



 **Two Course Plated Luncheon Options** 

Chicken Entrées

Tuscan Chicken Cacciatore

Roasted Mushrooms, Peppers, White Wine,
Italian Herbs, Soft Polenta & Broccolini

Georgia Pecan Crusted Chicken Breast

Sherry Butter Sauce, Roasted Carrots
& Organic Herbal Rice

Pan Roasted Chicken

Sautéed Breast of Chicken with Roasted Garlic,
Wild Mushroom Ragout, Herbed Haricot Verte
& Roasted New Potatoes

Breast of Chicken à l'Orange

Sautéed breast of Chicken with Mandarin Oranges,
Mango Chutney, Orange Liquor, Oregon Wild Rice
& Farm Fresh Asparagus

Chicken & Spinach Crêpes

Crêpes filled with Spinach, Chicken, Swiss Cheese,
Chive Cream Sauce; Jasmine Rice Pilaf & Sugar
Snap Peas

Sicilian Chicken

Braised Chicken Thigh with Sweet Peppers,
Italian Sausage, Marinara,
Mushroom & Risotto with Spinach

Chicken Palliard

Herbal Panko Crusted Breast of Chicken,
Roasted Fingerling Potatoes,
Slivered Brussels Sprouts & Lemon Butter

Seafood Entrées

Grilled Gulf Shrimp (4)

Seasonal Vegetable Risotto & Lemon Butter

Sole Française

Herbal Basmati Rice, Roasted Baby Carrots,
Capers, Sundried Tomatoes & Lemon Butter Sauce

Hoisin Glazed Salmon

Stir-fry Vegetables, Ginger, Garlic drizzle
& Jasmine Rice

Pan Seared Salmon

Mediterranean Salsa Fresca, Herbal Couscous
& Confetti Vegetables

Seafood Stuffed Filet of Sole

Roasted Red Potatoes, Asparagus & Lemon Butter

Macadamia Crusted Red Snapper

Hawaiian Soy Butter Sauce, Tropical Rice
& Tiny Beans

Pan Seared Ocean Grouper

Lemon Mojo Vinaigrette, Roasted Sweet Potatoes
& Island Succotash

Pan Roasted Seafood Cakes

Saffron Rice, Sugar Snap Peas & Lemon Butter

All Two Course Entrée Selections served with Basket of Warm Rolls & Piped Butter, Dessert, Brewed Coffee / Hot or Iced Tea



 Two Course Plated Luncheon Options 

Vegetarian Entrées

Moroccan Vegetable Stew
and
Couscous

Eggplant Parmesan
Mozzarella Cheese & Marinara

Roasted Vegetable Strudel
Roasted Tomato Sauce

Roasted Walnut Stuffed
Portobello Mushroom
Zucchini & Yellow Squash

Penne Pasta Primavera
Parmesan Cheese & Fresh Garden Vegetables

Beef Entrées

Grilled Sliced Flank Steak
Roasted Potato, Haricot Verte
& Mushroom Wine Sauce

Red Wine Pot Roast
Mashed Potatoes & Roasted Carrots

Beef Pepper Steak
Stir-fry Vegetables & Jasmine Rice

Pork Entrées

Herb Crusted Loin of Pork
Mashed Sweet Potatoes, Tiny Beans
& Apple Cider Jus

Sautéed Pork Schnitzel
Mashed Potatoes, Brussel Sprouts & Lemon Butter

All Two Course Entrée Selections served with Basket of Warmed Rolls & Piped Butter, Dessert, Brewed Coffee / Hot or Iced Tea



 Two Course Plated Luncheon Options 

Dessert Choice

Choose One

Driscoll Strawberry Shortcake

Mike's Carrot Cake with Caramel

Chocolate Flourless Torte

Godiva Chocolate Mousse

Florida Key Lime Pie

Limoncello Mascarpone Cake

Double Chocolate Mousse Cake

Peach Cobbler à la Mode

Brownie à la mode with Vanilla Ice Cream

Brioche Bread Pudding with Vanilla Sauce

Strawberry Parfait

Raspberry, Mango or Lemon Sorbet

Fresh Berries & Cream

All Two Course Entrée Selections served with Basket of Warm Rolls & Piped Butter, Dessert, Brewed Coffee / Hot or Iced Tea

September 2016