



## **Banquet Lunch Menu 1**

### **First Course**

#### **Small Classic Caesar Salad**

*Romaine, Creamy Caesar Dressing, Croutons*

#### **Small One2One House Salad**

*Hearts of Palm, Tomato and Balsamic Vinaigrette*

#### **Beau Nash Chicken and Corn Soup**

*Smoked Chicken, Corn, Avocado, Bacon, and Lime*

### **Second Course**

#### **Blackened Chicken Sandwich**

*Chipotle Lime Mayo and Scallions, French Fries*

#### **Margarita Pizza**

*Fresh Mozzarella, Tomato, Goat Cheese, Basil*

#### **Kobe Beef Burger**

*Caramelized Onions, Aged Cheddar, French Fries*

#### **Spicy Tomato & Basil Pasta**

*Angel Hair, Tomatoes, Basil, Olive Oil, Thai Chili Peppers, Chicken*

### **Dessert**

#### **Two Scoops of Ice Cream**

*Chocolate Syrup*

#### **Warm Apple Crisp**

*Oatmeal-Brown Sugar Topping, Apples, Vanilla Ice Cream*

**\$25 Per Person**

*\*\*Menu items are seasonal and subject to change\*\**



## **Banquet Lunch Menu 2**

### **First Course**

#### **Classic Caesar Salad**

*Romaine, Creamy Caesar Dressing, Croutons*

#### **One2One House Salad**

*Hearts of Palm, Tomato, and Balsamic Vinaigrette*

#### **Beau Nash Smoked Chicken and Corn Soup**

*Smoked Chicken, Corn, Bacon, Avocado, Lime*

### **Second Course**

#### **Kobe Beef Burger**

*Caramelized Onions and Aged Cheddar on a Sesame Roll with French Fries*

#### **Prime Rib Dip**

*Prime Rib, Au Jus, Horseradish, Hoagie with French Fries*

#### **Kobe Meatloaf**

*Chive Mashed Potatoes, Sautéed Haricot Vert*

#### **Lobster Ravioli**

*Spinach and Mushrooms, Cream Sauce*

#### **Grilled Marinated Chicken**

*Chive Mashed Potatoes, Sautéed Haricot Vert*

### **Dessert**

#### **NY Style Cheesecake**

*Graham Cracker Crust*

#### **Tiramisu**

*Kahlua Soaked Lady Fingers, Mascarpone Cheese, Whipped Cream*

#### **Warm Apple Crisp**

*Oatmeal-Brown Sugar Topping, Apples, Vanilla Ice Cream*

### **\$30 Per Person**

*\*Menu Items are Seasonal and Subject to Change\**

*\*\*Vegetarian Options are Available upon Request\*\**



## **Banquet Lunch Menu 3**

### **First Course**

#### **Classic Caesar Salad**

*Romaine, Creamy Caesar Dressing, Croutons*

#### **One2One House Salad**

*Hearts of Palm, Tomato, and Balsamic Vinaigrette*

#### **Beau Nash Chicken and Corn Soup**

*Smoked Chicken, Corn, Bacon, Avocado and Lime*

### **Second Course**

#### **Pan Seared Salmon**

*Israel Couscous, Micro Veggies, Asparagus, Mustard Vinaigrette*

#### **Grilled Marinated Chicken**

*Chive Mashed Potatoes and Sautéed Haricot Vert*

#### **Petite Filet**

*Roasted Squash, Port Demi-Glace, Sautéed Haricot Vert*

#### **Lobster Ravioli**

*Spinach and Mushrooms, Cream Sauce*

#### **Kobe Beef Meatloaf**

*Chive Mashed Potatoes, and Sautéed Haricot Vert*

### **Desserts**

#### **Tiramisu**

*Kahlua Soaked Lady Fingers, Mascarpone Cheese, Whipped Cream*

#### **New York Style Cheesecake**

*Creamy Cheesecake with Graham Cracker Crust*

#### **Warm Apple Crisp**

*Oatmeal-Brown Sugar Topping, Apples, Vanilla Ice Cream*

### **\$40 Per Person**

\*Menu Items are Seasonal and Subject to Change\*

\*\*Vegetarian Options are Available upon request\*\*