



# PLATED LUNCH

Plated lunch menu subject to pre-approval

Minimum of 30 guests—\$50 per person

We suggest a minimum of 1.5 hours for service.

Served with freshly brewed Starbucks coffee, decaffeinated coffee and tea (herbal teas included)

## Appetizers

Your choice of one of the following:

Soup of the day

Mixed greens with a citrus vinaigrette

Traditional Caesar salad

## Entrees

Served with chef's choice of rice or potato and seasonal vegetables.

Your choice of one of the following:

Sliced roast AAA striploin served with a demi

Cheese tortellini with smoked chicken and roasted bell peppers in a creamy alfredo and spinach sauce (no side)

Baked Atlantic salmon filet brushed with lime butter and served with a tropical fruit salsa

Herb crusted chicken with natural pan jus

Quinoa & chickpea pilaf with edamame hummus and fried spinach

## Dessert

Your choice of one of the following:

Chocolate truffle cake

New York cheesecake with fruit coulis

Carrot cake

Fruit sorbet with a fresh fruit garnish

## Plated lunch enhancement

Additional soup or salad      \$8 per person

**\*\*Menu items and prices subject to change without notice. Taxes and an 18% taxable service charge will be added\*\***

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.