

# Seated Lunch

## 1st Course

### **Wild Greens**

*Assorted Baby Field Greens, Grape Tomatoes, Cucumbers, and Matchstick Carrots  
Tossed with Sherry Vinaigrette*

**Or**

### **Romaine Spears**

*Spears of Romaine, Grated Parmesan, and a Crostini Paddle  
Classic Caesar Dressing*

## Main Course

### **Coconut Chicken**

*Coconut Crusted Chicken Breast  
Served with Mango Salsa and Cranberry Orzo Salad*

**Or**

### **Cashew Crusted Tilapia**

*Seared Tilapia Filet Encrusted with Cashew Flour  
Finished with Savory Berry Coulis  
Accompanied by a Chèvre Polenta Disk and Braised Leeks*

## Dessert

### **Lemon Tart**

*Sweet Tart Shell  
Filled with Lemon Curd  
Topped with Chantilly Cream*

**Or**

### **Apple Tart**

*Granny Smith Apples and Cinnamon in a Puff Pastry Shell*

### **Coffee and Tea**

*Regular and Decaffeinated Coffee  
Assorted Teas*