



2010 Corporate Lunch I

**Pumpkin & Sweet Potato Soup
&
Assorted Hot Rolls and Sweet Butter**

Served individually

Entrée

Served Butlered Platter Style *

Risotto Fritters

w/Red Onion, Roasted Peppers, French Brie & Fried Corn-dusted Tomatoes
served w/ Sour Onion Jalapeño Salsa

&

Baby Spinach and Mixed Greens

w/apple cider vinegar, cranberries, red onion, shitake mushrooms, roasted almonds & fresh
berries

&

Mediterranean Basmati Rice

w/feta, black olives, roasted vegetables, raisins, red pepper jelly, fresh mint

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Dessert

Served individually

Baked Maple Cashew, Walnut & Pecan Barguette

w/ ice cream & vanilla bean maple syrup

&

Coffee or Steamed Tea

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* Butlered Platter Service is a selection of food platters proffered at each table. This is a great way to enjoy a variety of food.

Cost per person: \$19.53

Taxes: 2.54

Gratuity: 2.93

Total per person: \$25.00

Quote excludes alcohol beverages

This menu is designed to serve a business group who want to enjoy a great lunch in a timely manner.

Please contact info@3guysandastove.com or call DeVonna at 705-783-0622 for reservations and/or more information.