

# Seated Lunch

## 1st Course

### ***Artichoke Vichyssoise***

*Golden Potatoes, Artichokes, and Leeks  
Puréed with Cream and Nutmeg  
Served Chilled*

***Or***

### ***Tomato-Basil Bisque***

*Creamy Roasted Tomato Soup  
Finished with Fresh Basil and Sherry*

***Or***

### ***Jicama Salad***

*Julianne of Jicama, Carrots, Red Onion and Citrus Vinaigrette  
Served over Boston Bibb Lettuce*

***Or***

### ***Walnut Frisée Salad***

*Frisée Lettuce Tossed with Walnut Vinaigrette, Crumbled Stilton, and Grape Halves*

## Main Course

### ***Lime-Crusted Salmon***

*Seared Atlantic Salmon Encrusted with Zest of Lime and Drizzled with Wild Berry Beurre Blanc  
Accompanied by Israeli Couscous Salad*

***Or***

### ***Thai Chicken***

*Coconut and Orange Marinated Chicken Breast Finished with Red Curry Broth  
Accompanied by Peanut-Dressed Matchstick Vegetables and Baby Bok Choy*

## Dessert

### ***Almond-Strawberry Tuile***

*Thin Almond Cup with Vanilla Chantilly and Fresh Strawberries*

***Or***

### ***Orange Panna Cotta***

*Chilled Custard Flavored with Grand Marnier and Orange Segments*

### ***Coffee and Tea***

*Decaffeinated and Regular Coffee  
Assorted Teas*