

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

Antipasto Display

Penne Pomodoro

Traditional Meat Lasagna

Chicken Marsala

Steamed Vegetable Medley

Hot Garlic Bread

Galliano Cheesecake

Coffee, Decaffeinated Coffee, Tea & Iced Tea

\$25.00 per person

~ Mexican Buffet ~

Southwest Tortellini Salad

Mixed Green Salad with Red & Black Beans, Cheddar Cheese, Diced Tomato,
Cucumber, Red Onions, Black Olives with a Salsa Ranch Dressing

Tortilla Chips

Cheese Enchiladas

Beef & Bean Burritos

Refried Beans ~ Mexican Rice

~Build Your Own Fajitas~

Seasoned Beef & Chicken

Green & Red Bell Peppers, Tomatoes & Onions

Soft Flour Tortillas

Sour Cream, Guacamole & Salsa Fresca

Kahlua Cheesecake & Churros

Coffee, Decaffeinated Coffee, Tea & Iced Tea

\$27.00 per person

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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, Onions, Lettuce & Diced Onions

Potato Wedges & Onion Rings

Apple Pie ~ Chocolate Cake

Coffee, Decaffeinated Coffee, Tea & Iced Tea

\$25.00 per person

~ Jimmy'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

Coffee, Decaffeinated Coffee, Tea & Tea

\$27.00 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
\$27.50 per person

~ Mardi Gras Lunch Buffet ~

Antipasto Display
Fire Roasted Asparagus with Aged Balsamic and Pine Nuts
Penne Pasta with Andouille Sausage and Cajun Vinaigrette
Lola Rose, Baby Spinach, Feta Cheese, Golden Raisins with a Sun Dried Tomato Vinaigrette

Tri-Color Cheese Tortellini in a classic Carbonara Sauce
Cajun Seasoned Salmon Steak on a Crawfish Cream Sauce
Herb Crusted Chicken Breast on a Puttanesca Sauce
Pappardelle Pasta with Braised Short Ribs and Aged Red Wine Sauce
Chef's Selection of Seasonal Vegetables
Rolls & Butter

Tiramisu ~ Biscotti ~ Amaretto Cheesecake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
\$32.00 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
\$35.00 per person

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