

Proposed Menu for Luncheon 8th of January

Approx: 30 guest

Time: TBA

Tomato and Mozzarella with fresh basil balsamic vinaigrette

Mixed Green Salad

Grilled vegetable platter: Asparagus, fennel, squash, Vidalia onion, and plum tomato

Brushed with parsley pesto

Israeli couscous tossed with a sundried tomato aioli

Grouper filet and lemon zest, ruby red grapefruit, white wine butter sauce

Sesame ginger BBQe glazed chicken breast

Assorted bite sized desserts: lemon squares, banana bread pudding bites, scotch noodles (petite pastries filled with raisins, walnuts and brown sugar), chocolate truffles

Fresh Fruit Salad.