



Executive Luncheon Menu

Three Course Luncheon

STARTERS

For your guests, you may choose one:

SMALL CAESAR SALAD
freshly shaved Parmesan cheese and croutons

SEBASTOPOL SALAD
tossed field greens with apples, golden raisins and walnuts, raspberry vinaigrette

WARM SPINACH SALAD
baby spinach, warm honey mustard dressing with mushrooms and minced egg

ENTREES

Choose Three:

GRILLED BEEF FILET
chanterrelles cabernet reduction sauce

FRESH GRILLED SALMON
white wine lemon caper sauce

SAFFRON RISOTTO
finished with chanterrelles, green onions and Parmesan cheese

EMINCÈ DE VEAU ZÜRICHCHOISE
slivers of veal in a creamy mushroom sauce served with homemade spaetzle

MEXICAN PRAWNS
sauteéd in Chef Josef's garlic herb sauce

TARRAGON CHICKEN
sauteéd breast of chicken filled with a mushroom duxelles and tarragon sauce

DESSERTS

Choose Two:

BERRIES AND SEASONAL FRUIT with port wine sauce and vanilla ice cream

APPLE STRUDEL with vanilla ice cream

TRIPLE RICH CHOCOLATE TORTE, raspberry sauce

AMARETTO CHEESE CAKE

COFFEE or TEA

\$31.00 per guest plus tax and 18% service charge