



Hot Luncheon Entrees

(Minimum 30 Guests)

*As an Accompaniment to your Choice of Entree,
Please select one Salad or Soup Selection & One Dessert*

SALADS

Minted Fruit Cup with Yogurt Sauce

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

*Mixed Garden greens with Cucumbers, Tomatoes, and Thinly Sliced Onion Rings Topped with Feta Cheese
and served with Red Wine Vinaigrette*

Spinach Salad with Candied Almonds, Sun-dried Cherries, and Honey Mustard Dressing

Our House Dressings:

Balsamic Vinaigrette

Chunky Blue Cheese

Honey Mustard

Buttermilk Ranch

Parmesan Peppercorn

Raspberry Vinaigrette

Golden Italian

SOUPS

Smoked Tomato Bisque with Fresh Basil

Herb Grilled Chicken Vegetable

Classic Minestrone

Chilled Gazpacho Laced with Crème Fraiche



Luncheon Entree Selections

All Luncheon Entrees are served with Chef's Selection of Fresh Vegetable, Starch of the Day, Freshly Brewed Regular & Decaf Coffee, Iced Tea, & a Selection of Teas

Chef's Homemade Meatloaf
Served with Crispy Onion Gravy

Island Chicken
Macadamia Crusted Boneless Chicken Breast with Tropical Fruit Relish

Artichoke Ravioli (Vegan)
Topped with Plum Tomato & Kalamata Olive Coulis, Asparagus, & Julienne of Yellow Squash

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

Tender Pork Loin
Roasted Pork loin with Caramelized Onion-Pineapple Confit and Sweet Potato Puree

Roasted Sirloin
Sliced Horseradish Crusted Sirloin with Shitake-Red Wine Demi Glace

Chicken Provencal
Boneless Chicken Breast with Sundried Tomatoes, Artichokes, Kalamata Olives and Fresh Herbs

Atlantic Salmon
Zucchini wrapped Atlantic Salmon with Key Lime Beurre Blanc and Tear Drop Tomatoes

Chicken Farfalle Pasta
Tri Colored Farfalle Pasta with Roasted Vegetables and Blackened Chicken Breast

Georgia Chicken
Pecan Roasted Chicken Breast with Roasted yellow Pepper Coulis

A long-exposure photograph of a modern, multi-story building with a glass facade, illuminated at dusk. The sky is a mix of pink, purple, and blue. Light trails from cars and streetlights are visible in the foreground, creating a sense of motion and urban atmosphere.

Luncheon Desserts

New York Style Cheesecake with Berry Coulis

Southern Pecan Pie with Chantilly Cream

Carrot Cake with Cream Cheese Icing

Flourless Chocolate Cake

Key Lime Pie

Turtle Cheese Cake

German Chocolate Cake

Fudge Brownie Trifle



Cold Luncheons

(Minimum of 30 Guests)

All Luncheons are served with Freshly Brewed Regular and Decaf Coffee and Ice Tea

*Asparagus Soup with Cornmeal Croutons
The Trio: Herb Grilled Chicken Salad, Albacore Tuna, and Egg Salad
Served in a Fresh Tortilla Shell with a Side of Fresh Fruit
Key Lime Pie*

*Pasta Fagioli
Southern Fried Chicken Salad
Our Buttermilk Marinated and Golden Fried Chicken Breast
Sliced over Crisp Garden Greens and Julienne Vegetables. Served with Zesty Ranch
Tiramisu*

*Three Cheese Ravioli with Plum Tomato Marinara and Basil Essence
The Shrimp Caesar
Romaine Hearts tossed in our Homemade Caesar Dressing and Topped
Herb Roasted Gulf Shrimp
Trio of Tropical Sorbets with Fresh Berries*

*White Bean Soup
Chopped Cobb Salad
A Bowl of Tossed Greens Topped with Chopped Bacon, Swiss Cheese, Tomatoes, Boiled Egg
Grilled Chicken Breast and Avocado, Served with our homemade Balsamic Vinaigrette
Flourless Chocolate Cake*

*Hot and Sour Soup
Seared Citrus Salmon with Quinoa and Tomato Salad and Marinated Grilled Asparagus
Baby Greens and Roasted Yellow Pepper Vinaigrette
Bread Pudding with Bananas and Cinnamon Sauce*

*Black Bean Soup
Italian Grilled Chicken Sandwich
Pesto Marinated Chicken Breast with Provolone Cheese, Lettuce and Tomato on Toasted Focaccia Bread
Tri Colored Rotini Pasta Salad and Fresh Fruit
Banana Cheesecake*



Luncheon Buffet

(Minimum of 30 Guests)

All Buffets are served with Coffee, Tea, Decaffeinated Coffee & Iced Tea.

LITTLE NEW YORK DELI

Soup of the Day

Char-grilled Chicken Salad with Toasted Pecans

Red Bliss Potato Salad

Mixed Garden Salad with Assorted Homemade Dressings

Deli Display of Smoked Turkey Breast, Genoa Salami, Honey-Baked Ham, Pastrami

Provolone, Cheddar, Swiss, & Assorted Cheeses

*Lettuce, Sliced Tomatoes, Sprouts, Slice Red Onions,
Pickle Spears, and Peppers*

Gourmet Potato Chips

Assortment of Rolls and Deli Breads

Mayonnaise, Deli Mustard, Pesto Aioli,

Key Lime Pie, Fresh Fruit Salad, Brownies & Fresh Baked Cookies



Luncheon Buffet

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All Buffets are served with Freshly Brewed Regular & Decaf Coffee, Iced Tea & a Selection of Teas.

THE PEACHTREE SELECTION

Soup Du Jour

Tossed Garden Greens with Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Shredded Carrots with a selection of Dressings

Roasted Orzo-Three Pepper Salad

Potato Watercress Salad

Grilled Vegetable Salad

Minted Fresh Fruit Salad

Chef's Specialty Sandwiches

Roasted Sirloin on Focaccia with Red Pepper Aioli and Shaved Reggiano

Smoked Turkey Breast on Crispy French Bread and Organic Sprouts

Curried Chicken Salad on Panini Bread

Grilled Vegetable Wrap

Assorted Rolls and Butter

Pastry Chef's Selection of Cakes, Pies and Cobbler



Luncheon Buffet

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ITALIAN BUFFET

Tomato Florentine

Tossed Caesar Salad with Herb Croutons and Kalamata Olives

Rotini Pasta Salad

Vine Ripe Tomato Mozzarella Salad with Balsamic Vinaigrette

Neapolitan Antipasto Salad

Chicken Marsala

Baked Ziti with Meatballs and Peppers

Tri Color Tortellini in Pesto Cream

Rice Pilaf

Grilled Italian Vegetables

Fresh Garlic Bread and Rolls

Tiramisu, Assortment of Italian Gourmet Cookies and Biscotti



Box Lunch Selections

All boxed lunches are accompanied by a Chilled Soda

GRILLED MARINATED CHICKEN SANDWICH

Grilled Marinated Breast of Chicken on Focaccia Bread Served with Sliced Tomatoes, Lettuce, and Pesto Mayonnaise Served with Potato Salad, Chocolate Chip Cookies, Whole Fresh Fruit,

ROASTED VEGETABLE WRAP

Marinated & Grilled Sweet Peppers, Portobello Mushrooms, Zucchini, & Basil Leaves Rolled in a Tomato Tortilla with Herb Mayonnaise Served with Orzo Salad, Granola Bar, Vegetable Chips and Whole Fruit

ROAST BEEF HOAGIE

Roast Beef & Cheddar Cheese with Lettuce, Tomato, & Horseradish Mayonnaise on a Hoagie Roll Served with Pasta Salad, Pretzels, Brownies, Whole Fruit

SMOKED TURKEY OR HAM CROISSANT

Smoked Turkey or Ham with Roasted Peppers, Havarti Cheese, & Honey Mustard on a Croissant Served with Potato Salad, Chocolate Chip Cookies, Whole Fruit