

## Bridal Luncheon Menus

*Price includes  
(1) soup or salad,  
(1) entrée,  
(1) dessert selection,  
WaterColor House made Breads,  
Iced Tea and Coffee  
\$38.00 ++ Per Person*

### Soups and Salads Selections

*~Select 1~*

- ◇ *Chilled Florida Tomato Gazpacho with Fresh Avocado*
- ◇ *Panhandle Crab and Corn Bisque*
- ◇ *Heirloom Tomatoes, Fresh Mozzarella and Basil with Aged Balsamic Vinegar and Olive Oil*
- ◇ *Whitaker's Greens Garden Salad with Sweet Grass Dairy Goat Cheese, Spiced Pecans and Florida Citrus Vinaigrette*

*~Additional selections available at \$5.00 ++ Per Person~*

### Entrée Selections

*~Select 1~*

- ◇ *Roasted Free Range Chicken Breast Served on Grilled Asparagus with Lemon-Herb Vinaigrette*
- ◇ *Fresh Grilled Gulf Fish with Whitaker's Greens, Florida Tomatoes and Sweet Corn Relish*
- ◇ *Grilled Gulf Hoppers Served on Romaine Hearts with Sourdough Croutons and Lemon-Anchovy Vinaigrette*
- ◇ *Chopped Romaine Salad with Roasted Turkey, Florida Tomatoes, Avocado, Hard-Boiled Eggs, Maytag Blue Cheese and Herb-Buttermilk Dressing*

◇ *~Chilled Trio of Salads~*

- \* *Chicken Salad with Currants, Pine Nuts and Tupelo Honey Dressing*
- \* *Gulf Shrimp Salad*
- \* *Fresh Seasonal Fruit Salad*

◇ *~Mini Slider Plate~*

- \* *Panhandle Crab Cake with Wickles Pickles and Remoulade Aioli*
- \* *Grilled Lamb Burger with Feta and Olive Spread*
- \* *Barbequed Pulled Pork and Southern Slaw on Sweet Potato Biscuit*



### Dessert Selections

*~Select 1~*

- ◇ *Key Lime Tart*
- ◇ *Vanilla Bean Crème Brûlée*
- ◇ *Fresh Berry Trifle with Vanilla Crème and Lemon Pound Cake*
- ◇ *Chocolate Molten Cake with Caramel Ice Cream*

