



## 2022 NC GOLF CLASSIC LUNCH MENU

*(Prepared by Chef Justin Downes, NC's School of Culinary Arts)*

Choice of

Slow Roasted Brisket, Pickled Red Cabbage, Mustard Aioli,  
Arugula and Swiss on a Brioche Bun

or

Maple Cured Turkey Breast Wrap, Crisp Bacon, Mustard Aioli, Romaine

or

Marinated Vegetable Sandwich on Focaccia, Smoked Onion Aioli, Pesto

and

Greek Vegetable Pasta Salad

and choice of

Chocolate Chip, Peanut Butter or Oatmeal Raisin Cookie

Fresh Seasonal Fruit

Assorted Soft Drink or sparkling water

SPECIAL THANKS TO OUR LUNCH SPONSOR

**PARAGON**  
SECURITY