

Event Planning

SERVED LUNCH

Hot Entrées – Select One

*Minimum 25

Select one entrée and one dessert. Includes fresh baked French roll, Nelson-Atkins Blend Coffee, Hot Tea and brewed Iced Tea

	Beef Bourguignonne Beef Tenderloin Braised with Mushrooms and Onions served over Vegetable Wild Rice and Grilled Sweet Peppers	\$26 per person
V	Wild Mushroom Sundried Tomato Strudel Arugula Pesto, Glazed Petit Carrots and Sautéed Romaine	\$26
	Chicken Maciel Sautéed Curried Chicken Breast served over Saffron Rice with Haricots Verts Amandine	\$18
	Sautéed Chicken Breast Stuffed with Spinach and Fontina Lemon Caper Butter, Roasted Garlic Mashed Potatoes and Grilled Vegetables	\$22
	Pan Seared Tuna Fillet with Awesome Sauce Sesame Egg Noodles, Crispy Snow Peas, Cabbage, Carrots and Bean Sprouts	\$26
	Quiche Lorraine Savory French Egg Custard Baked in Pastry with Gruyère Cheese, Onion and Bacon. Served with Wilted Greens, Seasonal Fresh Fruits and Berries	\$18
	Herb Rubbed Beef Tenderloin with Balsamic Sauce Curried Cauliflower Mash and Broccolini	\$28
	Cedar Grilled Salmon Fillet Cauliflower Potato Mash, Broccolini and Roasted Pepper Medley	\$25

Add Nelson House Salad

\$4

Mixed Greens, Feta Cheese, Mandarin Oranges,
Toasted Almonds and Dried Cranberries with Herb Vinaigrette

Dessert Choices – Select One

- Nelson Key Lime Pie
- Chocolate Ganache Tart with Pecan Crust and Caramel Sauce
- Lemon Flour Layer Cake with Honey Butter Cream Frosting
- Strawberry Shortcake with Nelson Black Currant Scone

Add House Wine

\$8 per glass