**GUILDERS’ WEAVE 2020**

**MENUS**

**FRIDAY LUNCH**

**Freshly baked luncheon rolls with butter**

**Roasted Tomato Basil Soup**

**Cobb Salad**

**Grilled chicken strips, avocado, hard boiled eggs, Alfalfa Sprouts, diced tomatoes, over Romaine lettuce served with ranch and balsamic vinaigrette dressing.**

**Baked Potato Bar**

**Bacon bits, shredded cheese, sour cream, whipped butter, chives**

**Freshly baked cookies and rich fudge brownies**

**Fresh brewed coffee, decaf coffee, premium herbal teas, iced tea and water**

**SATURDAY LUNCH**

**Vegetable Minestrone Soup**

**Mixed greens with grated carrots, sliced cucumbers and tomatoes, assorted dressings**

**Red Bliss potato salad**

**Prime Sliced Cold Cuts**

**Herb-roasted beef, grilled breast of chicken, Black Forrest Ham, honey turkey breast**

**Cheeses—Provolone, Cheddar, Swiss**

**Pickles, olives, mustard, mayonnaise, sliced tomatoes, lettuce, roasted red peppers, cucumbers**

**Assorted breads and rolls**

**Freshly baked layered dessert bars**

**Fresh brewed coffee, decaf coffee, premium herbal teas, iced tea, water**

**SATURDAY DINNER**

**House Salad Bar with assorted dressings**

**Red Bliss potato salad**

**Crispy fried chicken**

**Bourbon BBQ Pork Loin**

**Macaroni and cheese**

**Garlic mashed potatoes**

**Seasoned green beans**

**Sweet cornbread and butter**

**Pecan pie, red velvet cake, cookies and brownies**

**Freshly brewed coffee, decaf coffee, premium herbal teas, iced tea and water**

**SUNDAY BOXED LUNCHES**

**Turkey Croissant with turkey, swiss cheese, lettuce and tomato**

**Roast Beef with white cheddar, roasted rosemary tomatoes, horseradish sauce on Ciabatta**

**Chicken Salad with red grapes and celery**

**Veggie Wrap—sundried tomato wrap stuffed with pepper jack cheese, sprouts, avocado, tomato, spinach and roasted red peppers**