



*First Communion Spring Luncheon*

*Hors d'oeuvres*

*Seasonal Fruit & Cheese with French bread  
Seasonal Vegetable Crudités with Buttermilk Ranch Dressing  
Smoky Chipolata Black Bean Dip with Tortilla Crisps*

*Buffet*

*Grilled Chicken, Melon & Prosciutto, served over seasonal greens with  
honey lime vinaigrette*

*Grilled Sliced Flank Steak, marinated in honey & balsamic, served over  
couscous salad with feta cheese, Nicoise olives & fresh vegetables, in lemon  
& oregano vinaigrette*

*Grilled Seasonal Vegetables with roasted garlic, sea salt & EVO*

*Red Potato Salad with fresh dill & chives*

*Fresh Fruit Salad*

*Croque Monsieur ~ Grilled Ham & Swiss Sandwiches*