

Banquet Lunch Menus

Grand Luncheon Buffet — \$18.95 per person (Minimum 20 people)

Tossed Garden Salad with Chef's Dressing Selection

Choice of one: Tabouleh Salad, Tri-Colored Pasta Salad, or Marinated Vegetable Salad

Freshly Baked Rolls and Butter

Chef's Choice of Potato and Seasonal Vegetable

Choice of two: Sliced Sirloin of Beef with Wild Mushroom Port Wine Sauce, Grilled Pork Tenderloin with Rosemary and Apple Demi Glace, Grilled Basil Chicken Breast with Fresh Mozzarella and Sliced Tomatoes, Chicken Picatta, Chicken Francaise, Chicken Cordon Bleu, Broiled Tilapia with Lemon Crumb Topping, Vegetable Ravioli (with choice of one sauce) - Marinara, Pesto Cream, or Alfredo, Meat or Vegetarian Lasagna, Penne Pasta Marinara with meatballs or sausage

Choice of one: Apple Crisp, Peach Cobbler, Bread Pudding, or Chef's Selection Dessert Display

Soft Drinks and Coffee, Decaf, and Tea Selection

Deli Buffet — \$16.95 per person (Minimum 20 people)

Chef's Choice Homemade Cup of Soup

Assorted Breads & Rolls

Assorted Deli Meats and Cheeses

Red Bliss Potato Salad, Potato Chips

Cookies and Brownies

Assorted Soft Drinks

Coffee, Decaf, and Tea Selections

Little Italy Buffet — \$17.95 per person (Minimum 20 people)

Minestrone Soup

Caesar Salad

Choice of One: Tortellini, Penne, Bowtie, or Angel Hair

Choice of One: Marinara, Pesto Cream, or Alfredo

Choice of One: Chicken Parmesan, Chicken Marsala, Meatballs, or Italian Sausage

Focaccia Bread and Breadsticks

Tiramisu

Assorted Soft Drinks

Coffee, Decaf, and Tea Selections

Mixed Grilled Buffet — \$16.95 per person (Minimum 20 people)

Build Your Wrap, Salad, and Soup Buffet

Chef's Choice Homemade Soup

Choice of Two: Spinach Salad with Pecans, Strawberries, and Lemon Poppy Seed Dressing,
Caesar Salad, or Tossed Garden Salad with Chef's Dressing

Choice of Two: Grilled Chicken, Grilled Vegetables, or Grilled Black Angus Steak

Assorted Wraps, Rolls, and Condiments

Lettuce, Tomato, Onion

Potato Chips

Chef's Selection of Cookies and Brownies

Assorted Soft Drinks

Coffee, Decaf, and Tea Selections

Enhancements:

Clam Chowder \$1.00 additional per person

Grilled Shrimp \$4.00 additional per person

Plated Light and Lively Lunch — \$15.95 per person (Maximum 20 people)

Chef's Choice Homemade Soup

Choice of One for the Group: Chopped Chef's Salad, Spinach Salad with Strawberries and Pecans, Greek Salad, Chicken Panini with French Fries and Coleslaw, or Grilled Vegetable Panini with French Fries and Cole Slaw

Fresh Fruit with Lemon Sorbet

Assorted Soft Drinks

Coffee, Decaf, and Tea Selection

On The Road Boxed Lunch To Go — \$11.95 per person

Choice of Wrap: Roast Beef and Cheese, Turkey and Cheese, or Roasted Garlic and Red Pepper Hummus

Potato Chips

Whole Fruit

Cookie

Assorted Soft Drink

Add: Bottled Water \$1.00 additional per person

Plated Lunch — \$15.95 per person

Tossed Garden Salad with Chef's Dressing

Freshly Baked Rolls and Butter

Choice of two: 8-oz. Grilled Sirloin, Grilled Basil Chicken Breast with Fresh Mozzarella and Sliced Tomatoes, Chicken Picatta, Broiled Tilapia with Lemon Crumb Topping, Grilled Salmon with Orange Ginger Glaze, Vegetarian Ravioli with Pesto Cream Sauce

Chef's Selection of Starch and Vegetable

Choice of One: Apple Pie, Peach Cobbler, Bread Pudding, Chocolate Mousse, or Chocolate, Raspberry or Creme de Menthe Ice Cream Parfait

Assorted Soft Drinks

Coffee, Decaf, and Tea Selections

12.5% service fee and a 7.5% administrative charge (total of 20%) will be added to all menu prices. All applicable state and city taxes will be added to all taxable items. Prices and menu items are subject to change with 90 days notice to booked functions.