

Sample two-course seated luncheon menus

ON THE TABLE

Parmesan toast

MAIN COURSE CHOICES

Organic chicken breast stuffed with roasted eggplant and tomato

Orzo with caramelized onions, peas and pine nuts

Endive salad with parmesan vinaigrette

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Curried chicken salad with almonds

Cous cous with zucchini, carrot, currants and almonds

Tuscan kale salad with red onions, parmesan, tomato vinaigrette

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Grilled salmon fillet with green shwarma

Lebanese lentil and rice salad with crispy onions

Blanched asparagus

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Shrimp salad with haricots verts and cherry tomatoes

Saffron rice with barberries, pistachio nuts, herbs, orange rind

Golden beet and red onion salad with pumpkin seeds

Silent vegetarian option with any menu

PLATTERS OF SMALL DESSERTS *(two per table)*

Chocolate butterscotch brownies

Coconut cupcakes

Candied grapefruit peel

Pecan tartlets

Strawberries

Coffee and tea service