

FOODIES

BY JEANNIE

(843) 971-0505

LUNCH

Four Cheese Chicken and Pasta \$11.95

Penne pasta with house made four cheese cream sauce served with choice of BC or Mediterranean Salad, dinner rolls, tea and cookies

Traditional Beef Lasagna \$11.95

Layers of ground beef, mozzarella, ricotta, parmesan and house made basil marinara. Served with Caesar or BC Salad, garlic bread, cookies and tea

Vegetable Lasagna \$11.95

Layers of spinach, mushrooms, roasted red peppers, mozzarella, goat cheese, parmesan with a parmesan cream sauce. Served with Caesar or Caprese salad, garlic bread, tea and cookies.

Stuffed Chicken Breast \$13.95

Spinach, pine nut and goat cheese stuffing with basil pesto drizzle served with herb roasted potatoes, daily fresh vegetables, BC or Spinach salad, dinner rolls, tea and cookies

Blackened Chicken Breast \$12.95

Served with house made mango salad, garlic mashed potatoes, daily fresh vegetables, BC or Spinach Salad, dinner rolls, tea and cookies

Caprese Chicken \$12.95

Grilled chicken breasts topped with vine ripe tomatoes, fresh basil pesto and mozzarella cheese. Served with pesto pasta, Caesar or BC salad, dinner rolls, tea and cookies

Lemon Basil Chicken Breast \$12.95

Served over Carolina gold rice with fresh spinach, roasted corn and parmesan cheese. Served with fresh daily vegetables, BC or Greek salad, dinner rolls, tea and cookies

Chicken Siciliano \$11.95

Fettucine tossed with sautéed broccoli, mushrooms and Vidalia onion then topped with grilled chicken. Served with choice of Caesar or chopped chef salad, garlic bread, tea and cookies

Chicken Parmesan \$11.95

Chicken tenderloins crusted in a special mix of Parmesan cheese, herbs and bread crumbs served over penne pasta with house made marinara then sprinkled with parmesan. Served with Caesar or Caprese salad, garlic bread, tea and cookies

Chicken Picatta \$12.95

Grilled chicken breasts in lemon caper sauce served over a garlic olive oil linguine. Served with Spinach or BC salad, dinner roll, tea and cookies

Chicken Marsala \$12.95

Topped with a cremini mushrooms and sherry cream sauce. Served with garlic mashed potatoes, daily fresh vegetables, Caesar or BC salad, dinner rolls, tea and cookies

Grilled Chicken Fettucine Alfredo \$12.95

Served with traditional Bruschetta, Caesar or Caprese salad, tea and cookies

Steak and Chicken Fajitas \$12.95

Grilled with tricolor peppers and red onions. Served with sour cream, guacamole, salsa, flour tortillas, mexican chopped salad, spanish rice, tea and cookies

Herb Asiago Crusted Chicken \$12.95

Chicken tenderloins crusted in a blend of aged asiago cheese, fresh bread crumbs and herbs coated in a tomato basil cream sauce served with garlic mashed potatoes, BC or Chopped salad, dinner rolls, tea and cookies

Spinach Ravioli and Wild Mushroom \$12.95

Topped with a balsamic cream sauce and served with traditional bruschetta, Caesar or Caprese salad, tea and cookies

SIDE SALADS DESCRIPTION

BC Salad: bed of mixed greens and romaine layered with mandarin oranges, dried cranberries, tomatoes, and english cucumbers served with blue cheese crumbles, parmesan cheese, ranch dressing, and balsamic vinaigrette dressing. Cheeses and dressings on the side

Mediterranean Salad: mixed greens, Kalamata olives, artichoke hearts, goat cheese and toasted pines with a house made lemon herb vinaigrette

Caesar Salad: bed of romaine with house made garlic croutons and parmesan with Caesar dressing

Caprese Salad: vine ripe tomatoes, fresh mozzarella, chopped basil in a bed of mixed greens drizzled with balsamic vinaigrette

Spinach Salad: served with sliced apples, goat cheese, spiced pecans, red peppers, and a house made apple cider honey emulsion dressing

Greek Salad: bed of Romaine with vine ripe tomatoes, english cucumbers, Kalamata olives, red onions, green peppers, pepperoncini, feta cheese all tossed in a lemon herb vinaigrette

Chopped Salad: chopped romaine lettuce tossed with Applewood smoked bacon, gorgonzola cheese, vine ripe tomatoes, red onion, olives and a house made sweet vidalia onion dressing

Mexican Chopped Salad: bed of romaine sprinkled with fresh grape tomatoes, english cucumbers, Queso fresco, roasted corn, black beans, avocado and cilantro ranch on the side

All above come with paper products and serving pieces.

Additional charges include tax, delivery and gratuity.

Disposable chaffing dishes and sternos available for \$6.00.