



(Two-Course Meal)

Soup or Salad — Choose One Mère Bulles House Garden Blend Charleston She-Crab Bisque

Entrée — Choice of Three

Chicken Salad Sandwich Turkey & Brie Sandwich Chicken Caesar Salad Chicken Salad on Field Greens Santa Fe Chicken Lemon Artichoke Chicken

Includes Soft Drink, Tea, Coffee and Bread Service

\$20 per person (+20% gratuity and 9.25% sales tax)

Appetizer selections available from our luncheon menu

All sandwiches served with house chips. or Vegetable du Jour may be substituted for an additional charge of \$1.00 per person. Dessert selections may be added for \$8 per person Vegetarian dish available upon request





SILVER

(Two-Course Meal)

Soup or Salad — Choice of Two

Mère Bulles House Garden Blend Chef's Traditional Caesar Charleston She-Crab Bisque

Entrée — Choice of Four

Chicken Salad Sandwich
Turkey & Brie Sandwich
California Chicken Sandwich
Rib Rolls
Salmon BLT
Southwest Chicken Salad
Warm Goat Cheese and Spinach Salad
Caesar Salad with Chicken
Fancy Fried Chicken Salad
Santa Fe Chicken
Lemon Artichoke Chicken

Includes Soft Drink, Tea, Coffee and Bread Service

\$25 per person (+ 20% gratuity and 9.25% sales tax)

Appetizer selections available from our luncheon menu

All sandwiches served with house chips. Vegetable du Jour may be substituted for an additional charge of \$1.00 per person.

Dessert selections may be added for \$8 per person

Vegetarian dish available upon request





(Three-Course Meal)

Soup — Choice of One Charleston She-Crab Bisque Chef's Soup du Jour

Salad — Choice of Two Mère Bulles House Garden Blend Chef's Traditional Caesar Bleu Cheese Wedge Salad

Entrée — Choice of Four

Smoked Chicken Enchiladas California Chicken Sandwich Rib Rolls Turkey & Brie Sandwich Salmon BLT Southwest Chicken Salad

Warm Goat Cheese and Spinach Salad Salmon Spinach Salad Caesar Salad with Chicken Fancy Fried Chicken Salad Hawaiian Salmon Luncheon Fresh Catch

Santa Fe Chicken Voodoo Pasta Lemon Artichoke Chicken 4 oz. Beef Tenderloin

Includes Soft Drink, Tea, Coffee and Bread Service

\$30 per person (+ 20% gratuity and 9.25% sales tax)

Appetizer selections available from our luncheon menu

All sandwiches served with house chips. Vegetable du Jour may be substituted for an additional charge of \$1.00 per person. Dessert selections may be added for \$8 per person Vegetarian dish available upon request





PLATINUM

(Four-Course Meal)

Soup — Choice of One Charleston She-Crab Bisque Chef's Soup du Jour

Salad — Choice of Two

Mère Bulles House Mesclun Blend Chef's Traditional Caesar Bleu Cheese Wedge Salad Strawberry Mango Salad Petite Warm Goat Cheese and Spinach Salad

Entrée — Choice of Four

Smoked Chicken Enchiladas Southwest Chicken Salad California Chicken Sandwich Salmon Spinach Salad Caesar Salad with Sautéed Shrimp Rib Rolls Hawaiian Salmon Turkey & Brie Sandwich

Luncheon Fresh Catch Voodoo Pasta Lemon Artichoke Chicken 4 oz. Beef Tenderloin

Desserts — Choice of Two

New York Cheesecake • Chocolate Decadence • Strawberry Split-Apart Cake Key Lime Pie • Petite Crème Brûlée

Includes Soft Drink, Tea, Coffee and Bread Service

\$35 per person (+ 20% gratuity and 9.25% sales tax)

Appetizer selections available from our luncheon menu

All sandwiches served with house chips. Vegetable du Jour may be substituted for an additional charge of \$1.00 per person. Vegetarian dish available upon request