



## LUNCH

### LIGHTER SIDE

#### SALADS AND SANDWICHES

All Salads and Sandwiches Include, Appropriate Condiments, Chef's Selection of Desserts,  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea

#### **GRILLED CHICKEN CAESAR SALAD**

Slices of Grilled Chicken Breast on a Bed of Crisp Romaine Lettuce, Served with Garlic Croutons,  
Fresh Parmesan Cheese and Creamy Caesar Dressing  
Accompanied with Assorted Luncheon Rolls and Butter  
\$18.95++ per person

#### **GEORGIAN CHICKEN SALAD CROISSANT**

Flaky Croissant Filled With Chicken Salad with Dried Cherries and Pecans,  
Shredded Lettuce and Tomatoes, Accompanied Pasta Salad and Sliced Fresh Fruit  
\$18.95++ per person

#### CREATE YOUR OWN BOX LUNCH

Choose One:  
Chicken Salad  
Ham & Cheese  
Smoked Turkey & Swiss  
Traditional Turkey Club  
Veggie Delight  
Chicken Caesar Wrap  
Assorted Wraps

All Sandwiches are Served on Freshly Baked Bread

Individual Bags of Chips, Dill Pickle  
Whole Fresh Fruit  
Fresh Baked Cookie  
Assorted Soft Drinks or  
Bottled Water

\$18.95++ per person

**Boxed Lunches Include Individually Wrapped Items in Grab and Go Disposable Containers with Appropriate Condiments, Napkins and Disposable Utensils. Beverages are Pre-Chilled and Include One Beverage Per Person.**

## LUNCH

### WRAP SANDWICH TRAY

Soft Flour Tortillas Rolled with Your Choice of Meat and Cheese or Salad  
With Lettuce, Tomato, Onion and Aioli

Choose Three Wraps:  
Turkey, Roast Beef, Smoked Ham,  
Grilled Chicken, Chicken Salad, Tuna Salad, Chicken Caesar  
Assorted Cheeses – Swiss, Cheddar or American

Displayed with trays of Fresh Fruit, Pickles, Potato Chips, and Chef Choice of Dessert

\$18.95++ per person

### Plated Lunch Menu

All Luncheon Entrees Include:  
Freshly Baked Rolls with Butter  
Choice of Salad  
Chef's Selection of Rice, Potato, or Pasta and a Medley of Fresh Vegetables  
Chef's Presentation of Delectable Dessert  
Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas, and Iced Tea

### Lunch Salads

Piedmont Park Salad  
Mixture of Iceberg Lettuce, Romaine Lettuce and Gourmet  
Field Greens with Sliced Cucumbers,  
Black Olives and Cherry Tomatoes  
Served with Red Pepper Balsamic

Caesar Salad  
A Fresh Selection of Romaine Leaves, Topped with  
Shredded Parmesan Cheese, and Toasted Croutons  
Served with Classic Caesar Dressing

Old South Spinach Salad  
Fresh California Spinach Tossed with Cured Bacon,  
Mushrooms and Citrus Segments  
Served with Strawberry Balsamic

### Lunch Entrees

(Choose One)

*Prosciutto Chicken*

Boneless Chicken Breast Wrapped in Prosciutto  
Ham and Filled with Fresh Mozzarella Cheese and  
Finished with Pesto Alfredo Sauce

\$24.95++ per person

*Chicken Piccata*

Boneless Breast of Chicken Lightly Sautéed  
With a Lemon Caper Sauce

\$23.95++ per person

**LUNCH**

Macadamia Nut Chicken  
Sauteed Boneless Chicken Breast  
Topped with a Mango lime Salsa  
\$23.95++ per person

Oriental Chicken  
Grilled Boneless Chicken Breast with  
A Orange Ginger Glaze  
\$21.95++ per person

Bourbon Pork Loin  
Tender Pork Loin Coated with Dijon  
Mustard and Served with Bourbon Apple Demi Glace  
\$23.95++ per person

Medallions of Beef Tenderloin  
Tenderloin Medallion, Pan Seared and  
Finished with a Traditional Redwine Demiglace  
\$29.95++ per person

Roast Sirloin Marchand Du Vin  
Roasted Sliced Strip Loin Topped with a  
Red Wine Mushroom Sauce  
\$24.95++ per person

Seared Salmon  
Salmon Fillet, Pan-Seared and  
Topped with Cucumber Dill Sauce  
\$23.95++ per person

Vegetarian Lasagna  
Layers of Pasta and Fresh Spring Vegetables Tossed with  
Ricotta and Parmesan Cheese Baked To Perfection  
\$21.95++ per person

**LUNCH**

**Italian Feast Buffet**

Baked Parmesan Garlic Bread

Caesar Salad

Romaine Lettuce tossed with Creamy Caesar Dressing and Parmesan Cheese

Antipasto Display

Ham, Salami, Capicola, Provolone, Smoked Mozerella, Grilled Vegetables,  
Roasted Peppers, Marinated Mushrooms, Marinated Artichokes, Roasted Olives

**Choice of One or Two Entrees . . .**

Vegetable Lasagna

Layers of Pasta and Fresh Spring Vegetables to Include Spinach, Carrots, Bell Peppers and Onions  
Tossed with Ricotta and Parmesan Cheese

Meat Lasagna

Layers of Pasta with Tomato Meat Sauce, Ricotta and Parmesan Cheese  
Baked to Perfection

Chicken Picatta

Tender Chicken, Sauteed and  
Served with Lemon White Wine Herb Butter Sauce

Chicken Pesto

Grilled Boneless Chicken Breast  
Served with a Creamy Pesto Sauce

Baked Penne

Al Dente Penne Pasta Tossed with Marinara Sauce, and Mozzarella Cheese  
Baked to Perfection

Chef's Choice of Vegetable

Venetian Dessert Bar

Tiramisu, Ricotta Cheese Cake, Biscotti

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea

**One Entrée: \$25.95 Per Person**

**Two Entrees: \$28.95 Per Person**

**Minimum of 30 people**

**LUNCH**

**A Taste of the South**

Fresh Buttermilk Biscuits and Cornbread Muffins  
Served with Butter

Corn Chowder

Garden Green Salad Bowl  
Fresh Salad Greens Tossed with Assorted Toppings and Served with Choice of Herb Balsamic or  
Honey Mustard Dressing

Southern Style Potato Salad and Creamy Calico Slaw

**Choice of Entrees:**

Southern Fried Chicken  
A Southern Tradition

Grilled Barbecue Chicken Breast  
Boneless Breast with BBQ Sauce  
Pork Loin  
With Dijon Bourbon Glaze

Butter Crumb Tilapia  
Deep Fried Fillet Served with Tartar Sauce  
Roasted Garlic Mashed Potatoes

Sweet Potatoes and Southern Style Green Beans

Fruit Cobbler and Pecan Pie

Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas  
Iced Tea

**Two Entrees: \$28.95++ per person**  
**Three Entrees: \$31.95++ per person**

**Minimum of 30 people**

**LUNCH**

**The Executive Deli**

Old Fashioned Potato Salad  
Creamy Calico Slaw  
Assorted Breads and Rolls  
Sliced Meat Selection To Include:  
Deli Sliced Roast Beef, Smoked Turkey, Honey Ham and Corn Beef  
Assorted Cheeses  
Mayonnaise and  
Whole Grain Mustard  
Relish Tray  
Sliced Tomatoes, Green & Purple Onions, Shredded Lettuce,  
Kosher Pickle Spears  
Chef's Specialty Dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted  
Teas and Iced Tea  
Assorted Chips

**\$25.95++ per person**

**The Cuscowilla Deli**

Chef Selection of Soup  
Bow Tie Pasta Salad with Sundried Tomatoes,  
Artichokes, Olives and Peas  
Garden Green Salad Bowl  
with Choice of Dressing  
Assorted Breads and Rolls  
Marinated Grilled Chicken Breast  
Deli Sliced Roast Beef  
Assorted Cheeses  
Mayonnaise, Whole Grain Mustard and Horseradish Cream  
Relish Tray  
Leaf Lettuce, Red Tomatoes, Shaved Red Onion, Kosher Pickles  
Chef's Specialty Dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted  
Teas and Iced Tea  
Assorted Chips

**\$28.95++ per person**

**Minimum of 30 people**

## LUNCH

### South of the Border Buffet

Sombrero Centerpieces  
With Tri-Colored  
Tortilla Chips and Tomato Salsa  
Garden Green Salad Bowl  
Fresh Garden Greens Tossed with Assorted  
Toppings and Served with a Choice of Dressing  
Spicy Sliced Beef  
Spicy Sliced Chicken  
Served with Seared Peppers and Onions  
Condiments to Include:  
Diced Tomatoes, Sour Cream, Grated Cheese,  
Sliced Jalapenos, Guacamole and  
Soft Flour Tortillas  
Spanish Rice  
Black Beans  
Dessert  
Cookies  
Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas and Iced Tea

**\$23.95++ per person**

### Mediterranean Buffet

Lavash and Focaccia  
Garden Salad Bowl with Balsamic Vinaigrette  
Cucumber and Tomato Salad  
Roasted Olives, Roasted Peppers, Artichoke Hearts, Tuna with Lemon  
Choice of One or Two Entrees  
Penne Mediterranean  
Grilled Mixed Vegetables and Feta Cheese  
Honey Roasted Pork  
Prepared with Corriander, Thyme and Lemon  
Rosemary Roast Chicken  
With Rosemary, Garlic, Lemon and Spices  
Salmon Romesco  
Seared Salmon Filet with a Roasted Pepper,  
Herb and Almond Puree  
Green Beans, Potatoes and Mint  
Lemon Herb Cous Cous  
Dessert  
Lemon Tart

**With One Entrée \$24.95++ Per Person**  
**With Two Entrees \$28.95++ Per Person**

**Minimum of 30 people**

**LUNCH**

**LIGHT AND HEALTHY LUNCH BUFFET**

Choice of Soup  
Tomato Vegetable  
Chicken Florentine  
Beef Barley

Charcutiere Display

Choice of Two:

Grilled Chicken Breast, Sliced Turkey Breast,  
Roast Beef or Herb Pork Loin

Grilled Vegetables, Marinated Peppers, Mushroom Salad,  
Marinated Artichokes, Roasted Olives

Tuna Salad with Lemon and Herbs

Garden Green Salad Bar

Complete Condiments Consisting of Croutons, Cherry Tomatoes, Cucumbers,  
Black Olives, Carrots, Sliced Onions, Bacon  
Bits and Grated Cheese with Choice of Dressing

Baked Potato Bar

Jumbo Baked Potatoes, with Toppings to Include  
Butter, Bacon Bits,  
Shredded Cheddar Cheese, Sour Cream, Chives,  
Black Olives and Tomato Salsa

Healthy Slaw (in vinaigrette)

Dessert Bazaar

Sliced Fresh Fruits and Granola Bars

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas  
Iced Tea

**\$24.95++ per person**

**Minimum of 30 people**