

2018 SSCC LUNCH MENUS

FARM TO TABLE

UPON ARRIVAL

Grilled Flatbread with Fromage Blanc, Roasted Fig, Shaved Proscuitto, Sunflower Sprouts and Balsamic Drizzle

DINNER BUFFET

Local Mixed Garden Salad with Golden Beets, Red Onion, Candied Pecans and Champagne Vinaigrette

Roasted Baby Carrots with Shaved Radish, Sugar Snap Peas and a Dill Yogurt Drizzle

Hunter's Huevos Roasted Potatoes with Red Pepper Romesco Sauce

Coffee Crusted Beef with Green Peppercorn Demi Glace

DESSERT

Wild Berry Cobbler with Sweet Citrus Drizzle and Lavender Sugar

MARDI GRAS

UPON ARRIVAL

Hush Puppies with Cajun Remoulade

DINNER BUFFET

Chilled Rock Shrimp Salad with Tomato Confit, Cucumber, Red Onion, Shaved Carrot and Lemon Dill Yogurt Dressing

Spicy Dirty Rice with Andouille Sausage

Fried White Fish over Cajun Roasted Potatoes with Tangy Tarragon Remoulade

DESSERT

NOLA Beignets with Powdered Sugar

TEX MEX

UPON ARRIVAL

Nacho Bar

Tortilla Strips, Sour Cream, Jalapenos, Tomatoes, Black Beans, Red Onions, Lettuce, Cilantro Crema and Queso Fresco

DINNER BUFFET

Southwestern Chopped Salad with Jicama, Cucumber, Grape Tomatoes, Corn and Scallions with Chili & Lime Vinaigrette

Chorizo Elote Bake with Peppers, Onions, Tomatoes, Cilantro and Cotija Cheese

Borracho Beans

Grilled Chicken Fajitas with Sour Cream, Jalapenos, Tomatoes, Lettuce and Shredded Cheese with Flour Tortillas

DESSERT

White Chocolate Tres Leches with Spiced Whipped Cream

BACKYARD BBQ

UPON ARRIVAL

House Made Blue Cheese Potato Chips with Fresh Herbs

DINNER BUFFET

Baby Iceberg Wedge Salad with Tomato, Cucumber, Scallions, Shaved Sharp Cheddar & Dill Ranch Dressing

Mom's Broccoli Salad with Golden Raisins, Red Onion, Crisp Bacon & Apple Cider Aioli Dressing

Farfalle Pasta Salad with Sweet Garden Peas, Julienne Carrots & Red Pepper with Buttermilk Dressing

Boursin BBQ Chicken with Caramelized Onions & Grilled Pineapple

DESSERT

Southern Berry Cobbler with Lavender Whipped Cream