

## THREE-COURSE PLATED LUNCHES

Minimum order 25 guests.

Each lunch includes freshly baked breads, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

### Grilled Sirloin of Angus Beef

**\$31.95 per guest**

- Field greens with white Belgian endive, sprinkled with toasted almonds in a basil balsamic vinaigrette
- Grilled sirloin of Angus beef with shallot merlot reduction and blue cheese whipped potatoes with vegetables of the season
- Bavarois chocolate mousse cake on a fresh berry coulis

### Baked Fillet of Basa

**\$29.95 per guest**

- Mandarin-style salad with herb greens, toasted almond, grape tomatoes, mandarin oranges, honey and raspberry vinaigrette
- Baked fillet of basa with jicama salsa and fresh soya beans
- Steamed rice and spring vegetables
- Poached pear tartlet with almond cream

### Ginger-Baked Chicken Breast

**\$29.95 per guest**

- Sui choy and romaine salad with bean sprouts and roasted sesame dressing
- Ginger-baked chicken breast with sweet soya-mirin reduction
- Steamed Japanese rice and a vegetable medley
- Chinese tea custard with caramel sugar and fresh fruit

### Seared Pork Medallions

**\$30.95 per guest**

- Baby spinach salad with pancetta bacon, oyster mushrooms, parsley egg salad, red wine and chervil vinaigrette
- Seared pork medallions with caramelized apple Marsala reduction
- Parsley potatoes and fresh harvest vegetables
- New York-style cheesecake with berry compote

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.