



Plated Lunches



Mirror Lake Inn
RESORT & SPA



Serving groups from 10 to 60

(2 courses @ \$55, 3 courses @ \$65, additional courses are \$10 per course)

**All menus are comprised of an entrée course (main plate) plus additional courses, which may be mixed and matched from the Appetizer, Soup & Dessert categories.*

*Plated lunches require a pre-select

**A \$25/person fee is assessed for groups wishing to order table side

***Available between the hours of 11:00 AM & 3:00 PM

****Menu selections must be submitted 21 days in advance of the function date. Late selections will incur an additional fee equal to 10% of the menu cost.

*****Dietary restrictions and Food Allergens **MUST** be communicated and settled at time of meal selection. No substitutions will be allowed after this point.



Appetizers & Soups





Appetizers & Soups

(Choose 3 selections)

Arancini with aioli, fermented onions & microgreens

Pate de campagne with baguette, dried fruits, house made horseradish mustard

Caprese salad with cherry tomatoes, fresh mozzarella, crostini, olive oil & basil oil

Beet & citrus salad with shaved fennel and chevre

Local cheese custard with ginger dressing

Tuscan white bean salad with red onion, watercress, green olives & lemon oregano dressing

Artichoke, spinach & mushroom Salad

Chef's selection seasonal soup or potage

Lobster bisque with lobster meat, sherry, creme fraiche, micro greens

Mushroom potage with sherry, crisped mushrooms, sea salt

Cauliflower potage with parmesan frico, truffle oil, black truffle dust

Chilled English pea velouté with creme fraiche & micro greens

Andalusian gazpacho with olive oil drizzle & sea salt

Mushroom consommé with passatelli pasta, & crisped pancetta crumble



Signature Lunch Entrees





Plated Lunch Entrees

(Choose 3 selections)

*Roasted chicken with prosciutto, sage, provolone with
madeira demi-glace*

Chicken parmesan with house made marinara

Ricotta gnocchi with lemon butter sauce, arugula,

Chopped toasted hazelnuts, shredded cheese

*Sliced roasted tenderloin of beef, roasted garlic
demiglace (+\$15 supplement)*

Roasted Faroe Island salmon with bearnaise sauce

Cold sliced roast loin of pork with aioli & artisan bread

Oven roasted cod with herb cream sauce

Seared shrimp with ratatouille sauce

Roasted pork loin with gorgonzola bread crust

Roasted eggplant with persian style jeweled rice

Seasonal risotto

**all entrees are served with chef's choice starch &
vegetable*





Classic Desserts





Plated Lunch Desserts

(Choose 3 selections)

Flourless chocolate cake

Maple cheesecake with caramel sauce

Lemon tartlets with whipped cream

Chocolate mousse

Chef's choice seasonal sorbet

Chocolate ganache tart with sea salt & pistachio nuts

Tiramisu

Seasonal fruit skillet cake

Cannoli (2)

