

Friday, March 1, 2019

Please note that except for the bread basket on each luncheon table and the toasted pita accompanying the salad, every item is **gluten free**.

Luncheon Menu

Freshly baked rolls

First Course

Fattoush Salad

Chopped iceberg lettuce, red peppers, yellow pear tomato, feta cheese, toasted pita,
Sumac vinaigrette

Entrées

Cast iron Seared Chicken Breast
Wild rice lentil pilaf, whole baby carrots, asparagus
Red wine reduction

OR

Vegetarian/Vegan Napoleon
Grilled seasonal squash, eggplant, portobello mushroom and tomato with wild rice lentil pilaf
Yellow pepper coulis

Dessert

Triple Chocolate Mousse Terrine with Berry Sprinkle

Iced Tea

Freshly brewed regular or decaffeinated coffee and hot tea available upon request