

Seated Luncheon Options

All Lunches are Served with our Daily Muffins, Rolls and Butter

MENU ONE

Grilled Tarragon Lemon Salmon
and Black Pepper Chicken
on a Bed of Warm Sauteed Creamy Artichoke Risotto,
with Tomatoes and Grilled Asparagus

MENU TWO

Warm Pesto Chicken
on a Bed of Portobello Mushroom Orzo
and Grilled Seasonal Vegetables

MENU THREE

Thai Sugar Shrimp with a Mango
and Cilantro Dipping Sauce
Five Vegetable Slaw with Pineapple Jalapeno Vinaigrette and
Mandarin Orange Cous Cous with Almonds

MENU FOUR

Tandoori Chicken with Mango Relish
Tomato, and Nicoise Olive Israeli Couscous with
Stir-Fry Matchstick Seasonal Vegetables

MENU FIVE

FIRST COURSE – Preset

Smoked Salmon, Egg, Endive, and Baby Spinach Salad
with Caper Onion Vinaigrette

ENTRÉE

Pan Seared Cardamon Chicken Breast with Asparagus
and Roasted Sesame and Tahini Rice Pilaf

MENU SIX

FIRST COURSE

Deviled Crab Bisque Topped with Pastry

ENTRÉE

Grilled Oregano Shrimp on a Bed of Greek Ribbon
Zucchini, Kalamata Olive, Tomato and Frise Salad

MENU SEVEN

Entrée Salad with Grilled Honey Black Pepper

Chicken Breast with Field Greens, Caramelized Onion,
Grapes, Shredded Parmesan and a Balsamic Vinaigrette

continued...

MENU EIGHT

ENTRÉE

Oven Fried Brown Sugar and Lemon Chicken Breast

Salad of Field Greens, Smokey Sweet Pecans, Grapes,
Mandarin Oranges & Blue Cheese with Balsamic
Vinaigrette

Black Eyed Pea, Corn & Red Pepper Pasta Salad

SUGGESTED SEATED LUNCH DESSERT SELECTION

Pear Gingerbread Upside Down Cake

Chocolate Souffle Cake with Orange Caramel Sauce

Dark Chocolate Dipped Raspberry Cheesecake

Orange Cream Cake with Cardamon Syrup

Lemon Tart with Sweetened Mascarpone

Seasonal Options from Warm Cobbler to Summer
Strawberry Shortcake

Dark Chocolate Pot du Crème. Passion Fruit Panna Cotta
and Lemon Cake

Mississippi Mud Cakelet, Little Red Velvet Pot du Crème
and Sweet Potato Tart