

\$50 Per Person
Not Including Tax & Gratuity