



## Elegant VIP Luncheon Menu

A Sophisticated Menu and Service

### First Course

Mixed green salad with sliced pear & strawberry with an orange vinaigrette  
Fresh rolls with whipped butter

### Main Course Selections

Charbroiled wild salmon with a pomegranate coulee and fresh mango-kiwi relish  
Roasted chicken breast rolled with fresh asparagus & roasted red pepper, topped with crispy fried leeks  
Fire-grilled ginger sesame Portobello steaks served over a bed of garlic-wasabi mashed potato (vegetarian)

### Accompaniments

Fresh herb roasted root vegetable medley  
Rosemary roasted potatoes topped with locally smoked chardonnay oak fleur de sel sea salt  
Saffron kissed rice pilaf

### Dessert

Decadent chocolate sea salt clusters and assorted petit fours

### Beverage Service

#### Premium Coffee and Hot Tea Service

*Includes Ecotainer cups, creamers, sugar and sugar substitutes*

#### Sparkling Water and Juice

### Service Equipment

Square Whittier Pattern Salad Plates  
Square Whittier Pattern Dinner Plates  
Pantheon Pattern Salad Forks, Dinner Forks, Knives and Teaspoon  
Premium Linen Napkins (color tbd)  
Water Goblets

### Included with the above menus are the following:

All necessary serving utensils and equipment  
Linen table cloths, floral decorations and risers for elegant buffet style set-up  
Appropriate number of servers for duration of event to maintain buffet and surrounding areas  
Delivery, set-up and pick-up

[www.ordercatering.com](http://www.ordercatering.com)

P: 425.825.7230 F: 425.825.7262

