



# PLUMPJACK

CAFE

## First Course (Pre-select one item)

Chef's Seasonal Soup

Mixed Organic Greens  
Toasted Walnuts, Goat Cheese, Sherry  
Vinaigrette

Caesar Salad  
Garlic Croutons, Spanish White Anchovies

## Second Course (Pre-select two items)

Grilled Chicken Caesar Salad  
Petite Romaine Hearts, Parmesan Reggiano

Pan Seared Loch Duart Salmon  
Seasonal Vegetables, Caramelized Fennel Broth

Roasted Breast of Chicken  
Parmesan Polenta, Seasonal Vegetable Ragout,  
Thyme Jus

Cheese Risotto  
Foraged Mushrooms, Truffle Oil

Grilled Salmon Salad  
Butter Lettuce, Caramelized Onions, Bacon

## Third Course (Pre-select one item)

Warm Seasonal Crisp  
Vanilla Ice Cream

Warm Chocolate Cake  
Coffee Streusel, Chantilly Cream

Crème Brulee  
Assorted Cookies

**\$40.00 per person**  
**Plus 20% Service Charge and 8.5% Sales Tax**  
**Seasonal Changes May Occur Prior to the Event Date**

**Executive Chef - Rick Edge**