

SEATED LUNCHEON MENU

TIER 1

SALADS (Choice of three)

WINSTON'S HOUSE SALAD *lettuces, haricot verts, brussels leaves, tomatoes, onions, dijon dressing*

KALE & ARUGULA SALAD *tomatoes, onion, glazed walnuts, feta, aged balsamic dressing*

CLASSIC CAESAR SALAD *shaved reggiano, anchovies, garlic croutons, lemon caesar dressing*

ROASTED BEET SALAD *herbed goat cheese, grape tomatoes, baby arugula, white balsamic*

CAPRESE SALAD *buffalo mozzarella, tomatoes, onions, arugula & basil pesto*

ENTREES (Choice of three)

WINSTON CHICKEN *pan seared brick chicken, herb spatzle, oyster mushrooms, basil broth*

HERB CRUSTED SALMON *herbs, grilled portobello, zucchini, squash, eggplant, peppers, basil pesto*

WINSTON PORK CHOP *panko crusted, roasted vegetables, corn, andouille, arugula, tomato chutney*

ANGUS BURGER *caramelized onion, oven roasted tomatoes, cheddar or gruyere, mustard aioli*

MUSHROOM PASTA *fresh casarecce with truffled mushroom ragu*

DESSERT

TIRAMISU *lady fingers triple soaked in espresso, kahlua & drip coffee liqueur, mascarpone cream*

APPLE TART *spiced caramelized apples, almond cake, almond crust, caramel ice cream*

THE DIRTY WINSTON BAR *chocolate mousse cake, hazelnut ganache, caramel ice cream, sorbet*

TIER 2

SALADS

WINSTON'S HOUSE SALAD *lettuces, haricot verts, brussels leaves, tomatoes, onions, dijon dressing*

CLASSIC CAESAR SALAD *shaved reggiano, anchovies, garlic croutons, lemon caesar dressing*

ENTREES (choice of 3)

WINSTON CHICKEN *pan seared brick chicken, herb spatzle, oyster mushrooms, basil broth*

HERB CRUSTED SALMON *herbs, grilled portobello, zucchini, squash, eggplant, peppers, basil pesto*

WINSTON PORK CHOP *panko crusted, roasted vegetables, corn, andouille, arugula, tomato chutney*

ANGUS BURGER *caramelized onion, oven roasted tomatoes, cheddar or gruyere, mustard aioli*

MUSHROOM PASTA *fresh casarecce with truffled mushroom ragu*

BUFFET PLATTERS

SANDWICH PLATTER

CHICKEN AVOCADO *lettuce, tomato, cilantro, mayo on ciabatta*

BEEF AND BOURSIN CHEESE *lettuce, tomato, dijon mustard on pan de mei*

GRILLED VEGETABLES AND GOAT CHEESE *zucchini, peppers, eggplant, tomato, goat cheese*

TUNA NICOISE WRAP *olives, caperberries*

SALAD PLATTER

ADD CHICKEN, ADD SHRIMP, ADD SALMON, ADD STEAK

WINSTON'S HOUSE SALAD *lettuces, haricot verts, brussels leaves, tomatoes, onions, dijon dressing*

KALE & ARUGULA SALAD *tomatoes, onion, glazed walnuts, feta, aged balsamic dressing*

CAESAR SALAD *reggiano, anchovies, croutons, lemon caesar dressing,*

ROASTED BEET SALAD *herbed goat cheese, grape tomatoes, baby arugula, white balsamic*

ENTRÉE PLATTER

WINSTON CHICKEN *pan-seared chicken, mushroom spaetzle, foie butter, light vichyssoise broth*

ASIAN HANGER STEAK *sliced hanger steak with soy glaze atop sesame onions and pepper*

HERB CRUSTED SALMON *with grilled vegetable medley and lemon caper sauce*

GREEN PASTA *fresh casarecce, zucchini, broccoli, french beans, reggiano, basil pesto*

MUSHROOM PASTA *fresh casarecce with truffled mushroom ragu*

HORS D'OEUVRES

ARTISANAL CHEESE AND FRUIT PLATTER

*A selection of artisanal cheeses garnished with fresh fruit, walnuts, cornichons
freshly baked bread and crackers.*

STATIONARY HORS D'OEUVRES

Selection of four per platter

General Tso's Chicken	MW Bruschetta	Chicken Yakatori
Beef Yaki Dumplings	Grilled Hanger Steak	Crispy Shrimp Spring Rolls
Deviled Eggs	Chicken Liver Patte	Roasted Vegetable Skewer
Crepe Roll	Shrimp Cocktail	Palmito Crostini

PASSED HORS D'OEUVRES

Selection of four

General Tso's Chicken	Smoked Salmon Roulade	Crab Cakes
Caprese Skewer	Crepe Roll with Goat Cheese	Bruschetta with Pesto
Feta Cucumber Cups	Vietnamese Spring Rolls	Endive with Roqueforte and Duxelle
Grilled Shrimp Skewer	Roasted Vegetable Skewer	Beef Negimaki