

## Queen's Luncheon Menu

Assortments of cheeses, mixed nuts, olives. (non dairy options will be provided)

Finger Sandwiches with assorted fillings: Egg salad, curried chicken, smoked salmon (depending on availability), cream cheese, chutney, tuna salad, cheese.

Breads: white, wheat, pumpernickel, rye sourdough, gluten free bread

Fruit tartlets: cherry, strawberry, apricot, blueberry, peach

Nut tartlets: pecan

Desserts: brownie and blondie bites, mini cinnamon rolls, scones with lemon curd, assorted cookies, Meringue cookies with chocolate pudding (by Duchess Selene)

Beverages: assorted teas, lemonade and water.

Children's options: egg & tuna salad sandwiches, Peanut Butter & Jelly sandwiches, assorted chips.

## King's Feast

(provided on the tables) Savory cheese puffs, assorted breads, assorted olives and pickled vegetables, herb cheese spreads, finger vegetables (carrots, celery, cauliflower, broccoli, cherry tomatoes), hummus, chutneys

Salads: A mixed green salad and a Fava Bean salad (fava beans, apples, leeks or onions, mushrooms, walnuts with a honey mustard apple cider vinaigrette dressing)

Main dinner: Roasted herb chicken or fish (Spicy whitefish or salmon depending on availability), roasted potatoes with rosemary and garlic, steamed vegetables.

Vegetarian option: Roasted squash with wild rice

Desserts: Chocolate &/or gingerbread Stag Waffles with whipped cream, small tarts and luncheon leftovers.

Coffee, tea, lemonade and water