

Ladies Only Luncheon

— 2024 MENU —

HORS D'OEUVRES

Cheddar & pimento cheese spread
Labneh, yogurt cheese dip
Cranberry goat cheese dip

Served with fresh crudité, artisan crackers, and soft pita

ENTRÉE

Autumn Bounty Salad

*Spinach, mixed baby greens, butternut squash, dried cranberries,
toasted pepitas, beets, and goat cheese*

Dressings include:

Vidalia onion vinaigrette
White balsamic vinaigrette
Mandarin orange dressing

Served with guest preselection of protein:

Marinated grilled chicken breast
Pan seared salmon
Herb marinated broiled portabella mushroom and asparagus

DESSERT

Raspberry chocolate mousse, fresh raspberry, chocolate wafer

SIGNATURE DRINK

Raspberry champagne cocktail

