

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

Sandwich Choices

Four Herb Crusted Chicken,

with tomato confit, & smoked provolone cheese
on 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

Assorted potato chips,

Summer pasta salad, American potato salad

Mixed greens salad or Caesar salad

Fruit salad, Wild rice salad, Cole slaw

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 / 200.00

Pan Seared Free Range Chicken

Roasted tomatoes, caramelized garlic, and natural jus

\$100.00 / \$200.00

Boursin Crusted Lake Superior Whitefish

four citrus beurre blanc, parmesan risotto

\$110.00 / \$220.00

Tortelloni al Vodka

Grilled chicken spinach, and rapini
vodka scented creamy tomato basil sauce

\$90.00 / \$180.00

Blackened Salmon

Sweet corn hash and red bell pepper coulis

\$120.00 / \$220.00

Grilled Prime Filet Skewers

Wild mushroom risotto, house vegetable,
red wine sauce

\$120.00 / 225.00

Roasted Summer Vegetable Lasagna

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

\$70.00 / \$125.00

Sweet stuff

A taste of all Montarra has to offer

Ask about weekly specials

\$45.00 per tray