

# Sample Client Seated Luncheon 10 Guests

## Menu

### Amuse Bouche

Seared scallop served atop a yucca chip  
with goat cheese mousse, beet slice and caviar

### First Course

Golden gazpacho  
(served cold)

### Entrée

Herb crusted Halibut  
Served with farmer's market fresh field pea succotash

Corn flan

Snap green peas

Homemade yeast rolls

### Dessert

Caramel cupcakes

Coffee

Fruit tea