



Seasonal Plated Luncheon Menu

Cocktail Hour

Fresh Vegetable Crudité
Fruit and Imported Cheese
Assorted Hot and Cold Hors d'Oeuvres
(Choose 4 from our savory selection)

First Course

Salade of Baby Frisée (Curly Endive) and Boston Lettuce
with Toasted Walnuts, Blue Cheese and Pears
Tossed with a Champagne Vinaigrette

Main Course

Guests' choice of:

Wild Mushroom Ravioli topped with Spinach and Sundried Tomatoes
Served with a Marsala Sauce
Accompanied with Grilled Vegetables

Or

Cold Poached Salmon
Served with a Dill Sauce
Accompanied with Asparagus and Dijon Potato Salad

Dessert

Wedding or Special Occasion Cake
Plated with Chocolate Dipped Strawberries and Raspberries
Coffee & Tea Service