

Lunch Buffets

Minimum of 50 people
Lunch Served Until 2:00pm
(Lunch Buffet service 1 hour 30 minutes)

~ Italian Buffet ~

Caesar Salad with Parmesan Cheese & Croutons
Tortellini Salad
Artichoke Bottoms, Lima Beans, Caramelized Vidalia Onions
Roma Tomatoes and Italian Salami Salad with Garlic-Shallot Vinaigrette

Penne Pasta with Roasted Tomatoes, Artichokes, Onions and Roasted Garlic
Traditional Meat ~or~ Vegetarian Lasagna (select one)
Chicken Marsala
Steamed Vegetable Medley
Focaccia Bread

Ricotta Cake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
\$27.00 per person

~ Mexican Buffet ~

Mixed Green Salad with Pepitas, Cotija Cheese, Diced Tomatoes, Red Onions,
Roasted Corn, Cucumbers and Tortilla Strips. Ranch and Cilantro Vinaigrette
Southwest Red Potato Salad with Chipotle Dressing

Cheese Enchiladas ~or~ Soft Cheese Tacos (select one)
Chicken or Beef Enchiladas add \$4.00 per person

~Build your own Fajitas~
Beef and Chicken Fajitas with Onions & Peppers
Yucatan Style Grouper
Soft Flour Tortillas ~ Refried Beans ~Spanish Rice

Mexican Squash Medley with Cilantro
Sour Cream, Salsa Fresco and Guacamole
Tortilla Chips

Oaxaca Chocolate Cake and Warm Churros
Coffee, Decaffeinated Coffee, Tea & Iced Tea
\$29.00 per person

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10/1/11

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~ Burger Bar ~

Old Fashioned Salad with Thousand Island dressing
Macaroni Salad ~ Three Bean Salad ~ Cucumber Salad with Sour Cream

Grilled Hamburger Patties
Steamed Hot Dogs
Condiments Bar to include:
Chili, Bacon, Sauerkraut, Grilled Onions, Sliced Swiss & American Cheeses
Sliced Tomatoes, Lettuce and Diced Onions
Potato Wedges & Onion Rings

Apple Pie ~ Chocolate Cake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
\$26.00 per person

~ Sammy's Lunch Special ~

Asian Vegetable Slaw ~Thai Noodle Salad ~
Mixed Greens with Sesame Dressing

Beef Broccoli
Crispy Orange Chicken
Vegetable Chow Mein
House Fried Rice
Steamed Vegetables
Egg Rolls with Dipping Sauce
Pot Stickers with Dipping Sauce

Mandarin Orange Cheesecake
Fortune Cookies & Almond Cookies
Coffee, Decaffeinated Coffee, Tea & Tea
\$28.00 per person

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~ Blue Plate Special ~

New England Clam Chowder

Tossed Garden & Spinach Leaf Salad with Mushrooms, Carrots, Tomatoes, Croutons,
Onions, Bacon Bits & Cheddar Cheese
Ranch, Honey Mustard & French Dressings
Creamy Cole Slaw ~ Carrot & Raisin Salad ~ Three Bean Salad

Homemade Meatloaf
Country Fried Chicken
Mashed Potatoes & Gravy ~ Macaroni & Cheese ~ Seasonal Vegetables
Rolls & Butter

Peach Cobbler ~ Strawberry Shortcake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
\$29.00 per person

~ Tropical Lunch Buffet ~

Thai inspired Shrimp Salad with Spicy Peanut Vinaigrette
Tropical Chicken Salad with Dried Fruit and Coconut
Soba Noodle Salad with Ginger Vinaigrette

Grilled Chicken ~or~ Beef Kabobs (select one)
Kabobs topped with a Ponzu Sauce Glaze
Kahlua Style Pork Loin seasoned with Hawaiian Salt
& served with a Mango Pineapple Chutney
Coconut Crusted Mahi Mahi with a Kiwi Pineapple Glaze
Steamed Bok Choy
Calrose Steamed Rice

Pineapple Up-Side Down Cake
Coconut Mango Cheesecake
Hawaiian White Fresh Cake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
\$30.00 per person

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~ Executive Lunch Buffet ~

Fresh Spring Mix with Olives, Mushrooms and Cheese
Assorted Dressings
Sliced Roma Tomatoes and Mozzarella Cheese with Balsamic Vinaigrette
Pasta & Shrimp Salad
Grilled Vegetables with an aged Balsamic Vinaigrette

Imported Cheese Display
Fresh Fruit Display

Herb Crusted Chicken Breast
Beef Tournedos in a Green Peppercorn Sauce
Cedar Plank Roast Salmon topped with Brandy Glaze
Wild Mushroom Risotto
Haricot Vert

Assorted French Pastries ~ Assorted Fruit Tarts
Coffee, Decaffeinated Coffee, Tea & Iced Tea

\$36.00 per person

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