

MISTRAL LUNCH PARTY MENU 3 - 4 COURSES - \$40 PER PERSON

# TITLE OR PERSONAL GREETING SECTION

**FIRST COURSE** (MAY BE PASSED OR SERVED FAMILY STYLE AT TABLE)

**BRUSCHETTA SAMPLER**

FRESH MOZZARELLA, TOMATO & BASIL; ROASTED WILD MUSHROOMS & TRUFFLE CHEESE;  
ROASTED PEPPER, SPICY ITALIAN SAUSAGE & DIJON

**MISTRAL BISTRO SAMPLER**

DUNGENESS CRAB CAKES, TERIYAKI SKIRT STEAK AND CHICKEN SATAYS, GRILLED MARINATED PRAWNS, STUFFED MUSHROOMS

**SOUP OR SALAD** (CHOOSE 2 ITEMS)

**SPICY SEAFOOD CHOWDER**

CALAMARI, SHRIMP, AHI TUNA, SALMON, SWEET PEPPERS, ROASTED TOMATO CHOWDER

**MIXED ORGANIC GREENS**

CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

**CAESAR SALAD**

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

**ENTREE** (CHOOSE 3 ITEMS)

**OAK FIRE BAKED PAELLA**

GULF SHRIMP, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, PEAS, TOMATOES, SWEET PEPPERS, SAFFRON RICE, SHELLFISH BROTH

**GRILLED MARINATED SKIRT STEAK**

TERIYAKI MARINADE, GARLIC MASHED POTATOES, FRESH SEASONAL VEGETABLES, CRISPY ONION RINGS

**ARTICHOKE-3 CHEESE RAVIOLI**

ROASTED SEASONAL VEGETABLES, SAN MARZANO TOMATO SAUCE, SWEET BASIL, PARMESAN

**PAN ROASTED KING SALMON WITH GREEK SALAD**

TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, RED ONION, KALAMATA OLIVES, FETA, CITRUS VINAIGRETTE

**GRILLED AHI TUNA NICOISE**

ORGANIC GREENS, FRENCH BEANS, HARD BOILED EGG, TOMATOES, CAPERS, OLIVE TAPENADE

**DESSERT** (CHOOSE 2 ITEMS)

**CHOCOLATE CHAMBORD GANACHE**

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

**SEASONAL CREME BRULEE**

GRAND MARNIER, CARAMELIZED SUGAR CRUST

**VANILLA- ALMOND PANNA COTTA**

MANGO-LIME COULIS, FRESH STRAWBERRIES

**HOSTED WINES**

HERE WE WILL LIST THE WINES YOU HAVE CHOSEN WITH YOUR MEAL, IF APPLICABLE