

~ Lunch Salads ~

Gwinnett Center Salad

*Mixed Field Greens, Red and Yellow Tomatoes, Carrot, and Cucumbers
with Herb Crusted Goat Cheese and Candied Walnuts*

Steakhouse Salad

*Wedge of Iceberg Lettuce, Chopped Tomatoes, Maytag Blue Cheese
(with or without Crisp Bacon Bites)*

Caesar's Salad

*Knife and Fork of Romaine Lettuce Filets with Crispy Parmesan Tuile,
Herb Croutons and Classic Caesar Dressing * Addition of White Anchovies
(Add 1 per Guest)*

**Signature Caesar – Choose (1) Jumbo Lump Crabmeat, Grilled Prawn
and Lobster Chunks (Add 4 per Guest)*

Asian Salad

*Mixed Field Greens, Julienne of Carrot, Radish and Scallion, Cubed,
Firm Tofu, Mandarin Orange Segments and Fried Asian Noodles
in a Ginger Sesame Vinaigrette*

Choice of 2 Dressings

*Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch,
Raspberry Vinaigrette, Caesar, French or Blue Cheese*

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Crème Caramel with Mixed Berry Compote

Chocolate Mousse topped with Fresh Raspberries and Raspberry Coulis

White Chocolate Mousse topped with Seasonal Berries

Panna Cotta with Seasonal Berries or Tropical Fruit

Key Lime Tartlets with Whipped Cream and Strawberry Sauce

Mixed Berry Tartlets with Crème Anglaise

The Following Desserts are available for an (Additional 3 per Guest)

Vanilla Crème Brulee Cheesecake with Strawberry Sauce

Raspberry Brulee Cheesecake with Raspberry Coulis

Gourmet Turtle Cheesecake with Caramel Sauce

Vanilla Cheesecake with Whipped Cream and Blueberry Coulis

Individual Molten Chocolate Cake with Raspberry Coulis