

PARAGON

Restaurant & Bar

LUNCH

Our 3-course lunch menu is great for corporate meetings, showers or receptions, holiday parties and birthday celebrations. The perfectly portioned lunch option allows your guests to enjoy the full Paragon experience and our skilled and efficient staff will make sure your event is executed in a timely or leisurely manner, all depending on your needs.

Entrée price includes 1st, 2nd and 3rd course.

FIRST COURSE

(Please Select Two)

Tomato Soup basil, extra virgin olive oil *gf, v, vg*

Local Field Greens shaved vegetables, balsamic vinaigrette *gf, v, vg*

Caesar Salad garlic anchovy dressing, garlic croutons, parmesan

SECOND COURSE

(Please Select Three)

Manhattan Steak mashed potatoes, spinach, bacon emulsion 45 *gf*

Damien's Shrimp Po'boy gulf prawns, remoulade, vinegar slaw 40

Atlantic Salmon corn succotash, basil pesto 40 *gf*

House Made Tagliatelle meatballs, marinara, chili flakes, parmesan 40

Quinoa farmer's market vegetables, romesco sauce 35 *v, vg*

DESSERT

(Please Select One)

Strawberry Shortcake fresh whipped cream *v*

Butter Pecan Bread Pudding warm banana bourbon sauce, pecans *v*

P A R A G O N

Restaurant & Bar

FAMILY STYLE LUNCH

Perfect for team building events, casual affairs and large parties, the family style option allows for fun interaction within a communal dining setting.

\$30 per person | 10 person minimum

Lunch includes house made potato chips and chef's selection of cookies.

SANDWICH PLATTERS

(Please Select Three)

Prosciutto & Burrata arugula, garlic aioli

Pulled Chicken kansas city bbq sauce, vinegar slaw

Grilled Veggies green garlic aioli, arugula *v*

Salami arugula, dijon mustard, house pickles, pepper jack

SALAD PLATTERS

(Please Select Two)

Field Greens shaved vegetables, balsamic vinaigrette *gf, v, vg*

Caesar parmesan, garlic croutons

Quinoa market vegetables, lemon, arugula *v, vg*