



MAKING HAPPINESS OUR BUSINESS

OFF PREMISE CATERING LUNCH MENU 1

The Layover

Soup of the Day

Mesclun Greens with Italian Dressing
Marinated Mushroom Salad

Freshly Baked Bread Rolls

Slow-braised Short Rib with Red Onion Jam
Sesame Crusted Chicken Breast with Ginger Soy Sauce
Garlic Horseradish Whipped Potatoes
Seasonal Vegetable Medley

Tangy Lemon Bundt Cake
Hazelnut Chocolate Tarts
Fresh Fruit Platter

\$56.00 PER PERSON
MINIMUM 30 PERSONS





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OFF PREMISE CATERING LUNCH MENU 2

Bourbon Street Buffet

Garden Salad with Balsamic dressing

Freshly Baked Bread Rolls

Chicken & Andouille Gumbo with Steamed Rice
Blackened Snapper Loin with Shrimp and Garlic Beurre Blanc
Roast Pork Loin stuffed with Spicy Prawn
Savory Spoon Bread
Broccoli au Gratin Casserole

Mini Baked Cheese Cakes
Bourbon Pecan Pie
Fresh Fruit Platter

\$48.00 PER PERSON
MINIMUM 30 PERSONS





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OFF PREMISE CATERING LUNCH MENU 3

Roman Holiday

Minestrone Toscana

Sliced Tomatoes, Buffalo Mozzarella & Basil with Vinaigrette

Caesar Salad

Penne Pasta Salad with Sun Dried Tomatoes & Broccoli Florettes

Freshly Baked Bread Rolls

Chicken Piccata Scallopine with Capers, Artichokes, Mushrooms & Lemon Thyme Sauce

Spinach Ravioli with Marinara & Alfredo Sauces

Tuscan Vegetables

Garden Vegetable Rice Pilaf

Marble Cheese Cake

Crème Caramel with Fresh Fruits

\$44.00 PER PERSON
MINIMUM 30 PERSONS

