

LIGHT BUFFET AND SERVED LUNCHEONS

(Minimum of 15 Guests)

Menu I

Choice of:

Fresh Fruit Cup

or

Tomato Bisque Soup

Lemon Chicken Salad

Sliced Chicken Breast, Mediterranean Lettuce,
Red Peppers, Chickpeas, Cucumber,
Kalamata Olives, Scallions and Feta Cheese
topped with Fresh Parsley and
tossed in a Red Wine-Lemon Vinaigrette

Warm Sliced Ciabatta Bread with Butter

Raspberry Cheesecake Shooter

accompanied by a Chocolate Pirouette

\$12.95 per person

Menu III

Choice of:

Fresh Fruit Cup

or

Creamy Chicken and Wild Rice Soup

Roasted Yukon Gold Potato Salad

with Grilled Vegetables, Fresh Herbs
and a Garlic-Mustard Vinaigrette

Warm Dinner Rolls with Butter

Lemon Curd Charlotte

Layers of Sponge Cake, Lemon Curd and Lady
Fingers topped with a Raspberry and Mint Leaf

\$12.95 per person

Menu II

Choice of:

Fresh Fruit Cup

or

Hot and Sour Soup

Grilled Shrimp Salad Nicoise

Baby Spinach topped with Tomatoes,
Red Onions, Green Beans, Red Potatoes,
Kalamata Olives and Grilled Shrimp
tossed in a White Wine-Honey
Mustard Vinaigrette

Warm Dinner Rolls with Butter

Mini Carrot Cupcakes

with Cream Cheese Frosting

\$15.95 per person

Menu IV

Choice of:

Fresh Fruit Cup

or

Spinach Egg Drop Soup

Santa Fe Barbecue Ranch Salad

Chicken, Bacon, Avocado, Tomatoes,
Cheese and Honey Barbecue Ranch Dressing
over a bed of Romaine Lettuce

Warm Dinner Rolls with Butter

Chef Tim's Peanut Butter Truffle Bar

\$12.95 per person

Additional Soup Selections:

Chicken Velvet

Vegetable

Vichyssoise

Wisconsin Cheese

Roasted Chipotle Corn Chowder

Loaded Baked Potato

Cream of Mushroom

Gazpacho

Italian Peasant

Italian Wedding

Cream of Broccoli

Minestrone

Broccoli Cheddar

Luncheons are offered with Coffee, Decaf and Iced Tea