



Luncheon Planner 2025

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>Quiche Lorraine</p> <p>\$16.99</p> <p><i>A buttery crust filled with a savory egg, ham & swiss cheese served with fresh fruit (sub soup & salad add \$1.00) and muffin</i></p>	<p>Chicken Crepes</p> <p>\$16.99</p> <p><i>3 tender chicken crepes with sherry cream sauce served with a strawberry mandarin side salad</i></p>
<p>Chicken Salad Special</p> <p>\$15.99</p> <p><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>Signature Party Sampler</p> <p>\$17.99</p> <p><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>Chicken Salad Croissant</p> <p>\$15.99</p> <p><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>The Party Pleaser</p> <p>\$15.99</p> <p><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.