

Luncheons

Cold Luncheon 1

Chilled Sliced Beef Tenderloin
with Whipped Horseradish Cream

Mediterranean Pasta Salad
Grilled Asparagus Spears

Luncheon Rolls and Butter

Triple Chocolate Walnut Torte

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$25.00++ per person

Cold Luncheon 2

Fajita Grilled Chicken Wraps

Orzo Pasta Salad

Bourbon Pecan Pie

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$25.00++ per person

Cold Luncheon 3

Trio Salad Platter
Baby Shrimp Salad, Curry Chicken Salad, Albacore Tuna Salad

Luncheon Rolls and Butter

Fresh Fruit Cup

Plantation Peanut Butter Pie

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$25.00++ per person

Hot Luncheon 1

Baby Spinach Leaves with Shaved Fennel
Tomatoes and Roquefort
Walnut Vinaigrette

Flounder Filet with Roasted Red Pepper Rémoulade

Warm Ginger Vinaigrette
Sweet Potato Fries
Green Beans and Julienne Carrots

Luncheon Rolls and Butter

Cheesecake with Fresh Berries and Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$32.00++ per person

Hot Luncheon 2

Caesar Salad

Romaine Hearts, Croutons, Parmesan Tuile,
White Anchovy Lemon Garlic Dressing

Grilled Marinated Boneless Chicken Breast
on Portobello Mushroom
Marsala Wine Demi Glace
Smashed Potatoes with Fennel Spice

Luncheon Rolls and Butter

Key Lime Pie

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$32.00++ per person

Hot Luncheon 3

Plantation Greens
with a Goat Cheese Medallion
Balsamic Vinaigrette

Shrimp Creole with Plantation Rice

Luncheon Rolls and Butter

Apple Raisin Spice Cake with Caramel Sauce

Freshly brewed Regular and Decaffeinated Coffee
Selection of Teas

\$32.00++ per person

Vegetarian Luncheon 1

Artichoke Hearts & Vidalia Onion Quiche
with a Roasted Red Pepper Sauce

Orzo Pasta Salad

Luncheon Rolls and Butter

Triple Chocolate Walnut Torte

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$25.00++ per person

Vegetarian Luncheon 2

Aromatic Vegetable and Herb Risotto

Plantation Greens

Luncheon Rolls and Butter

Bourbon Pecan Pie

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$25.00++ per person

Vegetarian Luncheon 3

Vegwich-Avocado, American and Swiss Cheese
Tomato, Mayonnaise, Lettuce, Spinach on Wheat Bread

Mediterranean Pasta Salad

Triple Chocolate Walnut Torte

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$25.00++ per person

Buffet Luncheon 1

THE PICNIC

Mixed Greens, Cherry Tomatoes, Mushrooms, Cucumbers, Sweet Onions
and Carrot Curls, Balsamic Vinaigrette and Chunky Blue Cheese

Cole Slaw
Pasta Salad
Potato Salad

From the Grill

Sirloin Burgers
Kosher All Beef Frankfurters
Marinated Chicken Breasts

Molasses Baked Beans

Garden Vegetable Medley

Freshly Baked Rolls and Assorted Buns

Condiment Bar

Lettuce, Sliced Tomato, Red Onion,
American and Swiss Cheese
Sauerkraut, Pickle Spears, Ripe and Spanish Olives,
Mayonnaise, Relish, Ketchup, Yellow and Dijon Mustards

Cookies & Brownies
Chilled Sliced Watermelon

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$35.95++ per person
Chef required - \$95

Buffet Luncheon 2

LA FESTA ITALIANA

Caesar Salad

Romaine Hearts, Croutons, Parmesan Tuile,
White Anchovy Lemon Garlic Dressing

Antipasto Salad

Sliced Red and Yellow Beefsteak Tomatoes,
Fresh Mozzarella, Balsamic Vinaigrette

Chicken Scaloppini
Marsala Wine Sauce

Parmesan Crusted Mahi Mahi
Yellow Bell Pepper Caper Sauce

Tri Color Fusilli Carbonara with Shrimp and Pancetta

Cannelloni Provençal with Basil Pesto

Broccolini with Plum Tomatoes Milanese

Garlic Bread

Tiramisu
Cannoli

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$52.95++per person

Buffet Luncheon 3

THE DELI BUFFET

Soup of the Day

Mixed Greens, Cherry Tomatoes, Cucumber,
Fresh Mushrooms, Shredded Carrots and
Chef's Selection of Dressings

White Albacore Tuna Salad

Potato Salad

Sliced and Displayed

Roast Beef

Roasted Natural Breast of Turkey

Ham

Salami

American, Provolone, Swiss Cheese

Kosher Pickle Spears, Spanish and Ripe Olives, Pepperoncini

Sliced Tomatoes, Iceberg Lettuce and Sweet Onion

Dijon Mustard

Mayonnaise and Horseradish Cream

Sliced Rye, White, and Whole Grain Breads

Brownies

Key Lime Pie

Bourbon Pecan Pie

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas

\$32.00++per person