

MENU 1

First Course

Cream of asparagus soup

Made at the peak of the season with beautiful green spears

Almond and mandarin orange salad in a tart citrus vinaigrette

Served over a bed of spring greens

Fresh garden salad

Romaine, spinach or mesclun lettuce, assorted seasonal vegetables and a variety of delicious dressings to choose from

Entrees

Shrimp and grits

Featuring plump Gulf shrimp glazed in a chipotle-barbecue sauce atop a pillow of creamy corn grits

Stuffed bell peppers drizzled with roasted-tomato sauce

Filled with lightly seasoned shredded beef and rice, sauteed onions, celery and diced peppers

Accompaniments

Rice pilaf

Tender with a blend of long-grain and wild rices

Roasted baby carrots

Brown sugar demiglace

Sweet Finishes

Creamy rice pudding

Lightly sweetened with a hint of vanilla

MENU 2

First Course

Seafood Chowder

Gulf shrimp in a rich cream broth

Calico Pasta Salad

Tri-color noodles and slivered summer vegetables in a tangy vinaigrette

Fresh garden salad

Romaine, spinach or mesclun lettuce, assorted seasonal vegetables and a variety of delicious

Entrees

Hand-carved turkey breast

Delicately seasoned and slow-roasted

Pasta primavera with blackened chicken breast

Summer squash, tender asparagus spears and sugar-snap peas, served over a bed

Accompaniments

Sweet potatoes

Slow-baked to perfection and topped with a glaze of butter and brown sugar

Summer succotash

Corn, tomatoes and fresh beans

Sweet Finishes

Granny Smith Apple Pie a la Mode

Served warm under an old-fashioned crust and topped with vanilla ice cream