

PRE-PLATED LUNCH MENUS

ENTREE OPTIONS

(Chose 1 of the following)

Grilled citrus marinated flank steak, chile mayonnaise



Coriander cured Atlantic salmon filet, roasted corn & pepper chutney



Ancho crusted tenderloin of Iowa pork, served with roast garlic sauce



Applewood smoked loin of pork served with green peppercorn & mustard sauce



Mint-cured rainbow trout seared over hot coals and served with a lemon caper chiffon



Oriental chicken salad - strips of chicken breast tossed with julienne water chestnuts, ginger, red and yellow peppers, bean sprouts, snow peas, Shiitake mushrooms & green onions in a wasabi soy chiffon topped with fried wonton strips



Shredded grilled chicken breast tossed with Penne pasta, spring vegetables, smoked tomato vinaigrette



Lime & cilantro cured Atlantic salmon filet, corn & pepper salad, Dijon dill chiffon
Grilled citrus marinated flank steak, chile mayonnaise



Coriander crusted tuna filet, marinated artichoke hearts & Fava beans



Ancho crusted pork tenderloin served with a mango & chile chutney



Roulade of chicken stuffed with cracked grains, spinach, sun dried tomatoes & pine nuts, rosemary jus



Wood grilled beef tenderloin, sliced thin, served with a Dijon chive sauce



Mediterranean chicken - boneless breast of chicken marinated in white wine with garlic, eggplant, cracked olives, tomatoes & fresh basil served with orzo pasta



Grilled breast of chicken in sun dried tomato crust, balsamic mayonnaise



Coffee crusted tenderloin of Angus beef, sliced thin, smoked tomato mayonnaise



Chicken & proscuitto saltimbocca



Parmesan & pumpkin seed crusted breast of chicken stuffed with mozzarella

SIDE OPTIONS
(Choose 2 of the following)

- Black beans, purple onion & roasted peppers
- ◆
- Wild rice & cracked grains with tomatoes & curry
- ◆
- Pan seared Brussels sprouts with toasted caraway seeds
- ◆
- Grilled asparagus & baby carrots
- ◆
- Pan roast of baby vegetables
- ◆
- Orzo pasta with roasted garlic and basil
- ◆
- Grilled corn, black beans & peppers
- ◆
- Tabouli with sun dried tomatoes
- ◆
- Shredded carrot, cabbage & cilantro salad
- ◆
- Marinated vegetable salad
- ◆
- Roasted new potatoes with bacon, chives & Dijon
- ◆
- Sauté French beans, pearl onions & baby carrots
- ◆
- Silken sesame noodles
- ◆
- Angel hair pasta with fresh tomato ragout, julienne of vegetables
- ◆
- Sauté of sugar snap peas & bell peppers
- ◆
- Roasted new potatoes tossed in shallot oil and parsley
- ◆
- French beans & purple onion salad

DESSERT OPTIONS

Tiny creme brulee



Double chocolate mousse petit four



Fresh fruit tartlettes



Chocolate truffles



Lemon curd tartlettes



Tiny praline cheesecakes

SERVICE STAFF:

A uniformed staff can be provided.

RENTAL ITEMS:

Acute Events & Catering can provide any necessary rental items for the food and beverage service.