



- SEATED LUNCHEON MENU -

Service will be provided by our professional wait staff. Tables will be dressed in black cloths and set with china, black linen napkins, cutlery and your personalized menu, unless otherwise arranged. We will provide tea lights as centerpieces for the tables. Your entire party will be seated and served at the time you specify. Prices do not include sales tax or service.

St. Charles Menu

\$15 Per Person

Entrees – Choose two to offer your Guests

- The Warren Caesar Salad with Grilled Salmon
- Grilled Chicken & Baby Spinach Salad with Bibb Lettuce, Cranberries, Pecans, & Goat Cheese tossed in house vinaigrette
- Tuna Tartare with Cucumber & Avocado Slaw, Sesame-Ginger Vinaigrette & Wonton Chips
- Grilled Veggie Wraps with Sweet Potato Puree, Zucchini, Yellow Squash, Asparagus, & Balsamic Greens
- Smoked Turkey & Bacon Sandwich with Dill Havarti & Chipotle Cranberry Sauce on Brioche with Potato Chips

Desserts– Choose one to serve your Guests

- Krispy Kreme Bread Pudding
- Raspberry Dark Chocolate Tarts
- Mini Pecan Pie Cheesecake

Morningside Menu

\$25 Per Person

Salad Course – Choose one of the following to serve your Guests

- Mixed Field Greens h
- Baby Spinach & Bibb Lettuce with Cranberries, Pecans, & Goat Cheese with Honey Lavender Vinaigrette
- The Warren Caesar with Shaved Parmesan tossed in our House Dressing & Croutons

Entrée Course – Choose two of the following to offer your Guests

- Pan Seared Salmon** with Redfish Spice, Pico de Gallo, & Balsamic Glaze
- Rosemary-Lemon Chicken Breast** with Chopped a Tomatoes, Caper, & Red Onion Vinaigrette
- Tuna Tartare** with Cucumber & Avocado Slaw, Sesame-Ginger Vinaigrette & Wonton Chips
- Smoked Turkey & Bacon Sandwich** with Dill Havarti & Chipotle Cranberry Sauce on Brioche with Potato Chips
- Grilled Veggie Wraps** with Sweet Potato Puree, Zucchini, Yellow Squash, Asparagus

Vegetables – Choose one of the following to serve your Guests with their Entrees

- Grilled Asparaugs** – Roasted Red Peppers
- Roasted Potatoes** – Rosemary, Basil, & Garlic
- Grilled Broccoli** – Lemon & Parmesan
- Red Skin Mashed Potatoes** – Roasted Garlic

Dessert Course - Choose one of the following to serve your Guests

- Krispy Kreme Bread Pudding with Salted Caramel**
- Raspberry Dark Chocolate Tart**
- Mini Pecan Pie Cheesecake**
- Sweet & Tangy Lemon Bars with Meringue**

Lullwater Menu

\$30 Per Person

Appetizers – Choose one of the following to offer your Guests family style on the table

- Prosciutto Wrapped Asparagus with Herbed Goat Cheese & Orange Honey
- Crispy Fresh Mozzarella with Tomato-Basil Sauce & Balsamic Glaze
- Spinach & Feta Stuffed Mushrooms with Cucumber-Dill Tzatziki
- Pimento Cheese & Candied Bacon over Mini Cornbread Crostini's

Salad Course – Choose two of the following to offer your Guests

- Mixed Field Greens tossed in Balsamic Vinaigrette with Tomato, Cucumber, Red Onion, & Kalamata Olives
- Baby Spinach & Bibb Lettuce with Cranberries, Pecans, & Goat Cheese with Honey Lavender Vinaigrette
- Baby Arugula Salad with Strawberries, Walnuts, Blue Cheese with Champagne Vinaigrette
- The Warren Caesar with Shaved Parmesan tossed in our House Dressing & Croutons
- Greek Quinoa Salad with cherry Tomato, Cucumber, Red Onion, Bell Pepper, Feta, Olives, & Red Wine Vinaigrette

Entrée Course – Choose three of the following to offer your Guests

- Pan Seared Salmon with Redfish Spice, Pico de Gallo, & Balsamic Glaze
- Rosemary-Lemon Chicken Breast with Chopped a Tomatoes, Caper, & Red Onion Vinaigrette
- Blackened Flat Iron Steak with Sweet Chilli BBQ and Grilled Peppers & Onions
- Tuna Tartare with Cucumber & Avocado Slaw, Sesame-Ginger Vinaigrette & Wonton Chips
- Balsamic Grilled Vegetable Stack with Tomato, Basil, & Mozzarella
- Maryland Crab Cakes with Roasted Red Pepper Remoulade & Corn Relish

Vegetables – Choose one of the following to serve your Guests with their Entrees:

- Grilled Asparagus – Roasted Red Peppers
- Roasted Potatoes – Rosemary, Basil, & Roasted Garlic
- Grilled Broccoli – Lemon & Parmesan
- Red Skin Mashed Potatoes – Roasted Garlic
- Brussels Sprouts – Maple Butter

Dessert Course - Choose one of the following to serve your Guests

- Krispy Kreme Bread Pudding with Salted Caramal
- Raspberry Dark Chocolate Tart
- Mini Pecan Pie Cheesecake
- Sweet & Tangy Lemon Bar with Meringue

- Mini Peach Hand Pie
- Banana Pudding & Nilla Wafer Bar
- Frest Fruit Skewers with Chocolate Drizzle & Whipped Mascarpone

Menu Notes:

- Seated parties over 60 people will sometimes need additional time for a full seated meal. Please discuss with your event manager to avoid fees.
- All beef steaks are served at medium temperature.
- Please check with your Guests for dietary restrictions, as we may not be able to honor table side modifications.
- To add an additional entrée choice on any menu, add \$5 per person to the per-person price.
- To add an additional salad choice on any menu, add \$3 per person to the per-person price.
- To add an additional choice option on any menu, add \$3 per person to the per-person price.
- You may select appetizers from our Cocktail Style Menu to add to or substitute on any menu. Please ask your Event manager for the price adjustment for our substitution.