

Plated Hot Lunch

Three Course Luncheon Selections Include Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Whipped Flavored Butters, Water, Iced Tea, Starbucks Coffee & Tazo Hot Tea upon request.

25 Guest Minimum

POUNDED CHICKEN PICATTA

Sautéed, Pounded Chicken Breast, over Roasted-Garlic Risotto with Julienne Vegetables, Finished with a Lemon-Caper Sauce and Caper Berries
\$29.00

PETITE FILET OF BEEF

Filet of Beef served with a Cabernet-Shallot Reduction, Five-Cheese Au Gratin Potatoes, and Grilled Asparagus with Sea Salt
\$34.00



MISO-MARINATED SUSTAINABLE SALMON

Pan-Seared Salmon with a Thai Sweet-Chile Glaze, served over White Rice and Sautéed Spinach, with a Miso-Butter Sauce and Sliced Green Onions
\$31.00

CHEF JAFET'S LASAGNA

Choose Traditional Meat Lasagna, Roasted Chicken with Herb Sauce, or Portabello Mushroom with a Creamy Bechamel Sauce with Sauteed Vegetables
\$29.00

Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs. China Service in the Exhibit Halls, Patios and Arena Lobby will incur a \$2 per person charge. All charges are subject to 22% Service Charge and 9.75% Sales Tax. Prices are subject to change.