



LUNCH



PLATED LUNCH

All Lunch Entrees include your choice of Salad or Soup and Dessert, Chef's Choice of Fresh Seasonal Vegetables and Complementing Starch, Warm Rolls with Butter, Iced Tea, Freshly Brewed Regular & Decaf Coffee, and a selection of Hot Teas

(Please select a single Salad or Soup)

SALADS

Georgia Tech House Salad

Mixed Garden Greens with Shredded Carrots, Cherry Tomatoes, Sliced Cucumbers, Black Olives and served with Balsamic Vinaigrette

Caesar Salad

Classic Tossed Caesar Salad with Kalamata Olives, Herb Croutons and Reggiano Cheese

Mediterranean Salad

Mixed Garden Greens with Cucumbers, Tomatoes, Thinly Sliced Red Onion Rings, topped with Feta Cheese and served with Red Wine Vinaigrette

Spinach Salad

Spinach Salad with Strawberries, Toasted Almonds and served with Balsamic Vinaigrette

The Wedge

Crisp Iceberg Lettuce topped with Blue Cheese Crumbles, Shredded Cucumbers, Carrots, Cherry Tomatoes, Apple Wood Bacon and served with Buttermilk Ranch

Fruit Cup

Diced Seasonal Fruit topped with Honey Yogurt Dressing and Fresh Mint

Other House Dressings:

<i>Balsamic Vinaigrette</i>	<i>Buttermilk Ranch</i>
<i>Chunky Blue Cheese</i>	<i>Country French</i>
<i>Honey Mustard</i>	<i>Golden Italian</i>
<i>Raspberry-Walnut Vinaigrette</i>	<i>Red Wine Vinaigrette</i>

SOUPS

Chilled Gazpacho

*Chilled Cucumber Soup
with Ratatouille Jelly*

Classic Minestrone

*Asparagus Soup
with Cornmeal Croutons*

Cream of Broccoli

*Smoked Tomato Bisque
with Fresh Basil*

Herb Grilled Chicken Vegetable

White Bean Soup



ENTREES

(Please select a single Entrée and our Chef will complement with fresh vegetables and starches)

Chicken Farfalle Pasta

Farfalle Pasta tossed in a Creamy Alfredo Sauce with Roasted Vegetables and your choice of Grilled or Blackened Chicken Breast

Georgia Chicken

Pecan Roasted Boneless Chicken Breast with Roasted Yellow Pepper Coulis

Homemade Meatloaf

Flavorful Choice Ground Beef baked and topped with Crispy Onion Gravy

Kentucky Style Pork Roast

Tender Pork Loin Roasted with Kentucky Bourbon BBQ Jus

Chicken Provencal

Sautéed Boneless Chicken Breast with Sundried Tomatoes, Artichokes, Kalamata Olives & Fresh Herbs

Chicken "Caprese"

Baked Boneless Chicken Breast topped with Fresh Basil, Tomatoes & Melted Buffalo Mozzarella Cheese

Chicken "Acapulco"

Cilantro Grilled Boneless Chicken Breast topped with Avocado, Tomatoes & Melted Jack Cheese

Stuffed Turkey Breast

Boneless Turkey Breast rolled with Cornbread Stuffing with a Sage Jus

Pan-Seared Tilapia

Pan-Seared Tilapia with Garlic, White Wine, Lemon & Fresh Herbs



ENTREES

(Continued)

Steak Balsamico

Juicy Marinated Flat Iron Steak with Aged Balsamic Demi-Glace

Greek-Style Tilapia

Pan-Seared Tilapia with Spinach and Feta Cheese with a Garlic Lemon Broth

Atlantic Salmon

Pan-Seared Atlantic Salmon with Capers and Lime Beurre Blanc

Roasted London Broil

Tender, Marinated and Thinly Sliced Flank Steak with a Horseradish Au Jus

Vegetarian-Friendly Options

Cavatappi Pasta

Pasta with Grilled Asparagus and Roasted Tomatoes in a Basil-Parmesan Broth over Grilled Zucchini

Farfalle Pasta

Farfalle Pasta tossed in a Creamy Alfredo Sauce and topped with Grilled Vegetables

The Tuscan Vegetable Plate (Vegan)

Herb Grilled Portobello Mushroom, Oven Roasted Peppers and Zucchini, Steamed Asparagus, Cauliflower and Broccoli, Garlic Toasted Potatoes Drizzled with Balsamic Reduction and Basil Oil

Creole Red Bean Cake

Flavorful Seared Red Bean Cake with Fried Okra and Spicy Corn Maque Choux



DESSERTS

(Please select a single Dessert)

New York Style Cheesecake with Berry Coulis

Southern Pecan Pie with Chantilly Cream

Carrot Cake with Cream Cheese Icing

Red Velvet Cake

Tiramisu

Key Lime Pie

Chocolate Layer Cake

Lemon Tart with Fresh Berry Compote

Peach Bread Pudding

Strawberry Shortcake

Fudge Brownie Trifle

Espresso Mousse served in a Wine Glass

Apple Pie with Maple Whipped Cream

Fresh Sliced Fruit Plate



LIGHT LUNCH

All Light Lunch Entrees include your choice of First Course, Entrée Sandwich or Salad and Dessert, Warm Rolls with Butter (for entrée salads), Iced Tea, Freshly Brewed Regular & Decaf Coffee, and a selection of Hot Teas

(Please select a single Soup or Fruit Cup)

FIRST COURSE

<i>Chilled Gazpacho</i>	<i>Chilled Cucumber Soup with Ratatouille Jelly</i>
<i>Classic Minestrone</i>	<i>Asparagus Soup with Cornmeal Croutons</i>
<i>Cream of Broccoli</i>	<i>Smoked Tomato Bisque with Fresh Basil</i>
<i>Herb Grilled Chicken Vegetable</i>	<i>White Bean Soup</i>
<i>Black Bean Soup</i>	<i>Fruit Cup with Honey Yogurt Dressing & Fresh Mint</i>

SECOND COURSE

(Please select a single Sandwich or Salad)

Sandwiches

Chicken or Tuna Salad Croissant

*Grilled Chicken Salad or Albacore Light Tuna Salad on a Flaky Croissant
served with Homemade Potato Salad and Fresh Fruit*

Balsamic Grilled Chicken Panini

*Balsamic Marinated Grilled Boneless Chicken Breast and Provolone Cheese on Grilled Sourdough
served with Roasted Orzo Pasta Salad and Fresh Fruit*

Roasted Vegetable Wrap

*Marinated and Grilled Sweet Peppers, Portobello Mushrooms, Zucchini and Fresh Basil
rolled in a Tomato Tortilla with Herb Mayonnaise served with Vegetable Chips and Fresh Fruit*

Italian Tuna Melt

*Albacore Light Tuna Salad with Melted Provolone Cheese with Arugula on Toasted Focacia Bread
served with Tri-Colored Rotini Pasta Salad and Fresh Fruit*



Salads

Chopped Cobb Salad

A bowl of Tossed Garden Greens topped with Grilled Boneless Chicken Breast, Chopped Crisp Bacon, Swiss Cheese, Tomatoes, Boiled Egg and Avocado and served with Balsamic Vinaigrette

The Trio

A Trio of Herb Grilled Chicken Salad, Albacore Tuna Salad and Egg Salad served in a Fresh Tortilla Shell with a side of Fresh Sliced Fruit

Chicken Salad

Golden Fried, Grilled or Blackened Boneless Chicken Breast sliced over Crisp Garden Greens with Julienned Vegetables and served with Red Wine Vinaigrette

Caesar Salad

Romaine Hearts tossed in our Homemade Caesar Dressing and topped with your choice of Herb Roasted Gulf Shrimp, Grilled Chicken or Grilled Salmon

Thai Chicken Salad

Grilled Thai Marinated Boneless Chicken Breast sliced over Crisp Garden Greens with Vegetables, served with Peanut Dressing

DESSERTS

(Please select a single Dessert)

Fresh Sliced Fruit Plate

Lemon Tart with Fresh Berry Compote

Espresso Mousse served in a Wine Glass

Carrot Cake with Cream Cheese Icing

Strawberry Shortcake

Key Lime Pie