

# Luncheon Planner 2024

## BEVERAGES

- \_\_\_ Sparkling Mimosas (\$9.99/glass or \$49.95/carafe (7 glasses))
- \_\_\_ Pretty in Pink (\$11.99/glass) *mixed berries, raspberry lemonade, vodka, Sprite with a pink sugar rim*
- \_\_\_ Bloody Mary (\$10.99/glass) *w/ olive tapenade*
- \_\_\_ Prosecco or Moscato DÍ Asti (\$10.99/glass or \$36.00/bottle)
- \_\_\_ Pinot Grigio/Noir (\$9.99/glass or \$32.00/bottle)
- \_\_\_ Chardonnay (\$10.99/glass or \$43.00/bottle)
- \_\_\_ Non-alcoholic Fruited Sparkling Citrus Spritzer (\$4.99/glass)
- \_\_\_ Raspberry Iced Tea or Lemonade (\$14.99/carafe, serves 2 guests) *served with mixed berries & fresh lemon*
- \_\_\_ Hot Bigelow teas or Fresh Coffee (\$3.89/cup, complimentary refills)
- \_\_\_ Soft drinks or Iced Teas (\$3.89/cup, complimentary refills)

## APPETIZERS

- \_\_\_ Mug of Tomato Basil Soup (\$6.79 each)
- \_\_\_ French Boursin Cheese with crackers (\$7.99 for 2-3 servings.)
- \_\_\_ Morning Glory Mini muffins (\$1.29 each)
- \_\_\_ Southern Pimento Cheese with crackers (\$7.99 for 2-3 servings.)

## MAIN COURSES *(select one)*

<p><b>Quiche Lorraine</b> \$16.99 <i>A buttery crust filled with a savory egg, ham &amp; swiss cheese served with fresh fruit (sub soup &amp; salad add \$1.00) and muffin</i></p>	<p><b>Chicken Crepes</b> \$16.99 <i>3 tender chicken crepes with sherry cream sauce served with a strawberry mandarin side salad</i></p>
<p><b>Chicken Salad Special</b> \$15.99 <i>Our smoked almond or caramelized pecan chicken salad on a pillow of spring mix served with fresh fruit and a mini muffin</i></p>	<p><b>Signature Party Sampler</b> \$17.99 <i>Smoked almond chicken salad atop spring mix, a slice of Quiche Lorraine, served with fresh fruit (sub soup add \$2.00) and a mini muffin</i></p>
<p><b>Chicken Salad Croissant</b> \$15.99 <i>Our smoked almond or caramelized pecan chicken salad with lettuce and tomato, served on a buttery croissant with a side salad</i></p>	<p><b>The Party Pleaser</b> \$15.99 <i>A Strawberry Mandarin side salad, ½ a golden grilled Turkey Parmesan Panini, and cup of Tomato Basil Bisque</i></p>

## DESSERTS

- \_\_\_ Custom-ordered cake, to be displayed at the table and served in the café after the meal
- \_\_\_ French Vanilla or Chocolate Cloud 9 served in a martini glass with fresh strawberry (\$9.99/guest)
- \_\_\_ Cake by the slice: warm rich Chocolate or French Vanilla butter creme (\$7.29/guest)
- \_\_\_ Cupcakes (\$3.00), decorated with a butter creme flower (\$3.50/guest), glitter add \$0.25/cupcake

## OTHER INFORMATION

Reservations can be made between 10:00am and 11:30am for parties of 6 or more guests.

The table will be available 15 minutes prior to reservation time if you'd like to place custom flower arrangements or other decorations.