



LUNCHEON BUFFET

Minimum of 50 people

Prices Effective 11/1/06

Please choose which buffet structure that you would like

Choice "A" Buffet = \$23.00 per person ++

Choice "B" Buffet = \$26.00 per person ++

++ Indicates 18% Gratuity & 7.75% Sales Tax will be Added

Salads

"A" = Choice of 4 Salads "B" = Choice of 6 Salads

- **Tri-Colored Pasta Salad Vinaigrette**
- **Fresh Button Mushroom Salad with Basil Vinaigrette**
- **Warm Roasted Red Potato Salad with Bacon & Artichoke Hearts**
- **Spinach Salad with Diced Bacon, Red Onion and Chopped Egg Served w/ Warm Bacon Dressing**
- **Platter of Sliced Red & Yellow Tomato, Sliced Red Onion, and Mozzarella Cheese Vinaigrette**
- **Platter of Fresh Sliced Assorted Fruit**
- **Platter of Crudités with Dill Dip and Honey Mustard**
- **Platter of Baby Asparagus Tips with Feta Cheese and Greek Olives Vinaigrette**
- **Classic Caesar Salad with Croutons and Parmesan Cheese**
- **Tossed Greens with Sliced Cucumber, Cherry Tomatoes, And Assorted Dressings**
- **Greek Salad with Feta Cheese, Greek Olives, Tomatoes, And Basil Vinaigrette**
- **Black Bean, Corn, Pimento, Cilantro Salad Vinaigrette**



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Entrees

“A” = Choice of 2 Entrees “B” = Choice of 3 Entrees

- **Chicken Breast Dijon with Whole Grain Mustard and a Touch of Cream**
- **Grilled Chicken Breast with Artichoke Hearts and Sliced Mushrooms**
- **Stuffed Chicken Breast with Sliced Tomato, Avocado, and Mozzarella Cheese**
- **Chicken Marsala with Sliced Mushrooms, in a Marsala Wine Sauce**
- **Beef or Chicken Stir Fry with Asian Vegetables and a Sticky Glaze**
- **Salmon Filet Dill Beurre Blanc**
- **Broiled Orange Roughy in a Herbed Lemon Butter Sauce**
- **Grilled Halibut with Roasted Peppers**
- **Cheese Filled Jumbo Pasta Shells with Grilled Vegetables and Marinara Sauce**
- **Cheese Tortellini with Pesto Alfredo Sauce with Tomatoes and Pine Nuts**
- **Pork Tenderloin Medallions with Sautéed Apples and a Maple Dijon Glaze**
- **Veal Scaloppini “Florentine,” Lightly Egg Battered, with Baby Spinach**
- **Medallions of Beef Tenderloin with Mushrooms in a Bordelaise Sauce**
- **Italian Sausage with Sliced Onions and Peppers**

Potato, Rice, or Pasta (Choice of One)

- **Oven Roasted Baby Red Potatoes**
- **Whipped Potatoes**
- **Petite Boiled Potatoes with Fresh Parsley in a Butter Sauce**
- **Augratin Style**
- **Scalloped Potatoes**
- **Potato Crisp (potato pouch)**
- **Long Grain Wild Rice**
- **Rice Pilaf with**
- **Jasmine Saffron Rice**
- **Ziti Pasta**
- **Rotelle Pasta**



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Vegetables (Choice of One)

- **Green Beans**
- **Green Beans Almondine or Provencale**
- **Broccoli with Mornay Sauce or Hollandaise Sauce**
- **Steamed Broccoli,**
- **Asparagus au buerre – add \$1.00 per person**
- **Peas & Mushrooms**
- **Baby Carrots – add \$1.00 per person**
- **Glazed Carrots Vegetable Du Jour**
- **Oven Roasted Medley: Broccoli, Cauliflower, Zucchini, Yellow Squash & Onion**

Bread

Each Table is preset with Freshly Baked Bread, Warm Rolls and Butter

Desserts

Assorted Mini Dessert Display

Beverages

**Iced Tea, Hot Tea, Regular and Decaf Coffee
Each Table is preset with Ice Water Glasses**

MINIMUM OF 50 GUESTS. ADD \$3.00 PER PERSON SURCHARGE FOR 25-49 GUESTS

PRICES SUBJECT TO CHANGE