

PLATED LUNCH MENU

(Minimum of 25 Guests)

BREAKFAST

LUNCH

DINNER

BREAKS

RECEPTIONS

BEVERAGES

POLICIES

Each Plated Lunch Entrée Includes the Following:

- Choice of Salad
- Fresh Baked Roll w/ Whipped Cream Butter
- Chef's Choice of Seasonal Vegetables & Starch (Excludes Pasta Entrees)
- Regular & Decaffeinated Coffee
- Iced Tea

SALADS

- **Caesar Salad**
- **Mixed Greens** w/ Bleu Cheese Crumbles/
Candied Walnuts/ Balsamic Dressing
- **House Salad** w/ Onion, Tomato &
Cucumber /Choice of Dressing
- Dressings Include: Ranch, Italian,
Thousand Island, Bleu Cheese,
Balsamic Vinaigrette

SALADS

- **Asian Salad** w/ Spring Mix/ Crunchy
Lo Mein Noodles /Mandarin Oranges/
Sesame Dressing
- **Spring Salad** w/ Spring Mix/ Dried
Cranberry/ Slivered Almonds/Goat
Cheese/Raspberry Vinaigrette

ENTRÉES

- **Penne Pasta Primavera**.....\$20.00
w/ **Chicken** (Add \$3.00 per person)
- **Chicken Alfredo** w/ Broccoli.....\$19.00
- **Chicken Provencale** topped with Tomato & Olive...\$20.00
w/ **Shrimp or Salmon** (Add \$5.00 per person)
- **Airline Breast of Chicken** w/ Beurre Blanc Caper Sauce.....\$20.00
w/ **Two Jumbo Shrimp** (Add \$5.00 per person)
- **Pork Loin Medallions** w/ Calvados Sauce.....\$21.00
- **Salmon Lemon Glazed** w/ Beurre Rouge Sauce.....\$22.00
- **Teriyaki Flat Iron Beef**.....\$22.00
- **Beef Medallions** w/ Red Wine Sauce.....\$25.00
w/ **Shrimp or Salmon** (Add \$5.00 per person)

DESSERTS

Choice of One:

- **Decadent Chocolate Cake**
- **New York Cheesecake**
- **Artisan Carrot Cake**
- **German Chocolate Cake**

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LUNCH BUFFET MENU

(Minimum of 25 Guests)

Each lunch buffet includes the following:

- Choice of One Salad and One Soup
- Fresh Baked Roll w/ Whipped Cream Butter
- Assorted Cold Beverage Selection
- Regular & Decaffeinated Coffee
- Iced Tea

SALADS

- **Caesar Salad**
- **Asian Salad** w/ Spring Mix/ Crunchy
Lo Mein Noodles /Mandarin Oranges/
Sesame Dressing
- **Spring Salad** w/ Spring Mix/ Dried
Cranberry/ Slivered Almonds/Goat
Cheese/Raspberry Vinaigrette
- **Mixed Greens** w/ Bleu Cheese
Crumbles/ Candied Walnuts/
Balsamic Dressing
- **House Salad** w/ Onion, Tomato &
Cucumber /Choice of Dressing
- Dressings Include: Ranch, Italian, Bleu
Cheese, Thousand Island, Balsamic
Vinaigrette

SOUPS

- **Tomato Bisque**
- **Corn Tortilla**
- **French Onion**
- **Chicken & Rice**
- **Chicken & Noodle**
- **Vegetable**

DELI DELIGHT

\$23.00 per person

- Fresh Sliced Deli Meats
(Salami, Roast Beef, Turkey, Ham)
- Fresh Sliced Cheeses
(Cheddar, Swiss, Muenster)
- Assorted Sandwich Breads
(White, Wheat, Whole Grain)
- Red Potato Salad
- Vinaigrette Cole Slaw
- Macaroni Salad
- Sliced Toppings
(Tomato, Onion, Lettuce)
- Pickles and Appropriate Condiments
- Cookies and Brownies

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LUNCH BUFFET MENU CONTINUED

(Minimum of 25 Guests)

ITALIANO**\$24.00 per person**

- Chicken Parmesan
- Linguini Marinara
- Penne Three Cheese w/ Vodka Sauce
- Fresh Italian Vegetable Medley
- Garlic & Parmesan Bread
- Tiramisu

Suggested Substitutes

- Italian Sausage
- Lasagna
- Pork Milanese

Suggested Substitutes

- Mozzarella Tomato Salad
- Tortellini
- Anti Pasto Platter (Add \$1.00 per person)
- Mushroom Ravioli (Add \$1.00 per person)

SOUTH OF THE BORDER**\$23.00 per person**

- Chicken Enchiladas w/ Salsa & Sour Cream
- Grilled Flank Steak w/ Roasted Peppers
- Refried Bean
- Roasted Kernel Corn
- Spanish Style Rice w/ Saffron
- Flour Tortillas
- Chef's Choice of Dessert

Suggested Substitutes

- Chicken Quesadillas
- Pork Skewers
- Shrimp Skewers (Add \$10.00 per person)

Suggested Substitutes

- Black Bean

FRESH OFF THE GRILL**\$23.00 per person**

- Beef Brisket
- Macaroni & Cheese
- Green Beans
- Corn on the Cob
- Maple Sugar Baked Beans w/ Bacon
- Apple Pie

Suggested Substitutes

- Grilled Chicken
- Pork Chops
- Salmon (Add \$3.00 per person)

Suggested Substitutes

- Mashed Potatoes and Gravy
- Squash Medley
- Succotash

BON JOUR**\$25.00 per person**

- Chicken Marsala
- Beef Medallions
- Haricot Verts
- Creamy Truffle Mashed Potato
- Baby Carrots
- Cheesecake

Suggested Substitutes

- Pork Loin
- Beef Stroganoff (Add \$1.00 per person)
- Salmon (Add \$2.00 per person)
- Shrimp Skewers (Add \$10.00 per person)

Suggested Substitutes

- Squash Medley
- Corn
- Asparagus

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BOXED LUNCHES

All boxed lunches are served with an assortment of beverage selections.
Beverage selections include the following: Coke, Diet Coke, Sprite, Apple Juice, and Bottled Water.
Add POWERADE for an additional \$1.00 per person.
(Minimum of 25 Guests)

BASIC BOXED LUNCH
\$20.00 per person

- Deli Sandwich
- Potato Chips
- Pickle Spear
- Cookies

EXECUTIVE BOXED LUNCHES
\$20.00 per person

**Each Executive Box Lunch Includes
Choice of One Sandwich:**

- Caesar Chicken Wrap
- Ham & Cheese on Artisan Bread
- Roast Beef Rye
- Turkey Club
- Pesto Tomato Mozzarella Wrap

Served with the following items:

- Potato Chips
- Seasonal Fresh Fruit Medley
- Pickle Spear
- Brownies