



~Hot Luncheon Selections~

~Grilled Chicken Breast~

Fresh Garden Greens with Mustard Vinaigrette
Tuscan Chicken Breast with Mango Currant Chutney
Wild Rice with Scallions and Pecans
Brandy Basil Carrots
Chocolate Chess Pie

\$14.50 Per Person, Plus Tax and Service

~Vegetable Napoleon~

Baby Spinach with Bananas, Strawberries, Walnuts and House Vinaigrette
Vegetable Napoleon Splashed with a Balsamic Vinaigrette and Romesco
Shrimp and Wild Rice Casserole with Artichoke Hearts
Key Lime Pie with Whipped Cream

\$ 16.00 Per Person, Plus Tax and Service

~Seafood Pasta~

Caesar Salad with Warm Pumpernickel Croutons
Seafood Pasta in a Basil Cream Sauce
Parmesan and Romano
Julienne Zucchini and Carrots with Thyme and Brown Sugar
Triple Berry Trifle

\$17.00 Per Person, Plus Tax and Service

~Chicken Wellington~

Tossed Garden Greens with Garlic Croutons Buttermilk Herb
Chicken Swiss Wellington with Green Peppercorn Béarnaise
Rice Pilaf
Whole Green Beans Sautéed with Garlic and Fresh Herbs
Grilled Peach Pie with Vanilla Bean Ice Cream

\$17.00 Per Person, Plus Tax and Service

~Pork Tenderloin~

Seafood Gumbo with Wild Rice and Jalapeno Corn Muffins
Creole Crusted Pork Tenderloin with Carolina Sauce
Rosemary Fingerling Potatoes
Sautéed Sugar Snap Peas with Red and Yellow Peppers
Chocolate Pecan Pie with Bourbon Whipped Cream

\$18.00 Per Person, Plus Tax and Service



~Hot Luncheon Selections~

~Snapper Luncheon~

Sugared Almond Salad of Sweet Lettuces with Sliced Strawberries,
Mandarin Oranges, Green Onions and Orange Vinaigrette
Snapper Bienville with Choron Hollandaise
Bundles of Haricot Vert with Citrus Butter
Double Vanilla Crème Brûlée with Wild Berries
\$ 18.00 Per Person, Plus Tax and Service

~Smoked Beef Tenderloin~

Moser Salad of Wild Greens with Red Onions, Sliced Strawberries, Toasted Walnuts,
Blue Cheese and Crostini with a Raspberry Vinaigrette
Pecan Smoked Beef Tenderloin with Shiitake Mushroom Demi-Glace
Parsley New Potatoes
Wood Grilled Asparagus
Bitter Sweet Chocolate Truffle Tart with Pink Sea Salt
\$20.00 Per Person, Plus Tax and Service

~Included in All Menus~

Selection of Freshly Baked Breads and Butter

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint
Coffee with Cream, Sugars and Chantilly



~Cold Luncheon Selections~

~Chicken Salad~

Chicken Salad on a Bed of Spring Greens
Roma Tomatoes, Vidalia Onions, Sugar Snap Peas and Havarti Cheese
Marinated in a Basil Balsamic Vinaigrette
Grilled Fruit Drizzled with Honey
Blueberry Cheese Cake

\$14.50 Per Person, Plus Tax and Service

~Grilled Chicken Breast~

Tuscan Chicken Breast with Mango Currant Chutney
Spring Salad of Broccoli and Pecans
Wild Rice Salad with Apples and Almonds
Chocolate Chess Pie

\$14.50 Per Person, Plus Tax and Service

~Caesar Salad~

Grilled Chicken Caesar Salad with Warm Pumpernickel Croutons
Heirloom Tomato Stack with Buffalo Mozzarella, Basil Microgreens and Pancetta
Drizzled with Bodacious Olive Oil and Balsamic
Tiramisu

\$15.00 Per Person, Plus Tax and Service

~Salad Sampler~

Chicken Salad with Toasted Pecans
Seafood Pasta Salad
Eclectic Vegetables Marinated in Fresh Herbal Vinaigrette
Served on a Bed of Fresh Greens
Red Velvet Cake with Cream Cheese Icing

\$15.00 Per Person, Plus Tax and Service

~Shrimp Salad~

Shrimp Salad
Served in a Choice of Beefsteak Tomato or Avocado Half on a Bed of Leaf Lettuce
Fresh Asparagus in Pecan Vinaigrette
Lemon Chess Pie

\$16.00 Per Person, Plus Tax and Service



~Cold Luncheon Selections~

~Beef Tenderloin~

Sliced Beef Tenderloin with Queen Elizabeth Sauce
Roasted Fingerling Potatoes with Red Onions and Blue Cheese
Grilled Asparagus with a Balsamic Vinaigrette
Chocolate Pecan Pie with Bourbon Whipped Cream
\$18.50 Per Person, Plus Tax and Service

~Included in All Menus~

Selection of Freshly Baked Breads and Butter

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint
Coffee with Cream, Sugars and Chantilly



~Sandwich Bar~

Smoked Turkey, Honey Ham and Cajun Roast Beef

Cheddar, Pepper Jack and Baby Swiss

Sliced Market Breads and Rolls

Creole Honey Mustard, Sun Dried Tomato Aioli and Queen Elizabeth Sauce

Fresh Crisp Lettuce, Pickles, Sliced Tomatoes and Red Onions

Roasted Vegetable Pasta Salad with Feta and Basil

Crunchy Cole Slaw

Seasonal Melons and Berries

Homemade Pickup Sweets

~Beverages~

Water with Citrus Slices

Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint

Coffee with Cream, Sugars and Chantilly

\$15.50 Per Person Plus Tax and Service

Minimum of 25 guests