

PLATED LUNCHEON

EXECUTIVE CHEF · SEAN CHAUDIER

PLEASE SELECT **ONE** APPETIZER AND **ONE** ENTRÉE FOR THE ENTIRE
GROUP TO ENJOY

\$35.00 per person plus tax and gratuity (**\$45.48 inclusive**)

*Or pre-select from two entrée choices for an additional **\$8.00 per guest**

\$43.00 per person plus tax and gratuity with choice of entrée (\$55.88 inclusive)

*Kindly note that pre-select entrée choices must be submitted to the Hotel 7 days prior
to event and are to be identified with place cards*



APPETIZERS

*(Please select **one** dish for the group)*

Baked Potato and Leek Soup

Chive Crème Fraiche

~ or ~

Organic Greens Salad

Cucumbers, Confit Tomatoes, Blue Cheese Crumble, Focaccia Crouton,

Peach Vinaigrette

ENTRÉES

*(Please select **one** dish for the group or pre-select entrees prior to arrival)*

Breast of Chicken

Cajun Potato Wedges and Natural Jus

~ or ~

Roast Salmon Filet

Sautéed Leeks, New Potato Hash, Tarragon Cream

~ or ~

Braised Beef Brisket

Roast Garlic Mash, Fig Jus

~ or ~

Chef's Seasonal Vegetarian Creation

All Mains are served with a side of Chef's seasonal Vegetables

DESSERT

Our Pastry Chef's Select Dessert of the Day

Coffee and Tea Service

*All prices subject to taxes and gratuities.
Prices in effect from May 1st, 2023 until April 30th, 2024*