



The Conservancy Luncheon

Pasta Course

Select One

Penne Rigate, Green Peas, Vodka Sauce

Or

Farfalle, Market Vegetables, Lemon Sauce

Or

Mezzi Rigatoni, Eggplant, Tomatoes, Ricotta Salata

Or

Penne Rigate, Julienne of Prosciutto di Parma, Sweet Vidalia Onions, Fresh Tomato and Basil

Salad

Gathered Greens

Virgin Olive Oil and Balsamic Vinaigrette

Entrée

Chicken Chardonnay

Lemon Wine Sauce

Or

Chicken Wrapped in Phyllo

Market Vegetables, Champagne Sauce

Or

Parmesan Crusted Chicken Palliard

Baby Arugula, Roasted Peppers

Vine Ripened Tomatoes, Balsamic Drizzle

served room temperature

Or

Stuffed Loin of Pork

Spinach, Asiago Cheese

Mustard Tarragon Sauce

Soy and Honey Glazed Salmon

Or

Market Fish Selection

White Wine Beurre Blanc

Or

St. Peter's Fish, Herb Crust

Tomato Beurre Blanc

Or

Braised Boneless Short Ribs of Beef

Barolo Wine Sauce

Or

Herb Marinated Grilled Filet Mignon

Exotic Mushrooms, Cabernet Wine Sauce

surcharge

Chef's Selection of Seasonal Vegetables and Potato

Dessert

Occasion Cake or Individual Plated Desserts Available

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Assorted Soft Drinks

Poultry and Fish Entrée Choice

Meat, Poultry, Fish Entrée Choice