

LUNCH PACKAGE

LUNCHEON

\$42 PER PERSON / THREE COURSES

Menus are customizable,
inquire with your event planner

FIRST COURSE / Family Style (select two)

- Mixed Green Salad
Julienne carrots, tomato, sherry vinaigrette
- Traditional Caesar Salad
House made croutons & parmesan cheese
- Crispy Cauliflower
Cherry pepper aioli, scallions
- Veggie Flatbread
Cauliflower puree, tomato, caramelized onion, salsa verde, mozzarella
- G-Man Spinach & Artichoke Dip (+ \$3 per person)
Classic dip with house made tortilla chips
- Crispy Calamari (+ \$3 per person)
Cherry peppers, fried zucchini, marinara

Third Course / Dessert (select two)

(All desserts include American Coffee & Tea)

- Apple Crisp
Vanilla ice cream
- Citrus Scented NY Style Cheese Cake
Strawberry balsamic glaze, whipped cream
- Chocolate Brownie Sundae
Warm chocolate sauce, served w/ whipped cream
- Big Dipper Ice Cream Chocolate & Vanilla
- Italian Gelato & Amaretti Cookie
Pistachio / Sea Salt Caramel / Espresso / Blood Orange Sorbet



SECOND COURSE / Entrée (select three)

- Rigatoni Alla Vodka
tomatoes, cream, flambéed vodka, butternut squash, cremini mushrooms, whipped ricotta
- Kale Salad Grilled Chicken
Peppadew peppers, garbanzos, spiced pecans, parmesan with a creamy ginger vinaigrette
- Cobb Salad Grilled Chicken
Baby spinach, bacon, tomato, avocado, egg, blue cheese, sherry vinaigrette

(Sub 4 Grilled Jumbo Shrimp \$7 as Requested for the above salads)

- Fried Chicken Paillard Sandwich
Crispy chicken, burrata, pickled onions, lettuce, cherry pepper aioli, served on toasted sourdough
- Garlic-Lemon Shrimp Caesar Wrap
Sautéed shrimp, romaine, shaved parmesan, house croutons, classic Caesar dressing, warm spinach tortilla
- The Ginger Man Burger
Lettuce, tomato & onion on a toasted English muffin with hand cut fries & topping choices

- Turkey Burger
Guacamole, pepper-jack cheese, served on a toasted English muffin

- Grilled Salmon B.L.T.
Atlantic Salmon, bacon, lettuce, tomato, cherry pepper aioli, served on toasted sourdough

Supplements + \$4 per person

- Harvest Chicken Bowl
Marinated pulled chicken, quinoa-cilantro jasmine rice blend, sweet potatoes, Brussels sprouts, pickled red onion, toasted pumpkin seeds, dried cranberries, maple-dijon vinaigrette.
- Cilantro-Lime Salmon Bowl
Oven-roasted Salmon, cilantro jasmine rice, arugula, crispy chickpeas, avocado, pickled red onion, radish, spiced pumpkin seeds, crumbled feta, lemon-tahini dressing.
- Tuna Poke Bowl
Marinated tuna, cilantro jasmine rice, avocado, cucumber, carrots, watermelon radish, pickled onion, crispy shallots, sesame seeds, fresh cilantro, pickled ginger, sesame-ginger vinaigrette
- NY Strip Steak Sandwich
Provolone cheese, caramelized onions, mushrooms, garlic, aioli, served on toasted sourdough