

Lunch includes: Choice of One Entree\*, Mixed Green Salad,  
Seasonal Vegetable and Chef's Choice of Potato or Grain (not included with Pasta selections),  
Rolls and Butter, Cookies.  
Choice of Iced Tea **or** Lemonade.

### Roasted Tri-tip

Prepared with Oregon Pinot Noir Reduction

\$15.50 per person - Buffet Service (20 person minimum)

\$16.50 per person - Plated Service

### Pan Seared Chicken

Served with Mushroom-Rosemary Jus **or** Tarragon Dijon Sauce

\$15 per person - Buffet Service (20 person minimum)

\$16 per person - Plated Service

### Baked Salmon

Served with Citrus-Coriander Beurre Blanc

\$17.50 per person - Buffet Service (20 person minimum)

\$17.50 per person - Plated Service

### Toasted Israeli Couscous

Topped with Roasted Vegetables and a Charred Tomato Coulis

\$14 per person - Buffet Service (20 person minimum)

\$15 per person - Plated Service

### Ziti Italiana

Parmesan Cream Sauce, Sundried Tomatoes, Artichoke Hearts and Pinenuts

\$14 per person - Buffet Service (20 person minimum)

\$15 per person - Plated Service

*Special dietary needs will be accommodated by our Chef with advance notice.*

*\*Select a second entree for an additional cost.*