

LUNCHEON*

BOXED LUNCH SELECTIONS

\$25 per person

(Select one salad and one boxed lunch for the entire group)

Salad 1 – Traditional Caesar Salad

Salad 2 – Old Fashioned Potato Salad

Salad 3 – Antipasto Salad with Salami, Provolone Cheese and Pepperoncinis

Salad 4 – Chopped Iceberg Lettuce, Pickled Red Onions, Cherry Tomatoes, Blue Cheese Dressing

(Select one boxed lunch for the entire group) Additional choices \$2 pp

Boxed Lunch 1 – Black Forest Ham, Swiss Cheese, Lettuce, Tomato, Ciabatta Bread

Boxed Lunch 2 – Grilled, Herbed Chicken Breast, Tomato, Mozzarella Pesto, Panini Bread

Boxed Lunch 3 – Cilantro Hummus, Tomato, Grilled Zucchini & Portobella, Spinach Tortilla

Boxed Lunch 4 – Turkey, Manchego Cheese, Tomato, Sprouts, Red-Pepper Swiss Panini

(Select one dessert for the entire group)

Brownies, Fresh Baked Cookies, Chocolate Dipped Rice Crispy Bars

All Boxed Lunches are served with a piece of Seasonal Fresh Fruit and Individual Bag of Potato Chips

ROLL-IN DELI BUFFET

\$34 per person

SALADS

Roma Tomatoes, Roasted Garlic, Basil Dressing

House-Made Coleslaw

Romaine Wedges with Crispy Bacon, Blue Cheese Dressing

Tuna Salad

MEATS AND POULTRY

(Choice of 3 items)

Rare Strip Loin Roast Beef

Smoked Black Forest Ham

Oven-Roasted Turkey Breast

Genoa Salami

ACCOMPANIMENTS

Marinated Grilled Vegetables

Assorted Cheeses

Assorted Pickles and Relish Tray

Lettuce, Tomato, Onion

Mayonnaise and Assorted Mustards

An Assortment of Sliced Breads and Rolls

DESSERTS

Banana Cream Pie

Dutch Apple Tart

Pecan Pie

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

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All prices are subject to 8.1% sales tax and 21% service charge. Food and beverage pricing subject to change without notice, pricing can be guaranteed up to three months out if requested and confirmed in writing.

LUNCH BUFFET

LUNCH BUFFET- WORKING

\$36 per person

COLD SANDWICHES

Crab and Shrimp Salad with Leaf Lettuce and Focaccia Bread, Sprouts
Grilled Chicken, Applewood Smoked Bacon, Manchego Cheese, Ranch-Scallion Mayo on Grilled Focaccia
Italian Submarine Sandwich

SALADS

Organic Mixed Leaves and Balsamic Dressing
Fusilli Pasta Salad with Pesto Vinaigrette
Grilled Asparagus, Cherry Tomatoes, Olives, Oregano Vinaigrette and Feta Cheese

PITA STATION

Hummus, Tabbouleh, Baba Ghanoush

DESSERTS

Deconstructed Red Velvet Cake
Apple Tart Compote
Rice Crispy Treats dipped in Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

LUNCH BUFFET – SOUP, SALAD AND POTATO BAR

\$32 per person

CHOICE OF ONE SOUP

Tomato Basil Bisque, Potato Leek, Rustic Chicken

SALADS

Classic Caesar Salad
Mixed Greens with Assorted Dressings: Italian, Ranch, Thousand Island

SALAD TOPPINGS

Grilled Chicken Breast, Sliced Mushrooms, Garbanzo Beans, Red Beets, Pickled Onions
Chopped Eggs, Cherry Tomatoes, Cucumbers, Shredded Cheese, Ciabatta Croutons

BAKED OR MASHED POTATO BAR

Chives, Sour Cream, Scallions, Bacon Bits, Cheddar Cheese Sauce, Sautéed Mushrooms

BAKERY

Freshly Baked Cookies and Brownies
Assortment of Freshly Baked Breads served with Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

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LUNCH BUFFET*

LUNCH BUFFET

(minimum of 25 guests)

\$35 per person

SALADS

Couscous Salad with Crisp Veggies and Dried Cranberries
Red Bliss Potatoes with Nueske Bacon and Mayonnaise Scallion Dressing
Assorted Greens and Sprouts with Variety of Dressings

ENTRÉES

Airline Chicken Breast with Tomato-Artichoke Relish
Seared Salmon with Sautéed Spinach, Roasted Tomatoes, Virgin Olive Oil and Lemon Zest
Pasta Primavera with Pesto and Parmesan Cheese
Chef's Choice of Potatoes or Rice
Seasonal Vegetables
Assortment of Freshly Baked Breads served with Butter

DESSERTS

Coconut Cream Pie, Apple Almond Tart, Chocolate Mousse, Velvet Chocolate Tart
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

LUNCH BUFFET – ASIAN

(minimum of 25 guests)

\$39 per person

SALADS

Oriental Chicken Salad with Crispy Noodles and Peanut Ginger Dressing
Glass Noodles with Shrimp, Coriander and Chili Fish Sauce
Thai Beef Salad
Assorted Greens and Sprouts with Variety of Dressings

ENTRÉES

Kung Pao Chicken
Pork Loin with Lemon Leaves, Red Curry Paste and Bok Choy
Seared Salmon with Miso Beurre Blanc
Stir-Fry Vegetables and Lo Mein
Pan Fried Pot Stickers with Soy Garlic Sauce
Jasmine Rice

DESSERTS

Coconut Cream Pie, Apple Almond Tart, Chocolate Mandarin Mousse, Exotic Chocolate Tart
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

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LUNCH BUFFET*

LUNCH BUFFET - MEXICAN

(minimum of 25 guests)

\$39 per person

SALADS

California Field Greens and Herbs
Creamy Chipotle Dressing, Cilantro Dressing
Roasted Corn and Black Bean Salad
Jicama Corn Salad, Cactus Salad with Baby Shrimp
Corn Tortilla Chips with Black Beans, Guacamole Dip and Sour Cream

ENTRÉES

Braised Chicken Mole, Pork Carnitas
Mexican Lasagna with Chorizo
Beef Fajitas with Shredded Cheese, Sour Cream and Cilantro
Spanish Rice, Refried Beans
Flour Tortillas, Jalapeño Corn Bread Muffins

DESSERTS

Tres Leches Banana, Churros, Tequila Lime Tart, Margarita Panna Cotta
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

LUNCH BUFFET – ITALIAN

(minimum of 25 guests)

\$43 per person

SALADS

Caesar Salad
Pasta Salad with Sun-Dried Tomatoes and Grilled Asparagus
Tomato, Cucumber, Red Onion Salad with Flat Parsley
Antipasto-Pickled Vegetables with Marinated Meats and Cheeses

SOUP

Italian Minestrone

ENTRÉES

Pan-Seared Red Snapper with Tomato Beurre Blanc and Italian Rice
Beef Medallions with Grilled Polenta and Pizzaiola Sauce
Chicken Parmigiana
Baked Ziti
Seasonal Sautéed Greens with Bacon
Freshly Baked Garlic Breadsticks

DESSERTS

Amaretto Cheesecake Parfait, Tiramisu, Marinated Fruits with Grand Marnier and Mascarpone Cream, Pistachio Mousse
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

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LUNCH BUFFET*

LUNCH BUFFET – WESTERN BBQ

(minimum of 25 guests)

\$39 per person

SALADS

Iceberg Wedge with Bacon and Blue Cheese Dressing

Potato Salad

Coleslaw

BBQ Chicken Salad

ENTRÉES

BBQ Chicken

BBQ Ribs

Hamburgers

Hot Dogs

SIDES

Baked Beans or Cajun Potato Wedges

Corn on the Cob

Jalapeño Corn Bread Muffins

Assorted Condiments

DESSERTS

Banana Cream Pie

Apple Pie

Rice Crispy Treats dipped in Chocolate

Deconstructed Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

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PLATED LUNCH*

PLATED LUNCH SELECTIONS

(includes choice of soup or salad, dessert, freshly baked rolls and butter
Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea)

STARTERS

(choice of one with plated lunch)

Tomato Basil Bisque, Cream of Mushroom
New England Clam Chowder, Southwestern Tortilla Soup
Spring Mesclun Salad with Choice of Dressing

Crisp Romaine Caesar Salad with Shaved Parmesan and Garlic Croutons
\$3 additional per person

Tomato, Buffalo Mozzarella, Arugula and Curly Frisée with Balsamic Vinaigrette, Micro Basil
\$4 additional per person

BLT Wedge Salad with Iceberg Lettuce, Bacon, Tomatoes, Pickled Red Onions,
Blue Cheese Crumbles, and Ranch Dressing
\$3 additional per person

ENTRÉES

Prosciutto Wrapped, Thyme Marinated Chicken Breast, Portobello Mushrooms and
Goat Cheese Risotto Cake, Roasted Shallot Jus
\$32 per person

Marinated Prime Filet of Beef Tenderloin
Served with a Butter Thyme Panko Crust, Roasted Cipollini, Port Reduction
\$38 per person

Pan-Seared Salmon
Lemon-Scented Yukon Gold Potatoes, Grilled Asparagus and Artichoke-Putanesca Relish
\$33 per person

Mustard Glazed Grilled Pork Loin Medallions
Served with Apple-Pear Chutney and Sage Mashed Potatoes
\$35 per person

Penne Pasta with Broccolini, Wild Mushrooms and Roasted Onions
Sun-Dried Tomato Thyme Sauce
\$29 per person

DESSERTS

(choice of one)

Praline Caramel Cheesecake, Vanilla Bean Crème Brûlée with Seasonal Berries and Almond Tuile
Apple Strudel with Vanilla Sauce
Chocolate Mousse Tower with Chocolate Sauce, Fresh Fruit Tart Voulevant served in a Flaky Puff
Pastry Shell

Entrée substitutions ordered after the final guarantees are given will be an additional charge (over and above the guaranteed number of meals and menu price per person agreed upon). The price will be based upon guest being served soup or salad and dessert included in the prearranged menu. Chef's selection of Vegetarian Option @\$18.00 per person Fish of the Day @\$23.00 per person

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