

LET'S DO LUNCH

Fresh Seasonal Fruit Platter
Spring Mix Salad with Marinated, Grilled Chicken and Sherry Bacon Vinaigrette
And Freshly Baked French Bread
Chocolate Raspberry Bash

Tossed Greens with Raspberry Vinaigrette
Hot Open Faced Turkey Sandwich with Mashed Potatoes, Corn and Cranberry Sauce
Fresh Baked Buttermilk Biscuits
Homemade Apple Pie a la Mode

Grilled Vegetable Salad with Balsamic Vinaigrette
Lemon Chicken Sauté with Israel Couscous and Peas and Mushrooms with Basil
And Sliced French Bread
Mixed Fruit with Grand Marnier Cream

Tossed Greens with Lemon Vinaigrette
Blackened Tilapia with Garden Rice and Tomato Zucchini Sauté
With Georgia Pecan Butter and Corn Muffins
Key Lime Pie

Farfalle Carbonara with Pancetta and Scallions
Sliced Roast Tenderloin Crostino with Wild Mushroom Essence,
Julienne Vegetable Medley
Hearty White, Wheat and Rye Rolls
Profiterolles with Warm Chocolate Ganache

All Entrees are accompanied by Coffee, Tea and Decaffeinated Coffee