



Lemon Creek Luncheon

(50 Person Minimum)

Salad

Select One

Gathered Greens

Julienne of Cucumber, Tricolor Peppers, Crispy Bermuda Onions
Ricotta Salata Cheese, Extra Virgin Olive Oil and Balsamic Vinaigrette

Or

Salad with Whole Wheat Croutons, Shards of Asiago, Caesar Dressing

Buffet

Tuscany Display

Grilled Vegetables, Mushroom Salad, Focaccia, Regional Olives
Eggplant Caponata, Garlic Rounds, Fire Roasted Peppers, Tomatoes and Mozzarella

Chef's Selections

Select One Menu

Chicken, Pine Nuts, Sun Dried Tomatoes, Pesto Cream
Orecchiette Pasta, Sausage & Broccoli di Rabe
Horseradish Crusted Salmon, Lemon Butter Sauce
Market Vegetables

Or

Chicken, Baby Artichokes, Capers, Lemon Wine Sauce
Corn Meal Crusted Fried Calamari, Marinara Sauce
Farfalle, Prosciutto and Peas, Pinot Grigio Cream Sauce
Market Vegetables

Carving Station

Served with Roasted Potatoes

Select One

Herb and Garlic Roasted Shell Steak, Cabernet Wine Sauce
Vermont Turkey Breast, Cranberry Chutney, Sage Pan Gravy
Spiced Baked Ham, Maple Glaze

Dessert

Occasion Cake or Pedestals of Cookies and Sweets
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Assorted Soft Drinks