

LUNCH

STARTERS

Mixed Baby Greens – red onion, cucumber & tomato, champagne vinaigrette

Greek Salad – red onion, cucumber, tomato, Kalamata olives, feta, lemon thyme vinaigrette

Caesar – romaine, garlic herb croutons, parmesan

ENTRÉES

Chicken Au Sauvage – garlic, fresh herbs, lemon oil

Grilled Mahi-Mahi – green apple chutney & fresh citrus

Petite Filet – herb compound butter

Ratatouille – roasted eggplant, zucchini, squash, tomato, potato w/sweet pepper relish and fresh marinara sauce

Roasted Salmon – tomato coulis & olive tapenade, fresh herbs



ACCENTS

Farm Fresh Vegetable Mélange

Crushed Yukon Gold Potatoes – butter,
parsley, chives

Roasted Marble Potatoes – fresh herbs

Grilled Broccolini

Seasoned Green Beans

Classic Herb Crusted Macaroni & Cheese

SWEETS

Fresh Baked Assorted Cookies

Chewy Chocolate Brownies

Medley of Dessert Bars