



lunch menus



~buffet style for 6 to 50 guest~

All menu selections must be the same per person for up to 15 guest.
There may be 2 different choices chosen for 16 or more guest.

Extra lunch entrees, soups, salads, or desserts may be added for an additional fee upon request.

Inquire about our **“Multiple Booking Discount” when booking 3 or more meals.*

Homemade Magnolia Chicken Salad Sandwiches

(chicken breast, grapes, pineapple, celery, green onions, mayonnaise, and seasonings)
Served with Salad (or) Soup and One Dessert Choice

Assorted Sub Sandwiches

(turkey, ham, and roast beef with American cheese, lettuce, tomatoes, mayonnaise, and mustard)
Served with Salad (or) Soup and One Dessert Choice

Tortilla Tuna Wraps

(tuna, spinach, water chestnuts, mayonnaise, and seasonings stuffed in a tortilla shell)
Served with Salad (or) Soup and One Dessert Choice

New Orleans Style Gumbo with Chicken & Sausage over Rice

Served with Salad and One Dessert Choice

White Chicken Chili and Crackers

Served with Salad and One Dessert Choice

Red Chili with Ground Beef, Beans, and Crackers

Served with Salad and One Dessert Choice

Chef's Salad

Served with One Dessert Choice

Southern Chicken & Dumplings

Served with One Dessert Choice

Pasta Primavera & Chicken in a Parmesan Cream Sauce over Penne

Served with One Dessert Choice

Note: Served with Sweet (or) Unsweet Iced Tea

Fruitful Vintage does not provide tableware. We will use the tableware available in your kitchen.

Dressings for Garden & Chef Salad: Ranch, Honey Mustard, Caesar, or Herbed Vinaigrette

Side Soups

Baked Potato Bacon Cheddar Soup
Tomato Basil
Bacon Sweet Pea Soup
Cheddar Broccoli Soup
Classic French Onion Soup

Side Salads

Garden Salad
Pasta Salad with Veggies
Red-Skinned Potato Salad
Creamy Coleslaw
Waldorf Salad

Lunch Desserts

Brownies
Assorted Cookies
Fruit Cobbler
Peach & Pineapple Nut Crunch
Chocolate Peanut Butter Balls



Custom menus are available upon request.
(Booking Based on Availability & First Booked Basis)
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