



Corporate Catering Lunch Menu

Our menus are created using a farm-fresh, seasonal approach. Each menu will be reflective of the season's best picks grown right here at the Port Labelle Inn.

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## Starters

### Quesadilla Bites

(Grilled marinated chicken, apple confit and blended cheese in a tortilla)

### Fresh Fruit Skewers

(A blend of melon, pineapple and strawberries on a bamboo skewer)

### Vegetable Crudit 

(Our season's best picks served with garlic ranch dipping sauce)

### Cucumber Cups

(Straight from our garden stuffed with blue cheese, sour cream and walnuts)

### Lettuce Wraps

(House grown lettuce stuffed with Asian pork and vegetables)

### Zucchini Sticks

(Breaded and fried with aioli dipping sauce)

### Fried Cheese Curds

(Bacon and mozzarella curds wrapped in a panko and served with marinara)

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Soup

Lentil

(Traditional lentil soup with onions, carrots, celery and chicken broth)

Carrot

(From the garden with onions, celery and vegetable broth)

Chicken Pasole

(Grilled marinated chicken, onions, New Mexico chilies, celery, carrots, beans and hominy in broth)

Split Pea

(Baked ham, onions and local grown peas in chicken broth)

Tomato Bisque

(Local tomatoes, onions, cream and basil in chicken broth)

Corn Chowder

(Sweet corn, potatoes red bell peppers with creamy broth)

Black Bean

(Sausage, onions, and black beans in a chicken broth)

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Salad

Micros

(Local grown micro greens tossed in olive oil and sea salt)

Caprese

(Fresh mozzarella, tomatoes, candied walnuts, blue cheese, onion and balsamic over arugula)

Beet

(Chevre, beets, and balsamic over micro greens)

Burrata

(Yellow tomatoes, burrata, pine nuts, pesto and balsamic)

Fried Brie

(Gala apples, brie, almonds and champagne Dijon over micro greens)

Spinach

(Almonds, onion, egg, bacon, parmesan and Dijon vinaigrette)

Local

(Assorted melon, citrus, cheddar, almonds and honey mustard over micro greens)

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## Sandwiches

### SoHo

(Oven roasted turkey, provolone, onion jam and herb aioli)

### Tomaso

(Prosciutto, fresh mozzarella, tomatoes, roasted peppers, pesto and balsamic)

### Cubano

(Roasted pork, ham, provolone, and mustard relish)

### Veggie

(Roasted portabellas, bell peppers, asparagus, tomatoes, fresh mozzarella with pesto and balsamic)

### Cali

(Oven roasted turkey, provolone, smoked bacon, avocado and honey mustard)

### Chicken Salad

(Roasted chicken breast, red grapes, walnuts, apples, celery with house made dressing)

### Tuna Melt

(Skipjack tuna, onions, celery, provolone, house made dressing on English muffin)

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Flatbread

Margherita

(House grown roma tomatoes, mozzarella, evoo and basil)

Fumoso

(House blended cheese, gorgonzola, mushrooms, caramelized onions and evoo)

House

(Blended cheese, tomato sauce and fresh oregano)

Veggie

(Portabellas, roasted peppers, broccoli, squash, house cheese blend and marinara)

Hawaiian

(Ham, bacon, pineapple, house cheese blend and marinara)

River

(Blue cheese, bacon, tomatoes and mozzarella)

Salsiccia

(Sausage, roasted peppers, caramelized onions, blue cheese and mozzarella)

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## Sides

### Chips

(House made and topped with crème fraiche)

### Truffle Mac

(Elbow macaroni, white truffles, house cheese blend and béchamel)

### Orzo

(Roasted peepers, corn, onions and balsamic reduction)

### Sweet Potato Fries

(House made with special blend of seasonings)

### Pasta Salad

(Penne, broccoli, onions, grape tomatoes, kalamata olives and balsamic dressing)

### Southern Slaw

(House grown cabbage with carrots and dressing)

### Roasted Veggies

(Seasonal blend of root vegetables grown right here at the Port Labelle Inn)

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Sweets

Tres Leches

Tiramisu

Strawberry Short Cake

Chocolate Mousse Parfait

Country Cobbler

Fudge Brownie

Apple Pie Ala Mode

Beverages

Southern Sweet Tea

Assorted Fruit Juices

Strawberry Lemonade

Infused Water

Starbucks Coffee

Assorted Hot Teas

Soda

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