



Pluckemin Inn Private Events Prix Fixe 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 & chestnuts torte with pumpkin & ginger ice cream

*or*

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

*or*

sweet potato & maple baked alaska with cranberries

(Menu is subject to change without notice based on availability.)