



Seated Luncheon

PASSED HORS D' OEUVRE

tuxedo-ed waiters pass these elegantly appointed silver trays

Flaky Pastry Tartlet with Chicken, Chevre and Dried Cherry

Savory Pesto Palmier with Tapanade

Swiss Chard Frittata Crostini

1ST COURSE

Chilled Spring Pea Soup

with creme fraiche and fresh mint garnish

Mini Strawberry- Coconut Muffins,

Savory Biscotti, Lavosh, Petit Pan Rolls

ENTREE

*Salad of Seared Ahi Tuna with Avocado- Wasabi Cream
on a bed of locally-grown Micro Greens and Radish Sprouts
with Haricot Vert, Roasted New Potatoes and Hard Cooked Egg*

DESSERT

Tiramisu Parfait

Heart Shaped Shortbread Cookies

Intelligentsia Coffees, Herbal Teas and Spiced Iced Tea