



**PROVIDENCE
PERFORMING
ARTS CENTER**

Luncheon Menus

Luncheon Option #1

Self-serve with paper goods.....\$18.75 per person

One server with china, silverware, glassware.....\$20.75 per person

- Assorted wrap sandwiches – all sandwiches with lettuce and tomato
- Curry chicken salad with dried cranberries and walnuts
- Rare roast beef with boursin cheese and balsamic onions
- Roasted turkey breast with cranberry mayonnaise and muenster cheese
- Grilled seasonal vegetables and provolone cheese
- Orzo salad with tomato, spinach, feta cheese, olives, roasted red peppers, and a fennel seed, lemon vinaigrette
- Room temperature wood-grilled vegetables drizzled with balsamic reduction
- Caesar salad with shaved parmesan and herbed croutons

Dessert:

- Wild mixed berries, strawberries, raspberries, blackberries, and blueberries with cinnamon vanilla yogurt

Luncheon Option #2

Self-serve with paper goods.....\$15.25 per person

One server with china, silverware, glassware.....\$17.25 per person

- Baked penne pasta primavera in light marinara
- Baked penne with grilled chicken, roasted red peppers, spinach, and sliced mushrooms in a parmesan cheese sauce
- Wild mixed greens with sliced tomatoes, sliced cucumbers, and herbed croutons drizzled with balsamic vinaigrette
- Baskets of sliced Italian breads with plates of sweet butter

Luncheon Option #3

One server with china, silverware, glassware.....\$22.75 per person

Italian antipasto station with:

- Assorted Italian meats and cheeses
- Bowls of roasted red peppers, artichoke hearts, Italian olives, marinated mushrooms, stuffed peppers, capers
- Roasted carrots

- Roasted asparagus salad topped with shaved parmesan and drizzled with balsamic vinaigrette
- Sliced tomatoes with fresh mozzarella garnished with chiffonade of fresh basil
- Italian bread salad
- Bowls of bite sized romaine lettuce
- Pitchers of olive oil and balsamic vinaigrette and Caesar dressing
- Baskets of herbed foccacia