



Spago **Summer Banquet Lunch Menu**

Passed Appetizers

Selection of Three Pizzas can be added for an additional cost

Wolfgang Puck Pizzas

Margherita Pizza with Garden Tomatoes, Goat Cheese and Fresh Basil

Pepperoni Pizza with Tomato Sauce, Red Onion and Sautéed Mushrooms

Italian Sausage Pizza with Roasted Fennel, Olives and Reggiano Cheese

Roasted Portabella Mushroom Pizza with Caramelized Onions and Parmesan Cheese

Chicken Sausage Pizza with Sweet Corn, Roasted Pasilla Peppers and Oregano

Crisp Calamari, Cucumber Salad, Heart of Palms, Sweet Chili Sauce and Garlic Aioli

First Course

Choice of one

Hearts of Baby Romaine Lettuce, Creamy Garlic Caesar Dressing, Herb Parmesan Flat Bread, White Anchovies

Organic Mixed Field Green Salad, Cucumber Ribbon, Feta Cheese, Fine Herbs & Balsamic House Dressing

Simple Salad, Butter Lettuce, Salt-Roasted Beets, Maytag Bleu Cheese, Fines Herbs and Dijon Vinaigrette

B.L.T. Salad, Baby Iceberg Lettuce, Cherry Tomato, Applewood Bacon, Pepperoncini Black Pepper-Parmesan Dressing

Chef Seasonal Soup Prepared Daily

Pasta

Choice of one

Pasta a la Bolognaise, Braised Beef, Roasted Double Blanched Garlic, Plum Tomato, Ricotta Cheese and Italian Parsley

Mushroom Risotto, Wild Field Mushrooms, Caramelized Shallots and Parmesan-Reggiano Porcini Essence

Four Cheese-Pumpkin Ravioli, Caralamized Squash, Pine Nuts, Capers and Brown Butter Sage Sauce

Hand Cut Fettuccini Pasta, Wild Field Mushrooms, Arugula, Glazed Shallots and Parmesan-Reggiano

House Made Shrimp Cannelloni- *Spinach Pasta Dough, English Peas, Tomatoes, Shallots Beurre Blanc Sauce*

Entrees

Choice of two

Thai Style Chicken Salad, Napa Cabbage, Bean Sprouts, Asian Vegetables, Cashews, Thai-Ginger Vinaigrette

Chef Salad- Roasted Turkey & Ham, Kalamata Olives, Tomato, Cucumber, Gruyere Cheese, Pinenut, Red Wine Vinaigrette

"Our Nicoise" Seared Rare Ahi Tuna, Roasted Peppers, Fingerlings, Quail Eggs, Haricots Verts, Tomatoes & Olives

Spago Pancetta-Wrapped Meatloaf, Russet Potato Purée, Mushroom Gravy, Port Wine Sauce and Onion Rings

Roasted Organic Chicken Breast, Yukon Gold Potato, Crème Fraîche, Vegetables, Wild Field Mushrooms and Chicken Jus

Oven Roasted Loch Duart Salmon Almondine, Horseradish Mash Potato, Green Beans, Leeks Fondue, Port wine Reduction

Sautéed Alaskan White Shrimp, Steamed Jasmine Rice, Sautéed Bok Choy, Japanese Vinaigrette

Rotisserie Kurobuta Pork Loin with Braised Romaine, Mustard Sauce

Pan Seared Prime Beef Filet, Lemon-Buttered Asparagus, Brandy Green Peppercorn Sauce

All prices are subject to 20% service charge and 8.1% sales tax



Wolfgang Puck
FINE DINING GROUP

DESSERTS

Choice of One

Malted Milk Chocolate Mousse
Chocolate Crunchy Wafer, Vanilla Sauce

Lemon, Lemon, Lemon
Toasted Pound Cake, Sabayon, Citrus Salad

Banana Bread Pudding
Nutella Sauce, Candied Hazelnuts, Whipped Cream

Spago Crème Brulee
Assorted Hand Crafted Cookies

Caramelized Cheesecake
Vanilla Roasted Apples, Crème Fraiche, Candied Pecans