

proof of the pudding

COLD LUNCH ENTRÉES

TRIO SALAD

Tuna, Chicken and Pasta Salad served on a Bed of Mixed Greens
21.95 per person

COMBINATION LUNCH

Choose 2: Chef's Choice of Seasonal Soup, Salad, or Chicken
Club Sandwich with Sliced Chicken Breast, Bacon, Lettuce,
Tomato and Swiss Cheese on Toasted Artisan Bread
21.95 per person

SANTA FE TURKEY WRAP

Sliced Turkey Breast, Mesquite Aioli, Monterey Jack Cheese,
Sliced Vine Ripe Tomatoes and Lettuce Wrapped in a Tomato Basil Tortilla,
served with Black Bean and Corn Salsa
20.95 per person

THAI PESTO SALMON

Chilled Fresh Salmon Fillet, Mesclun Salad Mix, Mint Carrot
Julienne and Thai Basil Pesto
22.95 per person

CAESAR SALAD

Knife and Fork Wedge of Romaine with Crispy Parmesan Tuiles,
Served with Grilled Italian Bread and Traditional Caesar Dressing
15.95 per person

Add: Shrimp Skewer or Atlantic Salmon 6.00 per person · Chicken 4.00 per person

MEDITERRANEAN ROAST CHICKEN PASTA

Herb Roasted Chicken Breast, Penne, Artichoke Hearts, Kalamata Olives,
Sundried Tomato, Feta Crumbles and Oregano Vinaigrette with Rosemary Croutons
20.95 per person

All Cold Entrées are served with Choice of Dessert, Iced Tea,
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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HOT LUNCH ENTRÉES

MESQUITE SEARED SALMON

Fresh Salmon Seared with Mesquite and a Spicy Citrus Tequila Glaze, Three Pepper Rice Pilaf 28.95 per person

BRAISED BEEF SHORT RIBS

Slow-Cooked Ribs in a Braised Burgundy Sauce, Garlic Mashed Potatoes and Root Vegetables 32.95 per person

CHICKEN CHASSEUR

Free Range Chicken Prepared "Hunter Style" Simmered with Mushrooms, Shallots, Tomato and White Wine Chicken Broth with Mashed Yukon Gold Potatoes 26.95 per person

GRILLED PORK LOIN FILETS

Pork Cutlets with Roasted Tomato and Oregano Salsa with Creamy Mascarpone Polenta, Garnished with Grilled Shoepeg Corn 24.95 per person

PAN SMOKED APRICOT ANCHO CHICKEN

Free Range Chicken Breast Pan Smoked with Apricot Barbeque Glaze and Saffron Rice 26.95 per person

ITALIAN CHICKEN

Seared Boneless Breast with Creamy Parmesan Sauce and Forest Mushroom Ragout on Orecchiette Pasta with Roasted Tomatoes 25.95 per person

OPEN-FACED GROUPER SANDWICH

On Grilled Garlic Baguette with Jalapeno Tartar Sauce, Sweet Potato Straws 27.95 per person

BLUE CHEESE-CRUSTED BEEF TENDERLOIN

With Truffled Mashed Potatoes and a Port Demi-Glace 32.95 per person

FRIED CHICKEN

Southern-style Fried Chicken Breast, Black Pepper Gravy, Buttermilk Mashed Potatoes, Green Beans 26.95 per person

All entrées served with Choice of Salad, Chef's Choice of Seasonal Farm-to-Plate Vegetables, Rolls with Butter, Choice of Dessert, Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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LUNCH SALADS

Choose one as an accompaniment to a Lunch Entrée.

INCLUDED

GWINNETT SALAD

Mesclun Mix with Curly Cucumber, Shredded Cabbage, Vine Ripe Red & Yellow Tomatoes and Curly Carrots, Candied Walnuts and Goat Cheese Crumbles

CLASSIC CAESAR SALAD

Traditional Chopped Romaine Lettuce, Shredded Parmesan Cheese and Herb Croutons

UPGRADES

STEAKHOUSE ICEBERG WEDGE

Baby Iceberg Cup Filled with Chopped Applewood Bacon, Diced Vine Ripe Tomatoes and Bleu Cheese Crumbles 2.00 per person

GREEK SALAD

Romaine, Cucumbers, Tomatoes, Onions, Feta Cheese, Kalamata Olives, Pepperoncini and Fresh Oregano 2.00 per person

SEASONAL FRUIT & BERRY SALAD

Arcadian Lettuce Mix with Strawberries and Mandarin Oranges, Garnished with Feta Cheese 2.00 per person

PEAR SALAD

Sliced Grilled Pears, Gorgonzola Cheese and Walnuts Resting on a Bed of Mixed Lettuce 2.00 per person

ASIAN SALAD

Mixed Field Greens, Julienne of Carrots, Radish, Scallions, Tofu, Mandarin Orange Segments and Fried Asian Noodles 2.00 per person

CHOICE OF DRESSING (2)

Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Caesar, Ginger Sesame, or Bleu Cheese

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DESSERTS

NEW YORK STYLE CHEESECAKE

with Fresh Berry Garnish

BROWNIE BOTTOM BOURBON PECAN PIE

LEMON CHIFFON MOUSSE

SOUR CREAM POUND CAKE

with Fresh Berry Compote

UPGRADES

Add 2.00 per person

PECAN TURTLE CHEESECAKE

ULTIMATE CHOCOLATE CAKE

SEASONAL BERRY OR FRUIT TART

RED VELVET CHEESECAKE

We can customize desserts to fit your theme on request.

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BOXED LUNCHES

COBB SALAD

Iceberg Lettuce, Red Cabbage, Turkey, Bleu Cheese, Bacon, Eggs and Tomato. Served with Ranch Dressing 18.95 per person

SLOW ROASTED BEEF

Roast Beef Cooked to a Perfect Medium Rare, Piled High on Ciabatta Bread with Shaved Red Onions, Sliced Roasted Red and Yellow Peppers, Gorgonzola Cheese and Horseradish Sauce
18.95 per person

VIRGINIA HAM

Sliced Virginia Ham with Swiss Cheese, Sliced Yellow Tomatoes and Lettuce on Marble-Rye Swirl Bread 18.95 per person

ALBACORE TUNA SALAD/ROASTED CHICKEN SALAD

Choose one from above and it will be served on a Potato Roll with Vine Ripe Tomatoes and Lettuce 18.95 per person

PASTRAMI

Sliced Pastrami with Swiss Cheese on a Pretzel Roll with Lettuce and Tomato 18.95 per person

SMOKED TURKEY BREAST

Sliced Turkey Breast with Havarti Cheese, Sliced Vine Ripe Tomatoes and Lettuce on Tomato and Onion Focaccia 17.95 per person

VEGETARIAN WRAP

Grilled Portabella Mushrooms, Eggplant, Squash, Zucchini and Roasted Red Peppers Wrapped in a Spinach Tortilla with Balsamic Drizzle 16.95 per person

GRILLED CHICKEN CAESAR SALAD WRAP

Caesar Salad with Grilled Chicken Strips, Parmesan Cheese and Tomatoes Wrapped in a Sundried Tomato Tortilla 18.95 per person

CUBANO

Thinly Sliced Chicken Breast, Red Onions, Sliced Jalapeños, Queso Blanco, Vine Ripe Tomatoes and Lettuce with a Sherry Vinegar Mustard Sauce on a Cuban Style Roll 18.95 per person

All boxed lunches include a chef's select salad, cookie or brownie, potato chips and iced tea.