

Sample Luncheon Menus

Starts at \$50.00 per person

Soup & Salad

Baked French Onion Soup

Caramelized Onions laced with Sherry in a rich Onion Broth topped with a crunchy Garlic Crouton and golden bubbly melted Gruyère Cheese

Summerlin Steak Salad

Ancho Chile & Garlic rubbed grilled Filet Mignon fanned on a bed of Baby Spinach, Raddichio, julienned Vegetables with a Chipotle Orange Vinaigrette

Port Wine Blueberry Swirl Cheesecake

Creamy Vanilla Cheesecake swirled with Port Wine and Blueberries in a Buttery Pecan Crust

Soup & Sandwich

Italian Wedding Soup

Torta Rustica

Colorful layers of Prosciutto, Italian Cheeses, Vegetables and Eggs wrapped in a Puff Pastry Crust baked until crispy and crackly

Tiramisu

A light yet decadent Mascarpone Cream Torte with Kahlua and Espresso laced Ladyfingers. Garnished with shaved Chocolate, fresh whipped Cream and Raspberries

Pasta

Lobster Saffron Asparagus Penne

Lobster Tail Medallions, Sun Dried Tomatoes and Asparagus Tips in a Saffron infused Alfredo Sauce over Penne Pasta

Tomato Fettuccini with Grilled Scallops and Basil

Vinaigrette

Grilled to perfection Sea Scallops, Zucchini and Cherry Tomatoes over a bed of Tomato Fettuccini tossed with Basil Lemon Vinaigrette

Chicken

Walnut Chicken with Pomegranate Sauce

Crispy Walnut Crusted Chicken Breast with a Sweet n' Tangy Pomegranate Sauce, Wild Rice Pilaf, steamed Broccolini and Baby Carrots

Truffle Scented Grilled Chicken Salad

Grilled Chicken Breast atop a bed of Mesclun Greens, Scallions, Mandarin Oranges, Seasonal Berries, caramelized Pecans and English Cranberry Cheese tossed in a Honey Truffle Dressing.

Vegetarian

Eggplant Parmesan

Panko Breaded Eggplant rounds, sautéed in Olive Oil, topped with Smoked Provolone & Parmigiano-Reggiano Cheeses and Chianti Marinara Sauce. Served with Garlic Wild Mushroom Risotto and mixed Baby Squash

Vegetable Tofu Stir Fry

Zucchini, Yellow Squash, Butternut Squash, Baby Eggplant, Scallions,

Bell Peppers and Ginger Tofu stir-fried in Extra Virgin Olive Oil tossed with an Asian Sesame Sauce served over Basmati Rice