



CORPORATE LUNCH

MINIMUM OF 15 GUESTS

Port Royal Shrimp and Grits

Oakview Granary stone ground white grits
Sliced local summer tomatoes
Red leaf and butter lettuce salad with oranges, pecans and a poppy seed vinaigrette
Buttermilk biscuits
Crisp lemon cookies

Priced at 16.90

Jerk seasoned, Grilled Chicken Breasts with a Pineapple Salsa

Riverview Farms corn, rice and black bean salad
Local greens with jicama, cucumber, red peppers and kiwi vinaigrette
Jamaican sweet bread
Mocha brownies

Priced at 15.80

Salmon topped with Sweet Grass Dairy Chevre and fresh Basil, wrapped in Phyllo

Edamame succotash with fresh corn
Skillet potatoes with lemon
Fresh garden salad
Fruit salad with lime syrup

Priced at 17.20

Grilled Lime-Curry-Rubbed Flank Steak with fresh Mango Chutney

Quinoa salad with cucumber
Radicchio slaw with green beans and cauliflower
Grilled hearts of romaine with a chipotle Caesar dressing
Berry cup cakes

Priced at 16.90



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Roasted Chicken with Cumin-Chile Butter

Orzo pasta with grilled summer squash
Steamed broad beans with a sweet onion vinaigrette
Spinach salad with feta and pine nuts with a lemon dressing
Toasted coconut pound cake

Priced at 15.90

Vegetarian Option –

Roasted pattypan squash stuffed with quinoa, sautéed corn and Vidalia onions,
roasted poblano peppers and Flatcreek cheddar cheese
House made tortilla chips
Salad of arugula and roasted local beans with balsamic vinaigrette
Sliced summer melon and chocolate wafers

Priced at 14.90

Chicken Picatta

Thin chicken cutlets, seasoned, floured and sautéed to golden brown, topped with a
lemon caper sauce
Mashed potato soufflé
Sautéed Swiss chard and garlic
Butterhead lettuce salad with fresh herbs and ranch dressing
Very, very light cheesecake with an apricot glaze

Priced at 15.60

Chicken Parmesan

Breasts of chicken, coated with parmesan and bread crumbs, topped with
Marinara and fresh mozzarella
Served over a bed of linguini
Summer squash sauté with fresh herbs
Caesar salad
Blueberry short cake

Priced at 16.90



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Herb-Seasoned Pork Tenderloin with Roasted Bell Peppers and Plum Tomatoes

Green salad with radish and avocado – cilantro vinaigrette dressing

Sweet potato and poblano salad with honey and rosemary

Grilled asparagus

Warm tortillas, sour cream, and fresh lime

Chocolate chip and peanut butter blondies

Priced at 15.90

Southwestern Chicken Pasta

Penne pasta served with a cream sauce made from roasted poblano peppers,
fresh corn, tomato and cilantro

Mixed field green salad with a balsamic vinaigrette

Grilled vegetables

Baked French rolls

Assorted cookies and brownies

Priced at 14.90

LOW CARB

Moroccan Grilled Chicken

seasoned with cinnamon, cumin, coriander and cilantro

Steamed broccoli

Israeli couscous

Salad presentation with roasted beets, green beans, pecans, dried fruits

Poached pears with vanilla yogurt

Priced at 14.90



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All menus include chafers with sterno, platters, bowls and serving utensils

Also included are chinet plates, black disposable utensils, napkins,
and cups.

There will be a **\$45.00** set-up and pick-up fee added to each order

Prices may vary outside of the perimeter.

Please note that we offer a full line of recycled, biodegradable plates, utensils, cups and napkins.

Please request when ordering. Add \$.50 per guest.

Also Available

Bottled Water – \$1.25 per guest

Pellegrino and Panna Water – \$4.00 for 1 litre

Sweetened and Unsweetened Tea – \$10.00 per gallon

Assorted Organic Spritzers - \$1.75 per guest

Assorted Izza Sparkling Juices - \$1.80 per guest

Lemonade, Raspberry Lemonade, Caramelized Lemonade – \$12.00 per gallon

Assorted Soft Drinks – \$1.40 per guest

Ice – \$3.50 per bucket

Regular and De-caf Coffee Service – \$2.20 per guest

Assorted Tazo Tea – \$2.20 per guest

China, flatware, glassware and linen napkins (upon request)

Professional service staff

Floral arrangements

Tables and chairs