

modern recipe

luncheons and dinners



Luncheons and Dinners

Our luncheons and dinners are customized to meet your unique event needs. Please see our catering manager for additional menu options. All Served Luncheons and Dinners include a choice of Salad or Starter, Two Accompaniments, Artisan Bread (calorie), choice of Dessert, Freshly Brewed Community Coffee (8 oz. | 0 cal), Decaffeinated Coffee (8 oz. | 0 cal), Herbal and Non-Herbal Teas (8oz. | 0 cal) with Hot Water and Freshly Brewed Iced Tea and Sweet Tea (8oz. | 0-20 cal). China service is also available. Services include delivery, linen on guest tables, set up and clean up.

STARTERS

CHOOSE ONE

Market House Salad with Homemade Croutons and Balsamic Vinaigrette	(1 salad 110 cal)
Caesar Salad with Anchovies and Homemade Croutons	(1 salad 160 cal)
Greek Salad with Feta Cheese and Balsamic Vinaigrette	(1 salad 190 cal)
Pear and Fresh Spinach Salad with Toasted Almonds and Cranberry Dressing	(1 salad 740 cal)
Fresh Mozzarella and Tomato Stack with Fresh Basil	(1 salad 430 cal)

SIDES

CHOOSE TWO

Fresh Green Beans	(4 oz. 40 cal)
Roasted Fresh Seasonal Asparagus	(4 oz. 30 cal)
Grilled Balsamic Zucchini	(4 oz. 60 cal)
Chef's Choice of Seasonal Vegetable	(4 oz. 30 - 130 cal)
Oven-Herbed Roasted Red Potatoes	(4 oz. 130 cal)
Mashed Sweet Potatoes	(4 oz. 210 cal)
Basil Orzo	(4 oz. 190 cal)
Chef's Choice of Side Pairing	(4 oz. 100 - 400 cal)

DESSERTS

CHOOSE ONE

Chocolate Fudge Cake & Chocolate Ganache	(1 slice 760 cal)
New York Cheesecake with Seasonal Fresh Berries	(1 slice 450 cal)
Cora's Red Velvet Cake	(1 slice 760 cal)
Dutch Apple Pie	(1 slice 450 cal)



Luncheons and Dinners

continued

ENTRÉES

SUN-DRIED TOMATO-CRUSTED CHICKEN BREAST

(1 plate | 680 cal) \$19.99 per guest
Panko-Encrusted Chicken Breast Served with a Sautéed Garlic Cream Sauce and Sun-Dried Tomato Strips.

LEMON BASIL CHICKEN

(1 plate | 830 cal) \$17.99 per guest
Chicken Breast Marinated in Basil, Fresh Squeezed Lemon Juice, Seasoned with a Salt-Free Lemon Pepper Blend and Grilled.

GRILLED CHICKEN WITH BRUSCHETTA TOPPING

(1 plate | 360 cal) \$17.99 per guest
Balsamic-Glazed Chicken Breast Grilled, then Topped with a Colorful, Classic Tomato Basil Bruschetta Salad.

BALSAMIC GRILLED FLANK STEAK WITH ROASTED ROSEMARY MUSHROOM SAUCE

(1 plate | 360 cal)

\$22.99 per guest
Chef-Selected Flank Steak Tenderized in Classic Balsamic Vinaigrette Marinade Served with Mushrooms Sautéed with Olive Oil, Fresh Rosemary and Garlic Added to a Simmering Plum Tomato Base.

PAN-SEARED PORK TENDERLOIN WITH APPLES & ONIONS

(1 plate | 530 cal) \$19.99 per guest
Pan-Seared Pork Tenderloin Covered in a Savory Apple and Onion Sauce with a Hint of Lemon Zest, Brown Sugar and Nutmeg

BARBECUED SHRIMP WITH BACON-CHEDDAR GRITS

(1 plate | 840 cal) \$35.99 per guest
BBQ Shrimp and Plum Tomatoes atop Creamy Stone Ground Grits with Bits of Applewood Smoked Bacon and Cheddar Cheese

BROILED SALMON WITH TWO SALSAS

(1 plate | 310 cal) \$27.99 per guest
Broiled Skin-On Salmon with a Zesty Zucchini Salsa with Mint and a Bi-Color Cherry Tomato Salsa with Chives.

GARLIC SHRIMP SKEWERS

(1 plate | 350 cal) \$24.99 per guest
Succulent Shrimp Skewer Basted with Zesty Garlic Butter and Fresh Italian Parsley.

modern recipe