

## Cold Luncheon

### **Buffet Presentation**

Endive & Radicchio Salad w/ Roasted Pears, Pistachios, Tear Drop Tomatoes & Pomegranate Vinaigrette  
Yukon Gold Potato Salad  
Orzo w/ Fresh Cilantro, Cranberries & Glazed Pecans  
Condiment platter with marinated olives & gourmet pickles

### **Assorted Gourmet Sandwiches on wraps, whole grain breads, and crusty rolls**

#### **Select 3 (we will do 2 of each sandwich cut into small portions for tasting)**

Smokey Turkey w/ Currants, Arugula & Apricot Mustard in a Tomato Wrap  
Roast Beef w/ Jack Cheese, Guacamole, Sour Cream & Sprouts  
Grilled Vegetables w/ Avocado & Sprouts with balsamic fig spread - vegan  
Ham & Dill Havarti w/ Dijon Mustard in a Spinach Wrap  
Grilled Chicken, Dried Apricot & Pistachio Salad  
Shrimp Salad w/ Tarragon & Lemon Zest

### **Dessert, Select 1 (add additional at \$5.00pp each)**

#### **Served with fresh brewed Coffee, Decaf, & fine assortment of Teas**

Decorated Occasion Cake  
Tropical Fresh Fruit Display  
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate  
Chocolate Mousse Cake w/ Raspberry Melba Sauce  
Warm Apple Crisp w/ Vanilla Bean Ice Cream  
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries  
Assorted Mini Pastries & Fruit Tarts  
Assorted Gourmet Cookies & Fudge Brownies  
Coconut Flan w/ Caramel Sauce  
Ice cream sundae bar

**Specialty Cakes, pies, and desserts available upon request**