



VIP Luncheon

Catering By:

Prepped With Love

Carol Garnier, Executive Chef

Menu

Caesar Salad

Romaine, Cherry Tomatoes, Parmesan Cheese, Bacon Bits, Croutons, Caesar Dressing

Entree

Lemon Garlic Chicken Thighs

Italian Meatballs in Marinara

Penne with Marinara

Roasted Vegetables – Summer squash, zucchini, mushrooms

Desserts

Chocolate Chip Cookies, Banana Pudding, Strawberry Shortcake, Guava Cupcakes

Drinks

Lemonade, Iced Tea and Variety of Sodas

Sunday, June 2, 2024,

Restaurant Hours: 11:30 am – 1:30 pm