

WORKING LUNCH BUFFET

“The Dish”

Soup Du Jour
Mixed Greens, Plum Tomatoes, Cucumbers and Red Onion
with Selection of Dressings
Chilled Penne Pasta Salad
Bowl of Classic Albacore Tuna Salad
...
Sliced Deli Meats and Cheeses:
Inside Round of Beef, Corned Beef, Imported Ham, Smoked
Turkey and Italian Salami
Swiss, Pepper Jack and Cheddar Cheese
Sliced Red Onion, Ripe Tomatoes, Lettuce and Dill Pickles
Freshly Baked Onion Ciabatta, Pretzel Roll, Deli Rye, Whole
Wheat, and Multi Grain
Housemade Potato Chips
...
Cheesecake Minis and Fresh Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$39 per person

“Extreme Makeover”

Soup Du Jour
Spinach Salad with, Roasted Peppers, Marinated Mushrooms,
Goat Cheese
Honey Dijon Vinaigrette
Orzo Pasta Salad with Ratatouille, Basil Vinaigrette
...
Buffalo Chicken Breast with Crumbled Bleu Cheese on Panini
Bread
Italian Beef with Grilled Onions and Peppers on Sourdough
Baguette
Au Jus dipping
Grilled Seasonal Vegetables on Ciabatta Bread
...
Warm Apple Crisp with Fresh Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea
\$39.00 per person

Prices do not include 10.75% sales tax and 17.05% gratuity and 4.95% administrative fee
Our Catering staff will be pleased to customize menus to suit your tastes and needs.

“The Skinny”

Soup Du Jour

Freshly Baked Rolls with Sweet Butter

Build Your Own Cobb Salad:

Iceberg, Romaine & Mixed Greens

Chicken, Avocado, Plum Tomatoes, Red Onion, Hard Cooked

Egg, Bacon Bits, Black Olives & Crumbled Blue Cheese

Italian, Ranch or Balsamic Vinaigrette Dressings

Classic Caesar Salad with Grilled Beef Medallions, Herbed
Croutons and Shaved Parmesan

Marinated Grilled Chicken tossed with Farfalle and Roasted
Peppers served on a bed of Mixed Greens with Red Wine
Vinaigrette

Seasonal Fruits and Berries with Fresh Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea

\$37 per person

“Glamorous Life”

Chilled Penne Pasta Salad with Spinach, Artichokes, Olives,
Tomatoes

Basil with Sherry Vinaigrettes

Mixed Greens, Plum Tomatoes, Cucumbers and Red Onion
with Selection of Dressings

Pita Pocket:

(Select three)

Chicken Fajitas

Tenderloin of Beef Fajitas

Philly Cheese Steak with Grilled Vegetables and Provolone
Cheese

Gyros with Onions and Cucumber Yogurt Sauce

Grilled Chicken with Mushrooms

Smoked Turkey with Swiss Cheese

Grilled Marinated Vegetables

Assorted Mini Treats

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea

\$39 per person

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“Vogue”

Soup Du Jour
Mesclun Greens with Cucumber, Raspberries and Toasted
Walnuts, Raspberry Vinaigrette
Vinaigrette Cole Slaw

PRE WRAPPED:
(Select Three)

Chicken Caesar Salad
Grilled Vegetables
Ham and Swiss Cheese
Traditional Tuna Salad
Sliced Roast Beef with Cheddar Cheese
Thai Chicken Salad
Bacon, Lettuce and Tomato with Pesto Mayonnaise
Smoked Turkey with Cranberry Mayonnaise

Housemade Kettle Chips

Brownies & Blondies
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$39 per person



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PLATED LUNCHEON

All Luncheons are accompanied by selection of Soup **OR** Salad
Freshly Baked Breads and Sweet Creamy Butter, Housemade
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

SOUP

Harvest Vegetable

Minestrone

Roasted Tomato with Fresh Basil

Tortilla Soup

Traditional Chicken Noodle

Cream of Wild Mushroom

OR

SALAD

Traditional Caesar Salad with Herbed Croutons and Parmesan
Cheese

Mesclun Greens with Cucumbers, Fresh Berries and Walnuts
Raspberry Vinaigrette

Tossed Garden Salad with Plum Tomatoes, Cucumber and Julienne
Carrots, Selection of Dressing

Baby Spinach, Roasted Peppers, Marinated Mushrooms, Goat
Cheese, Honey Dijon Vinaigrette

DESSERT

New York Cheesecake with Raspberry Coulis, Fresh Whipped
Cream

Seasonal Sorbet

Fresh Fruit Tartlette, Chantilly Cream

Classic Carrot Cake

Chocolate Mousse with Fresh Fruit and Almond Tuille Cookie

Chocolate Truffle Cake, Caramel Sauce

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LUNCHEON ENTREE SELECTIONS

POULTRY

Garlic Roasted Chicken Breast with an Herb Au Jus
\$38 per person

Chicken Vesuvio, Wedge Potatoes
Lemon, White Wine and Garlic
\$38 per person

Paillard of Chicken and Cavatappi with Spinach, Tomatoes and
Shiitake Mushrooms, Roasted Garlic Rosemary Sauce
\$38 per person

BEEF

Tournedos of Beef, Cabernet Essence
\$43 per person

Roasted Beef Tenderloin Medallions with Bordelaise
\$43 per person

Grilled Ribeye with Merlot Sauce
\$45 per person

FISH AND SEAFOOD

Pan Seared Halibut, Citrus Herbed Butter
\$40 per person

Grilled Salmon with Dill Buerre Blanc
\$40 per person

Sautéed Tilapia with Sun-Dried Tomatoes, Wilted Spinach,
Garlic White Wine Sauce
\$40 per person

Entrees served with Chef's Selection of Seasonal Vegetable
and Potato or Wild Rice Medley

PASTA AND VEGETARIAN

Fuseli with Asparagus, Wild Mushroom and Plum Tomato
Cream Sauce
\$35 per person

Spinach Pasta Roulade with Basil Ricotta, Roasted Tomato
Sauce, Foccacia Bread
\$34 per person

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“Chilled Entrees”

Tuna Nicoise

Grilled Ahi Tuna with Green Beans, Tomatoes, Red Potatoes,
Olives

Hard Cooked Egg and Capers with Red Wine Vinaigrette
\$33 per person

Baby Spinach with Teriyaki Glazed Salmon, Sesame Seeds,
Scallion, Asparagus and
Baby Corn, Soy, Ginger Dressing
\$33 per person

Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese

Tenderloin Medallions - \$32
Grilled Chicken - \$30

Cobb Salad

Bleu Cheese, Diced Tomato, Chopped Bacon, Olives, Alfalfa
Sprouts and Grilled Chicken + Parmesan Peppercorn Dressing
\$30 per person

Thai Chicken Salad

Grilled Breast of Chicken, Mixed Greens, Peapods, Sweet
Peppers, Carrots, Bean Sprouts and Tomatoes, Tossed in Spicy
Thai Dressing
\$30 per person

“Paparazzi”

Boxed Lunch

(Select Two)

Sandwich Selections:

Grilled Breast of Chicken on Rosemary Panini Bread
Or

Roasted Turkey Breast with Cranberry Mayonnaise on Multi
Grain Bread
Or

Sliced Tenderloin of Beef with Chipotle Mayonnaise on
Sourdough Baguette
Or

Baked Honey Glazed Ham with Honey Mustard Mayonnaise
On Sienna Bread
Or

Grilled Marinated Vegetables on Onion Ciabatta Bread

Served with:
Chilled Fruit

Green Salad with Tomatoes, Cucumber and Balsamic
Vinaigrette
Kettle Cooked Chips
Dessert Square

\$33 per person

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“Under the Tuscan Sun”

(Minimum of 20 guests)

Minestrone Soup

Plum Tomatoes, Asparagus and Fresh Mozzarella Cheese, Sun-Dried Tomato Basil Vinaigrette

Traditional Caesar Salad with Herbed Croutons and Shaved Parmesan Cheese

Grilled Vegetable Lasagna, Mascarpone Sauce

Sautéed Breast of Chicken with Marsala, Sage Sauce

Italian and Focaccia Bread

Mini Cannoli and Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee & Flavored Teas

\$42 per person

“The Mexican”

(Minimum of 20 guests)

Tortilla Soup

Santa Fe Salad

Chicken and Beef Fajitas

Sautéed with Peppers, Onions and Tomatoes

Flour Tortillas, Shredded Cheese, Black Olives, Jalapeno Peppers

Sour Cream, Guacamole and Spicy Salsa

Chilaquiles, Refried Beans

Spanish Rice

Warm Apple Chimichangas

Freshly Brewed Coffee, Decaffeinated Coffee & Flavored Tea

\$42 per person

“Orient Express”

(Minimum of 20 guests)

Chicken Rice Soup

Chilled Soba Noodles with Bamboo Shoots, Snow Peas, Water Chestnuts,

Shiitake Mushrooms, Sesame Soy Dressing

Vegetarian Spring Rolls with Garlic Chili Dipping Sauce

Mongolian Beef with Steamed Broccoli

Oriental Stir Fry Vegetables with Hoison Glazed Chicken

Fried Rice

Fortune and Almond Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas

\$42 per person

“French Kiss”

(Minimum of 20 guests)

Mesclun Greens with Julienne Sweet Peppers, Carrots, Cucumbers Sun-Dried Cranberries, Toasted Walnuts, Hazelnut Vinaigrette

Tuna Nicoise Salad

Herb Peppercorn Crusted Beef Tenderloin, Bordelaise Sauce

Sautéed Breast of Chicken, Mushrooms and Madeira Sauce

Roasted Fingerling Potatoes

Asparagus

Assorted French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas

\$42 per person

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“Diva”

(Minimum of 30 guests)

Spring Vegetable Soup

Mixed Green Salad with Vine Ripened Tomatoes, Mushrooms,
Red Onion, Ricotta Salata, Balsamic Vinaigrette

Mediterranean Salad with Baby Spinach Leaves, Calamata Olives,
Artichokes, Cucumber,

Hard Cooked Egg, Red Onion and Feta Cheese, Oregano Vinaigrette

Breast of Chicken and Sautéed Spinach Roasted with Garlic and Herbs

Beef Tenderloin in Burgundy Wine, Wild Mushrooms and Pearl

Onions

Garlic Mashed Potatoes

Seasonal Vegetable

Freshly Baked Rolls with Sweet Creamy Butter

Chef's selection of Desserts from our Pastry Shop

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas

\$45 per person

“Va Va Voom”

(Minimum of 30 guests)

Cream of Mushroom Soup with Wild Rice

Mesclun Greens with Toasted Walnuts, Sun-Dried Cranberries,
Red Onion and Goat Cheese, Raspberry Vinaigrette

Baby Spinach, Frisee, Watercress, Marinated Mushrooms, Roasted
Peppers,

Warm Goat Cheese Dressing

Fillet of Lemon Sole filled with Crabmeat with Pecan Butter

Breast of Chicken Sautéed with Lemon, White Wine and Garlic

Penne Pasta with Grilled Seasonal Vegetables, Fresh Mozzarella, Plum
Tomatoes and Fresh Basil

Carving Station

Whole Roasted Tenderloin of Beef

Served with Bordelaise Sauce and Horseradish Cream

Multi Grain Rolls

Oven Roasted Rosemary Potatoes

Seasonal Vegetable Medley

Chef's selection of Desserts from our Pastry Shop

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas

\$54 per person

\$100 Carver Fee

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