

## Seated Luncheons

*Prices per person include plates, silverware, napkin,  
Tea glass, sweet tea, and luncheon rolls*

### *All-White Chicken Salad Plate*

*Served with Grapes, Strawberries, Cucumbers, and Tomatoes on a bed of  
mixed greens with a half walnut-carrot-cinn-raisin sandwich*

*Available with Curried Chicken Salad*

*~ \$11.00 ~*

### *Salmon Verte*

*Poached Salmon served chilled napped with Sauce Verte*

*Garnished with Cucumber Slices, Tomatoes, and*

*Served with a side Bistro salad*

*~ \$12.00 ~*

### *\* Chicken & Ham in Puff Pastry Bundles*

*Golden baked puff pastry around delicate chicken breast accented with  
slices of ham and Swiss cheese with a light cream sauce*

*~ \$12.00 ~*

### *\* Baked Salmon Phyllo Strudel*

*Salmon filet & Swiss wrapped in layers of Phyllo pastry with*

*Herbed Béchamel Sauce accompanied by side Bistro salad*

*~ \$13.00 ~*

*\* denotes dishes served hot*

## *Desserts - Please choose one*

*~ \$4.50 per person ~*

<i>Lemon Cheesecake</i>	<i>Individual Fresh Fruit Tarts</i>
<i>French Chocolate Mousse</i>	<i>Berry Custard Pie with Crème Fraiche</i>
<i>Crème Brule</i>	<i>Chocolate Pecan Bourbon Tarts</i>
<i>Strawberry Shortcake (in Season only)</i>	<i>Caramel cake</i>
<i>Carrot cake</i>	<i>Strawberry layer cake</i>
<i>Chocolate Cake</i>	<i>Ribbon wrapped Southern Pecan Bars</i>