

Luncheons & Showers

Salad Plates

Montarra Citrus Salad

Candied pecans, fresh berries, orange & grapefruit, crumbled gorgonzola, and raspberry vinaigrette

Warm Baby Spinach Salad

Grilled red onion, bell peppers, goat cheese, hardboiled eggs, and pancetta – sherry vinaigrette

Chopped Cobb Salad

Sweet corn, tomato, avocado, gorgonzola, eggs, bacon, and herbed crème fraiche dressing

Grilled Asparagus

Tomato confit, gorgonzola, basil, red onion, and 20 year balsamic

Smoked Salmon “Carpaccio”

Petite salad of baby arugula, chopped eggs, fried capers, and chestnut honey – hazelnut vinaigrette

Baked Brie and Green Apple Salad

Field greens, berries, pralines, prosciutto, and honey – Riesling vinaigrette

Traditional Caesar Salad

As it should be

A Simple Salad

Field greens, cucumber, carrot julienne, roma tomato, black olive, and choice of dressing

Sandwich Choices

Choice of three sandwiches, minimum 15 ppl. \$13 per person

Four Herb Crusted Chicken

with tomato - basil confit, & smoked provolone cheese
crusty French baguette

Honey Smoked Turkey Wrap

Chipotle aioli, roasted corn tomato, and bibb lettuce

Grilled Portobello, Zucchini & Eggplant

baguette with buffalo mozzarella, ripe tomato
and fresh basil

Honey Smoked Turkey

Swiss cheese, smoked bacon, Dijon mayo, lettuce, & tomato

Pit Smoked Ham

thinly sliced with Horseradish aioli, bibb lettuce, red onion
peppers, & tomatoes

Basil Pesto Rubbed Chicken Breast,

fresh mozzarella, tomato confit and caramelized
shallots on foccacia

Sliced Roast Beef

on a onion roll with horseradish mayo, lettuce
tomatoes & onion

Applewood Bacon and Egg Salad

Lettuce tomato & onion on a buttery brioche roll

Sandwich Trays

Choice of the following...

Chicken salad, Tuna salad, Egg salad.

sliced turkey, smoked ham, beef, ham or pastrami
sliced gruyere, aged cheddar, American, or provolone
served with assorted fresh baked breads, sauces,
red leaf lettuce, tomato, and red onion

Sandwich Platter Sides

“Choice of Two Sides” Assorted potato chips

Italian pasta salad, creamy potato salad
mixed greens salad or Caesar salad
fruit salad, wild rice salad, coleslaw

Hot Lunch Entrees

1/2 tray serves **ten** medium portions.

Full tray serves **twenty** medium portions

All entrée are accompanied by

House salad and warm parker house rolls

French Quarter Jambalaya

chicken and andouille sausage, long grain rice
simmered in a spicy cajun tomato sauce

\$120.00 / 240.00

Pan Seared Free Range Chicken

Roasted tomatoes, caramelized garlic, and natural jus

\$140.00 / \$250.00

Boursin Crusted Lake Superior Whitefish

four citrus beurre blanc, parmesan risotto

\$140.00 / \$250.00

Tortelloni al Vodka

Grilled chicken, spinach, sweet pea
vodka scented creamy tomato basil sauce

\$120.00 / \$220.00

Blackened Salmon

Sweet corn hash and red bell pepper coulis

\$130.00 / \$260.00

Grilled Prime Filet Skewers

Wild mushroom risotto, house vegetable
red wine bordelaise sauce

\$140.00 / 260.00

Roasted Summer Vegetable Lasagna

Zucchini, grilled eggplant, bell peppers and basil
light pomodoro sauce and imported Italian cheeses

\$120.00 / \$240.00

Sweet stuff

A taste of all Montarra has to offer

Ask about weekly specials

\$50.00 per tray