

## **Composed Salad Luncheon**

**Served Luncheon Assorted Bread Basket with Sweet Butter Choose any 3**

### **Vegetarian**

Chopped Salad, a mix of Chopped Romaine, Mesclun and Spinach with Carrots, Chic Peas, Cucumbers, Red Onions, Peppers and Crumbled Blue Cheese

A Mélange of Roasted Seasonal Vegetables with Toasted Nuts, Basil Pesto and a Balsamic Drizzle

Quinoa Salad with Vegetable Confetti and Minted Lime Vinaigrette

### **Fish**

Sesame Crusted Medallions of Salmon over baby Spinach Salad with Chick Peas, Carrots and Soy Ginger Vinaigrette

Cajun Grilled Shrimp over a Field Green Salad with Grilled Scallions, Fresh Corn and a Charred Tomato Vinaigrette

Grilled Tuna Nicoise Salad with Haricot Vert, Red Bliss Potatoes, Olives, Hard Boiled Eggs and a Lemon Parsley Vinaigrette

### **Poultry**

Classic Grilled Chicken Caesar Salad with Crisp Romaine, Garlic Croutons and Shavings of Parmesan Cheese

Pretzel Crusted Chicken Tenders over baby Spinach with Cherry Tomatoes, Grilled Red Onions and Honey Mustard Dressing

Tricolor Salad with Balsamic Grilled Chicken Breast, Portobello Mushrooms, Fresh Mozzarella and Pesto Vinaigrette

### **Individual Plated Dessert**

Pistachio/Passion Fruit Torte- Light Pistachio Genoise with Tangy and Light Passion Fruit Mousse Iced with a Delicate Dark Chocolate Ganache..

Dark Chocolate Raspberry Mousse Cake- Belgian chocolate Cake Filled with Chocolate Mousse and Fresh Plump Red Raspberries.

### **Family Style**

Assorted Biscotti- Lemon Poppy, Orange Walnut, Chocolate, Cranberry Pistachio Biscotti

### **Beverages**

Iced Tea, Lemonade & Flat Water

### **Coffee Service**

### **Supplies**

China/Flatware & Glassware

### **Optional Décor**

Floral Buffet Centerpieces