



## Corporate Spring Luncheon Menu

### Buffet Menu:

- **Spring Green Salad**  
*Assorted Baby Spring Greens Tossed with Cucumbers, Carrots, Artichokes Heart of Palm, Asiago Cheese, Sweet Grape Tomatoes and a Lemon Herb Vinaigrette*
- **Grilled Asparagus**  
*Grilled Tender Spring Asparagus Seasoned with Himalayan Pink Salt, Extra Virgin Olive Oil, Lemon Juice and Fried Garlic*
- **Lentil Salad**  
*Green Lentils Tossed in Red Wine Vinegar, Extra Virgin Olive Oil, Fennel and Mint*
- **Pasta Primavera**  
*Orecchiette Pasta Salad with Basil, Broccoli, Cauliflower, Celery, Sweet Peppers,  
Spring Onions and a Light Sherry Vinegar Dressing*
- **Grilled Spring Chicken**  
*Marinated and Grilled Tender White Meat Chicken with Sautéed Broccoli Rabe,  
White Mushrooms and a Light Caper Sauce*
- **Seared Fillet of Salmon**  
*Browned Atlantic Salmon with a Leek-Tomato Basil Butter Sauce*

### Dessert:

- **Lemon Blackberry Custard Cake**  
*Moist Yellow Custard Cake with a Light Vanilla Whipped Cream Frosting and Ripe Blackberries*

**Hill Culinary**

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