

Spring Inspired Lunch Menus

Soups

Spring Chicken and Barley Soup
with Parmesan Biscuits
Pea, Mint and Spring Onion Soup
with Pumpnickel Squares
Cream of Asparagus Soup
with Baguette Rounds
\$5.95 per person

Deli

Curried Lamb Tortillas
with Chickpeas, Yogurt, Mint and Bright Citrus
Herb Marinated Chicken and Mozza Wrap
with Baby Spinach and Scallions
Mediterranean Steak and Feta Wraps
with Sautéed Peppers and Asparagus
\$7.50 per person

Meal Salads

Hot Smoked Salmon Salad
with Chili Lemon Dressing
\$15.95 per person
Mojito Grilled Chicken Salad
with Lime and Fresh Mint Vinaigrette
\$12.95 per person
Spring Baby Potato Salad
with Grilled Baby Potatoes, AAA Roast Beef, Spring Vegetables and Yogurt Dressing
\$14.95 per person

Vegetable Tagliatelle in a Lemon Chive Sauce

with Grilled Chicken or Salmon (Add \$4.00)
Parmesan Arugula Salad
Seasonal Fruit Tray
Sundried Tomato and Olive Loaf
Neapolitans
\$19.95 per person

Sausage and Spring Mash

made with Spolumbo's Beef Sausage
Sugar Peas and Candied Walnuts on Spring Greens
with Blueberry Vinaigrette
Seasonal Fruit Tray
Lemon Trifle
\$18.95 per person

Spring Grilled Chicken

with a Strawberry Avocado Salsa
Asparagus with crunchy gremolata crumbs
New Potatoes with Aioli and Preserved Lemons
Basil and Lime Fruit Salad
Strawberry Shortcake with Mint and Whipped Cream
\$19.95 per person

Roasted Chicken with Tarragon Crème Fraiche

Mint Vegetable and New Potato
Arugula, Apricot and Fennel Salad
with a Fresh Herb and Grapefruit Vinaigrette
Cheese Scones
Assorted Squares and Tarts
\$19.95 per person

Spring Risotto

Grilled Chicken or Salmon (Add \$4.00) in Sorrel Sauce
Fresh Peas and Fava Beans
Prosciutto and Melon Salad
Baguette Rounds
Rhubarb Pie
\$20.95 per person

Lamb Za'atar Souvlaki

Rice Pilaf with Asparagus and Peas
Spring Green Fattoush
Pita Crisps
Seasonal Fruit Tray
Hot Cross Buns
\$20.95 per person

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