

Luncheon Menu  
Buffet Style  
October 2009

**Salad**

(Buffet style or Pre-seated)

**Roasted red beet salad**

Napoleon style salad with roasted beets, chevre, candied blood orange zest, blood orange segments, and arugula with blood orange-walnut vinaigrette.

**Main Buffet**

**Poached Salmon**

Lightly poached salmon on a bed of sautéed spinach and braised fennel with lemon-saffron aioli

**Savannah Chicken**

Chicken cutlets, lightly breaded in seasoned flour and pan-fried with sun-dried tomato beurre blanc

**Cauliflower**

Pureed with cream, butter and white cheddar cheese

**Radicchio**

Marinated in olive oil, balsamic vinegar, garlic and black pepper then char-grilled

**Breads**

Freshly baked Parker-house rolls  
With roasted shallot butter

## **Dessert**

### Caramelized pear crumble

Served with almond cream and topped with lemon crème fraiche sorbet

## **Beverages**

The best sweet tea ever

Lemonade

Coffee upon request