## Cogsworth Plated Lunch

## Cocktail Hour

+ Wild Mushroom Tart
+ House-made Crab Cakes with Rémoulade Sauce
+ Brie Fondue Crostini and Sun-dried Cherry Compote


## Plated Lunch Menu

## Salad

+ Salad of Toy Box Tomatoes with Black Olives, Burrata, Cabernet Sauvignon and Shallot Vinaigrette


## Entrée

+ Rosemary and Garlic-marinated Free-Range Chicken, Brown Buttered Root Vegetables, Creamy Polenta and Truffle Oil Drizzle


## Accompaniments

+ Rolls and Butter
+ Coffee, Decaffeinated Coffee, Iced Tea and
a Selection of Hot Teas


## Nigel Plated Lunch

## Cocktail Hour

+ International and Domestic Cheese Display with Flat-breads and Dried Fruits
+ Spanakopita with Artichoke Cream
+ Bacon-crusted Beef and Blue Cheese with Balsamic Sun-dried Tomato Pesto


## Plated Lunch Menu

Salad

+ Boston Bibb Lettuce, Goat Cheese, Marcona Almonds with Balsamic Fig Vinaigrette


## Entrée

+ Sautéed Filet of Gulf Coast Cobia Fava Beans, Turnips, Granny Smith Apple and Mustard Seed Emulsion

Accompaniments

+ Rolls and Butter
+ Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Mrs. Pots Plated Lunch

## Plated Lunch Menu

## Appetizer

+ Char-grilled Sea Scallop, Cucumber and Tomato Gazpacho, Crisp Micro Sorrel


## Salad

+ Baby Spinach Salad with Spiced Walnut, Dried Cranberries and Raspberry Walnut Vinaigrette


## Entrée

+ Herb-marinated Grilled Flat Iron Steak, Whipped Yukon Gold Potatoes, Seasonal Vegetables,
Balsamic Roasted Onions and Port Wine Dem


## Accompaniments

+ Rolls and Butter
+ Coffee, Decaffeinated Coffee, Iced Tea and Selection of Hot Teas
\$95.00++ per Guest
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(Minimum of 20 Guests)
$\$ 90.00++$ per Guest
(Minimum of 20 Guests)

