

Pilot International Luncheon 2021

Monday October 18, 2021 at 12:00 PM

~Cocktail~

Bruschetta with Herb Roasted Crostini Diced tomatoes tossed with fresh garlic, olive oil, and fresh chiffonade basil

Classic Mojito Mint and Lime

Plated Meal

Spring Spinach Salad

Fresh baby spinach topped with goat cheese, candied walnuts, fresh strawberry halves, Julienne red onions. Served with raspberry vinaigrette

~Carved Brisket Beef Station~

Slow roasted Brisket of Beef, Herb encrusted and served with natural au jus

Haricot Verts

French cut green beans sautéed with herbs, olive oil and garlic over roasted red bell peppers

-----Garlic Mashed Potatoes-----

*Roasted garlic Potatoes Whipped with Seasoned Herbs,
Savory butter and Cream*

Warm Yeast Dinner Rolls

Bread Pudding w/Bourbon Vanilla Cream Sauce

Unsweetened Iced tea, Coffee, and Mint Infused Water