



206.674.6614 patricia@redplatecatering.com

## Served Luncheon

All lunch selections include a choice of field green salad or a cup of soup du jour, fresh focaccia and butter, seasonal vegetables, Chef's choice of potato, pasta or rice, freshly brewed Caffe Vita coffee, decaffeinated coffee or tea and Chef's choice of dessert (priced per person)

#### CITRUS BARBECUE SALMON 9f

Grilled and topped with our Citrus BBQ Sauce

#### Petite Mahi Mahi Filiet of

With Mango Salsa

## Hale's Ale Troll Porter Braised Short Rib of

With Cheesy Grits and Honey-Cardamom Roasted Carrots

## Herb Roasted Prime Rib <sup>gf</sup>

Served with Rosemary Au Jus

minimum of 20

#### CHILL RUBBED CHICKEN BREAST of

With Cilantro Infused Rice and Honey Orange Roasted Carrots

#### PETITE BACON WRAPPED FILET of

With Gorgonzola Mushroom Sauce

#### Za'atar and Lemon Roasted Chicken Breast

With Harissa Yogurt, Sun Dried Tomato Couscous, and Cumin Roasted Haricot Verts

#### Tender Roasted Pork Loin of

With Balsamic Honey Glaze

All food and beverage is subject to a 22% service charge and current applicable taxes. Menu prices and fees are subject to change. \*While we do offer preparations with gluten-free ingredients, our kitchen is not a gluten free facility. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





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#### Tender London Broil of

Marinated in Wine and Herbs then Grilled, served with Garlic Yukon Mashed Potatoes and Dijon Mushroom Demi-Glace

#### CHICKEN MARSALA gf

Pan Seared with a Mushroom Marsala Sauce

#### CHICKEN PUTTANESCA

Stewed sauce of Tomatoes, Olives, Capers and Garlic served over Spaghetti Moodles

Baked Vegetarian or Meat Lasagna

mimum of 15 people

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