



LUNCH – HOT ENTREES

Soups & Salads *(select one)*

Wild mushroom soup, truffled croutons

Black bean with cilantro cream

San Marzano tomato bisque, fresh basil chiffonade

Corn chowder with snipped chives

The Pfister house salad of mixed greens, marinated olives, roma tomatoes & english cucumbers, green goddess dressing

Romaine fingers, garlic lemon dressing, parmesan Reggiano, ciabatta croutons

Iceberg 'pizza', smoked bacon, roasted vidalias, baby tomatoes & basil ranch dressing

Marble red & yellow tomatoes, truffled mozzarella, local baby greens & balsamic rain

Entrée includes your choice of soup or salad. Select soup and salad for an additional \$6.

Entrees *(price includes soup or salad, entrée and dessert)*

Semi-boneless chicken, herbed chicken demi-glace, chive whipped yukons & garlicky baby vegetables - \$31

Honey ancho glazed chicken, sweet potato timbale, haricots verts & marble tomatoes - \$32

Wild atlantic salmon with leek fondue, saffron risotto & asparagus - \$33

Seared sea bass & lemon corn emulsion, Boursin mashed potatoes, roasted plum tomatoes & baby zucchini - \$37

Filet mignon, sweet parsnip puree, charred golden tomato & Guinness syrup - \$38

Our chefs would be happy to prepare your choice of the following options for your vegetarian guests:

Mediterranean grilled vegetable, basil genovese sauce & cavatappi pasta, Parmigiano-Reggiano

- or -

Grilled roasted pepper polenta, baby vegetables, sweet corn broth & melted arugula

Prices based on soup or salad, entrée and dessert.

Lunch service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service.

An additional charge of \$2/person will apply if more than one entrée is selected and will require one vegetable choice.

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.



LUNCH – COLD ENTREES

Entrees *(price includes entrée and dessert)*

Caesar salad of romaine lettuce tossed with caesar dressing, brine cured olives, homemade croutons

- with warm sliced chicken breast - \$20
- with grilled salmon - \$23

Moroccan spiced chicken with Israeli cous cous and grilled Mediterranean vegetables - \$26

Oriental chicken salad, napa cabbage, mandarin oranges, peanuts, rice noodles, scallions & a chinese mustard vinaigrette - \$25

Chilled honey-glazed salmon salad on leaf spinach with fettuccine, capers and dill - \$24

Smoked turkey breast on ciabatta roll with red pepper aioli, red onion, havarti cheese with orzo pasta salad and red grapes - \$19

Portabella mushrooms, asparagus, yellow squash, provolone cheese, chipotle mayonnaise wrapped in a spinach tortilla served with potato salad and pickle spear - \$19

The Pfister executive plate with sliced smoked turkey, honey-baked ham and roast beef with cheddar and swiss cheese served with potato salad and fresh fruit garnish - \$20

Prices based on entrée and dessert.

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