
SERVED LUNCHEON MENU

Please see dinner menus for additional choices

Please select one soup or one salad, one dessert and up to 2 pre-selected entrees for your guests.
Lunches include house baked breads, Panache Coffee and Premium Teas.

STARTERS

Daily Homemade Soup
Our Famous Seafood Chowder
Organic Greens with Raspberry Vinaigrette
Spinach Salad with Apricot-Dijon Vinaigrette
Caesar Salad with Crispy Garlic Croutons
Caramelized Onion and Goat Cheese Tart
Crab Cake with Ginger Sauce
Caprese Salad - Fresh Basil, Tomatoes and Fresh Mozzarella drizzled with Balsamic Vinegar

ENTREES

Poached Wild Coho Salmon with Lemon-Mint Tzaziki Sauce
Roasted Halibut with Corn Salsa
Pasta Primavera with Bay Shrimp
Grilled Chicken with Champagne Cream Sauce
Broasted Crispy Chicken on Garlic Mashed Potatoes
Jambalaya with Chicken, Prawns and Andouille Sausage
Louisiana Braised Pork Shank, Cheesy Grits
Grilled Sirloin Steak with Mushroom & Port Wine Sauce
Roasted Beef Tenderloin with Sautéed Mushrooms and Peppercorn Sauce
Caesar Salad with Shrimp, Salmon or Chicken
Anaheim Peppers stuffed with ricotta cheese and butternut squash
Mushroom Moussaka

All entrees, except salads and pastas, are served with Chef's potatoes and seasonal vegetables.

DESSERTS

Decadent Black Magic Chocolate Cake
Seasonal Fresh Fruit Crisp with Ice Cream
Carrot Cake
Bartlett Pear Poached in Riesling served with Ice Cream
Bread Pudding with Crème Anglais

All prices are subject to 6% sales tax & 18% gratuity.

BUFFET LUNCHEON MENUS

Menu I

Roasted Chicken Breast with Fresh Fruit Salsa
Soba Noodles & Vegetables in Light Soy Ginger
Sauce
Caesar Salad with Garlic Croutons
Asian Slaw
Seasonal Fruit Salad
Steamed Jasmine Rice
House Baked Breads and Spreads
Green Tea Ice Cream
Panache Coffee & Fine Teas

\$18 per person

Menu II

Beef Stroganoff
Lasagna Napoleon
Roasted Vegetables with a Balsamic Reduction
Organic Greens with Apples and Candied Pecans
Butternut Squash Gnocchi
House Baked Breads and Spreads
Caramel Crème Brûlée
Panache Coffee and Fine Teas

\$19 per person

Menu III

Poached Wild Coho Salmon with Lemon-Mint
Tzaziki Sauce
Chicken Pasta Primavera Salad
Mushroom Moussaka
Greek Salad
Caesar Salad
Roasted Sweet Potatoes
House Baked Breads and Spreads
Seasonal Fruit Shortcake with Whipped
Cream
Panache Coffee & Fine Teas

\$20 per person

Menu IV

Bouillabaisse with Garlic Bread
Roasted Chicken on Herbed Orzo
Sweet Potato Mashed Potatoes
Assortment of Three Seasonal Salads
House Baked Breads and Spreads
Amaretto Cheesecake
Panache Coffee & Fine Teas

\$25 per person

These menus are designed for a minimum of 25 guests.

All prices are subject to 6% sales tax & 18% gratuity