



SAMPLE LUNCHEON MENU

SPECIALTY COCKTAIL

ROSÉ ELDERFLOWER SPRITZ

Rosé wine, elderflower liqueur, sparkling water, fresh lemon juice
Garnished with a lemon twist & an edible flower

BUFFET LUNCH

TOMATO GAZPACHO IN DEMITASSE CUPS

Refreshing cold soup made with tomatoes, cucumber, bell pepper and garlic

TUNA NICOISE SALAD

Assorted greens, seared rare ahi tuna, baby red potatoes, tomatoes, hard-boiled egg,
nicoise olives, tarragon vinaigrette

CARAMELIZED ONION, SPINACH & GRUYERE QUICHE

Quiche made with a savory crust and filled with caramelized onions, spinach & gruyere

PASTA, PEAS, PINE NUT, AND PESTO SALAD

Fusilli and bow-tie pasta tossed with basil pesto, crunchy peas, and toasted pine nuts

FRENCH BAGUETTE

Crusty French baguette served with butter

SWEET ENDINGS

TIRIMISU IN SHOTS

Shot glasses with Italian "pick me up cake" made with espresso soaked lady fingers, mascarpone
Dusted with cocoa

MINI BERRY CRUMBLE

Petite souffle bowls with seasonal berries, crumble topping and whipped cream