



## LUNCH MENU

PLEASE CHOOSE ANY 5 MENU ITEMS  
\$44 PER PERSON

### BUFFET SALADS

#### BEET AND GOAT CHEESE

Slivered Almonds, Organic Greens, Shallot Vinaigrette

#### GREEK ORZO SALAD

Feta, Cherry Tomato, Cucumber, Red Onion, Kalamata olives

#### ASIAN CASHEW CRUNCH SALAD

Shredded Brussels Sprout and Carrots, Red Cabbage, Cashews, Sesame Ginger Dressing

#### FARRO SALAD

Arugula, Cranberries, Sliced Green Apple, Shallots, Toasted Pecans

#### ORGANIC CHICKEN CURRY SALAD

Organic Greens, Cranberries, Roasted Walnuts, Curry Mayo

#### DILL GOLDEN YUKON POTATO AND EGG SALAD

Crema Fraiche, Shallots, Dill

#### ITALIAN EGGPLANT CAPONATA

Fresh Sliced Baguettes

#### MEDITERRANEAN COUSCOUS SALAD

Cucumber, Tomato, shallots, Parsley, Mint, Lemon Olive Oil

#### KALE SALAD WITH SHAVED PARMESAN

Walnuts, Cranberries, Garlic Lemon Vinaigrette

### SIGNATURE SANDWICHES

ALL ON FRESH FRENCH BAGUETTES

#### MAPLE GLAZED HAM WITH BRIE CHEESE

Honey-Dijon Mustard, Vine Ripe Tomatoes, Crisp Romaine

**HICKORY SMOKED TURKEY BREAST**

Gruyere Cheese, Garlic Confit Aioli, Vine Ripe Tomatoes, Baby Arugula

**VEGETARIAN**

Roasted Provencal Sliced Vegetables, Olive Oil, Balsamic Dressing

**AVOCADO AND TOMATO**

Roasted Eggplant, Red Onion, Fresh Basil Pesto

**PLATTERS**

**GREEK**

Fresh Hummus, Imported Olives, Grilled Zucchini, Olives, Imported Feta Cheese,  
Marinated Artichoke Hearts, sun-dried tomatoes, Pita Chips

**GRILLED MINI TERIYAKI SALMON BITES**

Hoisin Glaze

**MINI QUICHES SELECTION**

Quiches Lorraines and/or Vegetariennes

**CHEESE AND CHARCUTERIE**

Imported Cheeses, Charcuterie, Cornichons, Assorted Olives, Marinated Artichokes,  
Fresh and Dried Fruit, Assorted Nuts, Artisan Crackers

**SIMPLE GRILLED SHRIMP SKEWERS**

Lemon, Olive Oil and Garlic

**DUCK PATE**

Fresh Baguettes, Aspic, Cornichons

**CLASSIC CROQUE MONSIEUR BITES**

Parisian Ham, Melted Gruyere, Bechamel

**VEGETARIAN CROQUE MONSIEUR BITES**

Mushrooms, Melted Gruyere, Bechamel

**CHICKEN SKEWERS**

Honey Mustard Dip

**ORGANIC VEGETABLE SKEWERS**

Pesto Dip

**ALASKAN SMOKED SALMON**

White Fish Salad, Cream Cheese, radishes, Scallions, Bagels

**CRUDITÉS**

Fresh Seasonal Vegetables with Goddess Dip

**FRENCH VIENNOISERIE**

Mini Pains au Chocolats, Croissants, Pastries

**PASTA SALADS**

**PASTA PESTO**

Green Peas, Asparagus, Shaved Parmesan, Basil Pesto

**BOW PASTA WITH GRILLED CORN**

Avocado, Cherry Tomato, Red Onion, Cilantro Jalapeno Dressing

**PENNE PRIMAVERA**

Organic Seasonal Vegetables

**DESSERTS**

**MINI CREMES BRULEES**

**MINI MOUSSES AU CHOCOLAT**

**ASSORTED COOKIES AND BROWNIES**

**FRUIT SALAD WITH MINT AND CITRUS**