



Pluckemin Inn Private Events Lunch
Three Course \$45 Choice of appetizer, entrée and dessert
Parties 21 to 40 must select two choices for entrees

Name of event: _____ Date of event: _____

Printed name: _____ Signature: _____

To Start

Pluckemin salad; Three Meadows Farm lettuces, seasonal garnishes & dressing

or

Chef's daily soup, made of the freshest farmers ingredients

or

spicy~creamy salmon tartare, ponzu, wontons & wasabi tobiko

Entrée

Griggstown chicken breast, pommes purée, broccoli & jus

or

Salmon, seasonal preparation

or

coulette of American Wagyu beef, pommes frites & spinach



SUBSTITUTE LOBSTER (SEASONAL PREPARATION)- \$10 SUPPLEMENT PER ORDER



To Finish

chocolate & raspberry tart with chocolate tuile & raspberry sorbet

or

cinnamon panko crusted apple strudel, warm caramel and cinnamon honey ice cream

or

mango & coconut baked alaska with pink peppercorn & tropical fruit compote