Service Awards Luncheon Menu
Thursday, April 26, 2018
Emory Conference Center Hotel, Lullwater Ballroom

Entrée (choose one):

- Honey roasted ale chicken, with sweet corn and basil risotto, and roasted tomato and French green beans
- Blackened grouper filet, with sweet corn and basil risotto, and roasted tomato and French green beans
- Vegan option: Stuffed eggplant rollatini with sweet pepper oil, quinoa, smoked tomatoes and zucchini, and roasted tomato and French green beans

All entrees are served with a salad and assorted warm artisan rolls.

Salad
Tender field greens, shaved fennel and celery hearts, wrapped in a cucumber slice, plated with dried cherries, tear drop tomatoes and sesame seed coated goat cheese balls, served with choice of raspberry vinaigrette or buttermilk ranch dressing.

Desserts
Georgia peach bread pudding with a caramel bourbon sauce OR Caribbean fruit salad with a coconut cream dressing.