

## Seated Luncheons

Prices per person include plates, silverware, napkin, Tea glass, sweet tea, coffee service, and choice of one Dessert

### **Delightful Quiche - \$12.50**

Choose from Florentine or Greek Roasted Vegetable Quiche  
Indie's Bistro Salad with Spiced Pecans, sliced Strawberries or Pears  
Fresh Fruit Salad with Honey-Mint drizzle  
Freshly Baked Rolls and whipped Butter

### **HJ's Chicken Salad Plate - \$13.75**

Tender roasted Chicken Breast in creamy dressing with fresh Herbs, sprinkled with toasted Pecans  
On Bed of Spring Greens with choice of Balsamic or Honey-Pecan Vinaigrette on the side  
Garnish of Grapes, Strawberries, sliced Carrots and Cucumbers  
Miniature Croissant

### **Salad Trio Plate - \$13.75**

Choose 3 from our delicious HJ's luncheon salads: Chicken, Tuna, Seafood, Seafood-Pasta, Pimento Cheese, Mediterranean Orzo (grilled veggies & feta), and Caprese (w/ or w/out pasta)  
Served on bed of Spring Greens with fresh Fruit Garnish  
Basket of Rolls and Gourmet Crackers

### **Spinach Lasagna - \$12.75**

Layers of Spinach, Bechamel sauce and pasta sheets on a bed of homemade Marinara  
Caesar Salad with homemade Croutons  
Basket of Seasoned Breadsticks and whipped butter

### **Lemon-Rosemary-Dijon Grilled Chicken Breast - \$15.50**

With Grilled Vegetable and Feta Orzo pasta  
Indie's Bistro Salad topped with sliced Strawberries or Pears and crumbled Feta  
Freshly baked Rolls and whipped Butter

### **Pecan crusted Chicken Breast with Sweet Bourbon Sauce - \$15.50**

Roasted New Potatoes OR Stone ground Cheddar-Scallion Grits  
Indie's Bistro Salad topped with sliced Strawberries or Pears and crumbled Feta  
Freshly Baked Rolls and Corn Bread Muffins with whipped butter

### **Grilled Caprese Chicken stuffed with Ham, Basil & Mozzarella - \$15.50**

Pesto & Grilled Vegetable Orzo  
Caesar Salad with homemade croutons  
Basket of Seasoned Breadsticks and whipped butter

### **Caribbean Pork Tenderloin with tropical Fruit Salsa - \$16.50**

Beautifully presented, sliced and fanned out  
Confetti Rice with Black Beans, Red Bell Peppers and Corn  
Tossed Salad with Citrus Lime vinaigrette and sliced Hearts of Palm  
Freshly baked Rolls and whipped butter

### **Asian Grilled OR Tuscan Grilled Salmon - \$16.50**

On Cardamom scented Basmati Rice OR Grilled Vegetable Orzo Pasta (respectively)  
Asparagus spears OR Indie's Bistro Salad with Spiced Pecans, sliced Strawberries or Pears  
Freshly baked Rolls and whipped butter

### **Delicious Crab Cakes - \$17.75**

Two Maryland style Crab Cakes with Remoulade sauce

*Fluffy Rice Pilaf*

*Asparagus spears with Lemon dressing OR Indie's Bistro Salad*

*Freshly baked Rolls and whipped butter*

**Sliced Roast Beef Au Jus - \$14.50**

*Creamy Mashed Potato*

*Southern style Green Beans*

*Freshly baked Rolls and whipped butter*

**Beef Tenderloin with Mushroom demi-glace - \$18.75**

*Cheddar-Chipotle Mashed Potatoes*

*Asparagus Spears with Shallot butter*

*Freshly baked Rolls and whipped butter*

**Desserts - Please choose one**

Chocolate Layer Cake

Deep Dish Apple Streusel Pie

Key Lime Pie

New York Style Cheesecake

Pecan Pie

Tiramisu

Southern Peach Cobbler

Pick-up Sweets with Fresh Fruit garnish – Assorted homemade Pecan Bars, Chocolate-Coconut Macaroons, Lemon Bars, Raspberry Bars, Key Lime Bars, Brownies, Chocolate Chunk Cookies, Peanut Butter Cookies