



~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

**\$18.50 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

**\$ 19.50 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

**\$21.00 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

**\$21.00 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

**\$21.00 Per Person, Plus Tax and Service**



**~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  
**\$ 24.00 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  
**\$24.00 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

**\$17.50 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

**\$18.50 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

**\$17.50 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

**\$18.00 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

**\$19.50 Per Person, Plus Tax and Service**



**~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  
**\$24.00 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



~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

**\$18.50 Per Person Plus Tax and Service**

*Minimum of 25 guests*



~Boxed Lunches~

~Sandwiches~

~Vegetarian Option~

Grilled Portobello and Swiss on Ciabatta with Romesco  
Vegetable Pasta Salad with Balsamic Vinaigrette

**\$14.00 Per Person**

Tuscan Grilled Chicken Breast and Cheddar on a Ciabatta with  
Sun-Dried Tomato Aioli Wild Rice Salad with Granny Smith  
Apples and Grapes  
Spring Salad of Broccoli and Pecans

**\$15.00 Per Person**

Chicken Salad on a Croissant  
Vegetable Pasta Salad with Buttermilk Herb

**\$14.00 Per Person**

Turkey and Swiss Sandwich on Sour Dough with Thousand  
Island  
Roasted Potato, Vidalia Onion and Green Bean Salad in a  
Pecan Vinaigrette

**\$13.00 Per Person**

Grilled Chicken Caesar Wrap  
Cucumber Feta Salad

**\$13.00 Per Person**

Sliced Tenderloin on a Croissant with Mustard Horseradish  
Herbed Potato Salad  
Roma Tomatoes, Sugar Snap Peas, Havarti Cheese and Vidalia  
Onions

Marinated in a Basil Balsamic Vinaigrette

**\$18.00 Per Person**



~Boxed Lunches~

~Salads~

Pick One

Tossed Garden Greens with Garlic Croutons and Mustard  
Vinaigrette Dressing

OR

Sugared Almond Salad of Sweet Lettuces with Sliced  
Strawberries,  
Mandarin Oranges, Green Onions, and Orange Vinaigrette

OR

Moser Salad of Wild Greens with Red Onions, Sliced  
Strawberries,  
Toasted Walnuts, Blue Cheese, and Crostini with Raspberry  
Vinaigrette

~Included with Salad Choice~

Grilled Chicken Breast

Market Roll

**\$15.00 Per Person**

**Add Beef or Shrimp Additional \$7.50**

~ Salad Trio ~

Shrimp Salad

Classic Chicken Salad with Toasted Pecans

Grilled Vegetable Pasta Salad with Balsamic Vinaigrette

Croissant

\$18.00 Per Person

~Included in All Boxed Lunches~

**Lettuce, Sliced Tomato and Pickle**

**Fresh Fruit**

**Giant Homemade Cookie or Cream Cheese Brownie**

~Beverages Not Included ~

Assorted Sodas and Bottled Water – Add \$1.50 Per Person

Classic Lemonade - \$5.00 Per Gallon

Fresh Brewed (Sweet or Unsweet) Iced Tea with Lemon  
Wedges and Sugars -- \$5.00 Per Gallon Ice 5lbs Bag - \$1.75  
Per Bag