

PLATED WATER STREET LUNCHEON

Minimum to serve 25 people

**CHOICE OF SOUP**

**Beef Barley**

brunoise vegetables

**Duck Consommé**

shaved shiitake & scallion

**Charred Red Bell Pepper**

eggplant confetti & chèvre crouton

**Asparagus and Roasted Fennel**

natural vegetable stock, truffle cream

**Roasted Butternut Squash Bisque**

curried sea salt, rosemary crouton

OR

**CHOICE OF SALAD**

**Arugula Salad**

oven dried tomatoes, crumbled goat cheese  
and lemon thyme vinaigrette

**Organic Greens**

sliced strawberry, seedless cucumber  
candied pecans and champagne citrus vinaigrette

**Classic Caesar Salad**

homemade croutons and parmesan cheese

**Vine Ripe Tomato & Fresh Mozzarella Caprese**

fresh basil, EVOO drizzle, sea salt

**ENTREE SELECTIONS**

May select up to two options

**SIGNATURE ENTREES**

**Almond Crusted Tilapia**

lemon, parsley, brown butter

**Handmade Spinach Ravioli**

sherried mushrooms, fresh thyme

**Pan-Seared Salmon Fillet**

artichoke beurre blanc

**Tender Chicken Piccata**

capers, lemon, garlic, white wine

**Bistro Chicken**

roasted fennel, smoked sea salt,  
sauté of grape tomatoes, lemon

**Midwest Braised Pot Roast**

fresh egg pasta, natural pan reduction sauce

**Free Range Chicken Breast**

bourbon glazed peaches

**FEATURED ENTREES (add \$3)**

**Petite 5 oz. Filet of Beef**

port wine demi

**Basil Shrimp Scampi**

white wine, chives, yellow tomatoes

**Chargrilled Swordfish**

lemon, herb, basil emulsion drizzle

**White Marble Farms Pork Tenderloin**

roasted apple brandy compote

**Shaved Angus Strip Steak**

browned shallots, red wine jus

**Grilled Zucchini Roulades**

julienne roasted vegetables,  
lemon herb quinoa, red pepper relish

**LOCAL PRODUCE**

Choose 2 selections

**Sugar Roasted Vichy Carrots**

**Fresh Steamed Asparagus**

**Market Vegetable Melange**

**Grilled Zucchini Planks**

**Crisp Sauté of Green Beans**

**Steamed Buttered Broccoli**

**Lemon Saffron Cous Cous**

**Harvest Wild Rice Pilaf**

**Red Pepper Whipped Potatoes**

**Sea Salt Roasted Fingerling Potatoes**

**Baby Red Skin Potatoes**

**Brown Butter and Fresh Herb Spaetzle**

Luncheon menu served with artisan dinner rolls and rolled butter truffles  
Includes water, iced tea, Elements single origin coffee service and plated seasonal dessert

Single Entree / Soup or Salad - 32/person

Single Entree / Soup and Salad - 36/person