



distinctively personal

Luncheon Menus for Social Gatherings

\$30 per guest for a minimum order of 20 guests

Add Dessert of Mini Pastries and Tarts for \$5 per guest

Add an additional side dish for \$7 per guest

❖ 1. Gourmet Luncheon One ❖

Grilled Salmon

With Basil Lime Mint Yogurt Sauce on the side

Green Herbed Rice Salad

With Toasted Pine Nuts, Peas and Sharp White Cheddar Cheese

Mixed Greens and Arugula Salad

With Cherry Tomatoes, Cucumber, Goat Cheese & Classic French Balsamic Vinaigrette

French Baguette

❖ 2. Gourmet Luncheon Two ❖

Citrus Grilled Chicken
With Herb Gremolata on the side

Fingerling and Yukon Gold Potato Salad
With Mustard Vinaigrette, shallots, capers and fresh parsley

Romaine and Mixed Greens Salad
With Feta, Chopped Toasted Walnuts, Slivered Red Onion
And Fresh Orange Sections
Poppy Seed Vinaigrette

French Rolls

❖ 3. Gourmet Luncheon Three ❖

Grilled Salmon OR Chicken Nicoise
Atop Mixed Greens
with Steamed Potatoes, Haricot Vert, Hard Cooked Egg,
Halved Cherry Tomatoes and Black Nicoise Olives
French Shallot Dijon Vinaigrette on the side

Saffron Rice Salad with Vegetable Jewels

Fresh Fruit and Berry Display
With Cracked Coconut and Mango
Tangy Lemon Curd

Olive Rolls

❖ 4. Gourmet Luncheon Four ❖

WARM Chicken Jardin
Roulade of Chicken with Julienne of Vegetables and Goat Cheese
With Basil Sauce

Lemon Herb Orzo Salad

Chopped Salad of Fresh Greens and Romaine
With Celery, Diced Carrot, Halved Tomatoes, Feta and Red Pepper
Buttery Croutons and Lemony Yogurt Dressing

Brioche Rolls

❖ 5. Gourmet Luncheon Five ❖

Roasted Chicken and Wild Rice Salad
With Halved Red Grapes, Water Chestnuts, Slivered Almonds
Lemon Scallion Dressing

Warm Mushroom Leek Savory Bread Pudding

Mixed Greens and Baby Spinach Salad
With Dried Cherries, Caramelized Walnuts
and Honey Balsamic Vinaigrette

Mini Croissants

❖ 6. Gourmet Luncheon Six ❖

Lime and Ginger Glazed Salmon
Garnished with Green Onion Brushes and Pickled Ginger
OR

Grilled Chicken with Asian Rub
Of Fresh Basil, Mint, Ginger, Garlic, Soy, Dark Brown Sugar
Accompanied by
Mango Salsa

Sesame-Ginger Noodle Salad
With Sugar Snap Peas, Red Pepper Strips, Shredded Napa Cabbage, Scallions
And Toasted Sesame Seeds

Fresh Cucumber Salad
With a hint of Chile and Fresh Mint

Mixed Greens Salad
With Mandarin Oranges, Toasted Almonds and Ginger Sesame Vinaigrette

🌿 7. Gourmet Luncheon Seven 🌿

Shrimp Salad
Poached Large Shrimp with chopped Red Onion, Minced Celery, Fresh Dill
a light dressing scented with Dijon

Pasta Pesto Salad
Bow-Tie and Fusilli Pasta with Pesto Dressing,
Peas and Toasted Pine Nuts

Mixed Greens and Baby Spinach Salad
With Halved Cherry Tomatoes, Cucumber, Goat Cheese
And Honey Balsamic Vinaigrette

Mini Croissants

🌿 8. Gourmet Luncheon Eight 🌿

Poached Salmon Medallions garnished with Fresh Lemon Wedges and Dill
With Cucumber Dill Sauce

Quinoa Tabbouleh Salad
With Cucumber, Cherry Tomatoes, Parsley, Mint, Scallions
And Scented with Lemon and Garlic

Roasted Asparagus with Lemon Caper Vinaigrette

French Baguette

🌿 9. Gourmet Luncheon Nine 🌿

Old Fashioned Chicken Salad
Roasted Chicken with a Creamy Herb Dressing
tossed with Halved Seedless Red Grapes, Toasted Walnuts and Celery

Pearl Couscous Salad
With Spinach, Tomatoes, Feta, Toasted Almonds, Feta,
Fresh Mint and Smoked Paprika Vinaigrette

Crudit  of Vegetables
Including Baby Carrots, Endive, Cucumber, Asparagus Tips,
Red Pepper and Sugar Snap Peas
With Honey Curry Dip

Mini Croissants

❖ 10. Gourmet Luncheon Ten ❖

Honey and Paprika Roasted Salmon
with Corn and Red Pepper Relish scented with Fresh Thyme, Parsley and Green Onions

Mango Pearl Couscous Salad
With Cucumber, Red Onion and Lime Honey Cilantro Dressing

Kale Chopped Salad
With Chard, Mizuna and Romaine Chopped with Broccoli, Radish, Dried Cranberries, Fresh
Orange Sections, Spring Onion And Toasted Almonds
Dijon Orange Dressing

Multigrain Baguette

❖ 11. Gourmet Luncheon Eleven ❖

Balsamic Glazed Grilled Chicken Sliced
On a bed of Arugula surrounded by Boccocini Mozzarella, Fresh Basil and
Halved Cherry Tomatoes

Sweet Corn Pudding with Fresh Basil

Italian Marinated Mushroom Salad
With Artichoke Hearts, Oven Roasted Tomatoes and Arugula

Sourdough Rolls

❖ 12. Gourmet Luncheon Twelve ❖

Maryland All Lump Crab Cakes,
Pan sauteed with Remoulade Sauce on the side
(\$8 per person surcharge)

Warm Gruyere and Cheddar Macaroni and Cheese

Mixed Green Salad
With Cucumber, Tomato, Shredded Carrot and Radish
Balsamic Vinaigrette

Brioche Rolls

✿ 13. Gourmet Luncheon Thirteen ✿

Warm Chicken, Asparagus and Mushroom Baked Crepes
With Sauce Bechamel

Curried Couscous Salad with Yogurt Dressing tossed
with Carrot, Italian Parsley, Dried Currants, Almonds, Scallions

Green Goddess Chopped Salad
Fresh Greens with Tomato, Cucumber, Chopped Egg and Radish
With Herby Green Goddess Dressing on the side

French Baguette

✿ 14. Gourmet Luncheon Fourteen ✿

Warm Shrimp Newburg,
In a light Sherry Scented Cream Sauce
Atop Orzo Pasta with Fresh Parsley

Kale and Chard Gratin
Baked with a Gruyere and Parmesan Bechamel And topped with Buttery Breadcrumbs

Baby Spinach and Mesclun Salad
With Sweet and Spicy Pecans, Crumbled Gorgonzola and French Vinaigrette

Brioche Rolls

✿ 15. Gourmet Luncheon Fifteen ✿

Grilled Chicken sliced
With Avocado Lime Coulis

Quinoa and Broccoli Salad
With Golden Raisins, Sharp Cheddar, Toasted Pumpkin Seeds and Scallions

Beet Salad with Feta Cheese, Cilantro
And Citrus Balsamic Vinaigrette

Multi Grain Rolls

✿ 16. Gourmet Luncheon Sixteen ✿

Spinach, Tomato, Gruyere and Parmesan Baked Egg Strata

Orzo Salad with Roasted Sweet Potatoes, Caramelized Onions,
Swiss Chard and Fresh Ginger

Fresh Fruit and Berry Display
With Cracked Coconut and Mango
Tangy Lemon Curd

Challah Rolls

✿ 17. Gourmet Luncheon Seventeen ✿

Seafood Casserole
Shrimp, Scallop and Crab baked with Creamy Long Grain Herbed Rice
Topped with Buttery Breadcrumbs

Roasted Green Beans with Haricot Vert

Mixed Greens and Baby Spinach Salad
With Halved Cherry Tomatoes, Cucumber, Goat Cheese
And Honey Balsamic Vinaigrette

French Baguette

✿ 18. Gourmet Luncheon Eighteen ✿

Cobb Salad
Composed Salad of Roasted Turkey
Atop Mixed Crispy Greens with Tomatoes, Crumbled Bacon,
Hard Cooked Egg and Blue Cheese Crumbles
Avocado Dressing

Chilled Spanish Gazpacho Soup

Fresh Fruit and Berry Display
With Cracked Coconut and Mango
Tangy Lemon Curd

Corn Bread Squares