

Event Planning

SERVED LUNCH

Salad 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

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| V | Roasted Vegetable Stack
Summer Squash, Sweet Bell Peppers, Eggplant, Asparagus and Fresh Mozzarella with Spring Greens and Balsamic Vinaigrette | \$23 per person |
| | Marinated Grilled Shrimp with Hoisin and Sweet Chili Sauce
Snap Peas, Bok Choy, Hot House Cucumbers, Crispy Wontons and Miso Vinaigrette | \$26 |
| | Goat Cheese Gruyère Tart
Baby Greens, Maple Bacon, Sun-Dried Tomatoes, Pine Nuts, Fresh Herbs and Raspberry Port Vinaigrette | \$19 |
| | Crispy Duck
Mandarin Oranges, Sliced Strawberries, Grilled Pineapple, Sweet Bell Peppers, Brie, Candied Pecans, Orange Marmalade Vinaigrette | \$25 |
| | Nelson Chicken Salad
Poached Chicken Breast with Water Chestnuts, Celery, Black Olives in Our Special Dressing and Garnished with Fresh Seasonal Fruit | \$18 |
| | Balsamic Marinated Grilled Beef
Romaine and Spinach with Split Grape Tomatoes, Roasted Corn, Haricots Verts, Apple Bacon, Grilled Peaches with House Made Raspberry Vinaigrette | \$24 |
| V | Mandarin Orange Soufflé
Fresh Fruit and Berries over Spring Greens with House Poppy Seed Vinaigrette Dressing | \$21 |



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