

Sample Luncheon Menus

Focaccia Sandwich Buffet

Smoked Salmon and Red Onion
Peppered Roast Beef
Grilled Eggplant and Tomato
Roasted Turkey with Watercress and Cranberry Sauce
Radiatorre Pasta Salad with Grilled Vegetables and Basil Vinaigrette
Mixed Greens Salad with Citrus Vinaigrette Dressing
Fresh Seasonal Fruit Platter
Platters of Brownies, Lemon Bars, and Pecan Bars
Coffee, Hot Tea, Iced Tea, and Water Service

First Course Selections

Limestone and Butter Lettuce Continental Salad with Toasted Pine Nuts, Tomatoes, and Champagne Shallot Vinaigrette

Mixed Baby Green Salad with Tomato, Carrots, and Balsamic Vinaigrette

Corn Chowder with Herb Croutons

Entrée Selections

Boneless Breast of Chicken Sheridan Sautéed with Lemon Capers and a Hint of Fresh Mint
Served with Roasted Yukon Gold and Purple Potatoes with Garnet Yams and Seasonal Vegetables

Sautéed Whitefish with Mediterranean Salsa Served with Pine Nut Basil Couscous and Seasonal Vegetables

Marinated Grilled Flat Iron Steak with Cabernet Shallot Sauce Served with Roasted Potatoes and Seasonal Vegetables

Dessert Selections

Lemon Meringue Tart with Fresh Seasonal Berries

Flourless Chocolate Cake with Crème Anglaise and Marinated Berries

Double Chocolate Mousse Cake with Raspberry Sauce