



We combine individuality with affordability to meet your catering needs.

Eliminate planning and event stress by choosing us to ensure your event runs smoothly.

Our menus are designed to fit any occasion, event space, theme, and more.

Trust our team to deliver the best dining experience for your event.

Contact us for any inquiries, other dining options, bar packages and more!





# Lunch Menus

These are sample menus, pricing may vary dependent on location, guest count, equipment etc.

*\*Vegetarian & Gluten Free Options Available Upon Request*

Lunch Entrees

## Lemon Chicken

*Lightly Seasoned and Grilled Lemon Chicken with Roasted fennel, wild carrots and celery served with Garlic Mashed Potatoes*

## Chicken Piccata

*Lightly Breaded and Seasoned Chicken Breasts served with a delicate Lemon Butter & Herb Sauce. Served with buttered noodles and steamed broccoli*

## Chicken Marsala

*Seasoned chicken breasts with a mushroom and marsala wine sauce served with garlic roasted potatoes and steamed green beans*

## Garlic Rosemary Chicken

*Speciality Garlic & Fresh Rosemary Seasoned Chicken served with vegetable medley and roasted potatoes*

## Baked Ziti

*Freshly baked Pasta with Marinara sauce and Mozzarella & Parmesan Cheese served with Garlic Breadsticks*

## Chicken and/or Beef Fajitas

*Seasoned and Sauteed with Multi-colored sweet peppers and caramelized onions*

## Ultimate Seafood Gumbo with Norwegian Salmon

*Scallops, Shrimp, Lump Crab Meat, and Crawfish, served with Yellow Saffron Rice Pilaf*

## Farmer's Salad with Grilled Salmon or Marinated Grilled Chicken Breasts

*Salmon prepared in a Citrus Marinade Poached and Broiled to Perfection/ Chicken Breasts Seasoned & Marinated with a special blend and Grilled to Perfection  
Assorted Spring Mix, Romain Lettuce, Carrots, Cucumbers, Grape Tomatoes, CranRaisens with Feta Cheese and A Signature Vinaigrette*

Sides

## Traditional Caesar Salad

*Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, w/ Classic Caesar Dressing*

## Tossed Garden Salad

*Fresh Spring Mix and Seasonal Greens with Cucumbers, Tomatoes, and Carrots with a Signature Dressing*

## Assorted Fresh Fruit

*In season - Strawberries, Cantaloupe, Pineapple and Assorted Melons, Attractively Arranged*

## Assorted Fresh Vegetables

*Seasoned and Roasted Broccoli, Cauliflower, Carrots and Asparagus*

## Steamed Broccoli

*with garlic herb butter*

## Roasted Cauliflower

*Seasoned and topped with parmesan cheese*

## Southern Style Green Beans

*cooked with smoked turkey meat*

## Collard Greens

*cooked with smoked turkey meat*

## Cold Pasta Primavera

*Multicolored Pasta and Assorted Veggies mixed with an Italian Dressing*

## Red Beans & Rice

*Spanish Style Rice and Red beans, served best with Fajitas for Lunch*

## Garlic Roasted Potatoes

## Garlic Mashed Potatoes

## Yellow Rice Pilaf



**Lunch Menus served with Lemonade or Sweet Tea and Infused Water**  
*Check Out Our Bar Packages for Other Drink Options*

**These are Samples, All Menus can be Customized to Fit any Occasion, Taste or Budget**