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  
Radiatore 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