

Montalvo Service Group

Presents:

Summer Luncheons

at Montalvo Arts Center

Luncheons by Pat Smith's Extravaganza - Summer 2012

July 11

Specialty Salads

Apricot Cashew Chicken - Dungeness
Crab - Albacore White Tuna and Honey
Smoked Turkey Salads
New Baby Red Potato Salad
Jarlsberg Cheese Wedge,
Grape Cluster, Strawberry
Banana Crème Petite Tart
Fashions by: *Details Clothing*

July 18

Filet of Beef Salad

Angus Filet Mignon with Salsa Fresca
on a Bed of Summer Greens
Fingerling Potato Wedges & Roasted
Red Pepper Dijon Vinaigrette
Roasted Asparagus Spears & Carrots
Sliced Sour Baguette & Butter
Bavarian Custard Tartlet & Berries
Fashions by: *Coldwater Creek*

July 25

Seafood Delight

Strawberry Soup & Crème Fraiche
Dungeness Crab Cake on a bed of
Greens with Remoulade Sauce
Heirloom Tomato stuffed with Orzo
Rice Salad, Cranberries, Lemon Zest
Petite Corn Muffin
Lemon Tartlet
Fashions by: *Kitch*

August 1

Oriental Chicken Salad

Crispy Panko Chicken Strips, shredded
Napa Cabbage, Romaine, Cilantro,
Cashews & Sesame Dressing
Oriental Noodle Salad with Sugar Peas
Mandarin Orange Salad with grapes.
Strawberries & Kiwi
Lemon Bar
Fashions by: *Chico's*

August 8

Filet of Baked Salmon

with Remoulade Dressing & Lemon
New Baby Red Potato Salad in Creamy
Vinaigrette, Haricots Verts, Tomato
Wedge, Ripe Olives, Deviled Egg,
Asparagus Spears Vinaigrette
Chocolate Raspberry Tart with
Crème Fraiche
Fashions by: *White House/Black Market*

August 15

Stuffed Chicken Roulade

Tender Breast Rolled with Prosciutto
on Butter Lettuce, Watercress & Baby
Spinach with Orange Vinaigrette
Orzo Salad with Cranberries &
Orange Zest, Orange Wedge Garni
Marinated Haricots Verts
Lemon Tartlet with Raspberries
Fashions by: *SHOXO*

August 22

Prawn Louie

Jumbo Poached Prawns on Romaine
Hearts & Bibb Lettuce with Sauce Louie
Fresh Asparagus Spears, & Hard
Cooked Egg, Garnished with Roma
Tomato Wedges, Ripe & Green Olives
Mini Corn Muffin & Butter
Lemon Bar & Chocolate Truffle
Fashions by: *It's So Cute*

August 29

Roast Pork Tenderloin

On a Bed of Caramelized
Spiced Gala Apples
Orzo & Roasted Vegetable Salad
Haricots Verts & Pear Tomatoes with
Herbed Vinaigrette
Mini Corn Muffin & Honey Butter
Bing Cherry Tartlet with Crème Fraiche
Fashions by: *Rouge*

Vegetarian Entree

**This option must be ordered at the
time your reservation is made:**

Stuffed Portobello Mushroom
filled with Roasted Vegetable
Ratatouille & topped with Melted
Asiago Cheese

Pre luncheon hors d'oeuvre selection,
coffee, tea, tax, and gratuity are
included with all meals. Wine is
available for purchase.

- 3 seatings - Noon, 12:30 and 1 PM
- \$38 per person.
- Reservations required.
Call (408) 961-5823, or
email: msg@montalvoarts.org
(Visa and MasterCard accepted)
- Free parking and shuttle service from
parking lot #4 from 11:45 am to 2:15
pm.
- 25% of the price is tax deductible.
- Proceeds benefit the maintenance and
preservation of the Villa and grounds.