

The Bodyguard Menus

October 3-15, 2017

Luncheon

Apple and Cranberry Salad

Hearty greens, crisp apple, sun-dried cranberries, sharp cheddar, thyme and honey vinaigrette

Sweet Potato Bisque

Fall spices, served with ginger whipped cream on the side

Braised Pork Belly

With cider and aromatics, served with pappardelle

Shrimp & Grits

Sautéed jumbo shrimp, fennel and peppers, sharp cheddar grits

Roasted Fingerling Potatoes

Rosemary, cracked black pepper and Maldon salt

Broccoli and Cherry Tomatoes

Roasted with garlic oil and crushed red pepper flakes

Medley of Vegetables

Market fresh, steamed, finished with creamy butter

Rolls and Butter

Dessert Buffet

Dinner

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