



PLATED LUNCH MENU

CHOICE DAY OF FROM PERSONALIZED MENUS FOR UP TO 20 GUESTS

If Choice Day of Then Vegetable & Starch Need to Be the Same

MORE THAN 20 GUESTS REQUIRES ENTREE COUNTS IN ADVANCE

CLIENT TO PROVIDE PLACECARDS DENOTING ENTREE CHOICE

Counts for Entrees are Due FOURTEEN Days in Advance of Your Event

Entree Counts Per Table Are Required

Parties Larger Than 100 Require the Vegetable & Starch to be the Same

STARTER COURSE *(please select one)*

Essential Baking Company Bread and Butter included with starter selection

Artisan Romaine Caesar Salad - Traditional Dressing, Parmesan Cheese, Hand- Torn Croutons

Spinach Salad - Pancetta Batons, Roasted Mushrooms, White Balsamic Vinaigrette gf

Mixed Field Green Salad - Seasonal Berries, Fresh Mint, Pistachios, Champagne Vinaigrette *gf, vgn

Romaine Salad - Cucumber, Tomato, Hand- Torn Croutons, White Balsamic Vinaigrette *vg

Salty's World Famous Seafood Chowder - Clams, Scallops, Shrimp, Potato, Apple-wood Smoked Bacon

(add \$2 per guest)

Salad Dressing Options:

Roasted Shallot, White Balsamic Vinaigrette, Seasonal Vinaigrette, Homestyle Ranch, Blue Cheese

ENTREE COURSE *(please select three options)*

Blackened Steelhead, Whipped Sweet Potatoes, Smoked Jalapeno Butter, Arugula, Fig & Bacon*gf
\$33.00

Simply Grilled Steelhead, Lemon Butter, Mashed Potatoes, Chef's Seasonal Vegetables*gf 35.00

Dungeness Crab Stuffed Steelhead, Herbed Risotto, Béarnaise Sauce \$40.00

Pistachio Crusted Halibut, Garlic Mashed Potatoes, Orange Beurre Blanc, Chef's Seasonal Vegetables
\$36.00 *(seasonal April- September)*

Pistachio Crusted Swordfish, Garlic Mashed Potatoes, Orange Beurre Blanc, Chef's Seasonal Vegetables
\$30.00

Herb Garlic Shrimp Scampi, Crispy Garlic and Herbed Rice Pilaf, Arugula, Marinated Tomato, Aged
Balsamic \$30.00

Artisan Romaine Caesar Salad, Traditional Dressing, Parmesan Cheese, Hand- Torn Croutons – topped
with Blackened Steelhead, or Chilled Prawns or Grilled Chicken \$32.00

Lobster Ravioli, Saffron Creme & Asparagus Tomato Ratatouille \$35.00

Prime Rib Sliders, Au Jus, Fries \$27.00

Grilled 7 oz Sirloin, Compound Butter, Garlic Whipped Potatoes, Crispy Shallots, Chef's Seasonal
Vegetables*gf \$35.00

Stuffed Free Range Chicken Breast, Mozzarella, Herbed Risotto Basil, Arrabbiata Sauce \$30.00

Free Range Chicken Breast, Caramelized Fennel & Corn Tomato Salad, Mashed Potatoes, Chef's Seasonal
Vegetables \$29.00

Spinach Ricotta Raviolis, Citrus Creme, Grilled Asparagus, Parmesan Reggiano, * veg (Spring/Summer)
\$23.00

Butternut Squash Ravioli, Saffron Cream, Tomato, Basil, Parmesan (Fall/Winter) \$23.00

Vegetarian Napoleon, Roasted Mushroom, Piquillo Peppers, Spinach, Zucchini, Rainbow Carrot Chips, gf
& vgn * \$23.00

TABLSIDE BEVERAGE SERVICE

-Cafe D'arte Coffees, Chado Teas included in menu pricing

CHILDREN'S PRICING

4 and under: no charge, however please let us know counts for seating

Children's Meals brought directly to their seat

Choice of ONE for all kids at event: Chicken Strips or Chicken Breast/Fries, Mac n Cheese, Kids Burgers/Fries, or Kid's Salmon with Mashed Potatoes and Veggies. \$21.50

* kids starter course is a cup of fruit included in price