



Lunch Buffet

Our Buffets Include Warm Rolls with Sweet Creamery Butter

Salad *(Please Select One)*

Spring Salad - Dried Cranberries, Toasted Almonds and Green Apple - Strawberry-Balsamic Vinaigrette

Greek Salad - Cucumber, Olives, Grape Tomatoes and Red Onions Oregano and Feta Dressing

Traditional Field Green Salad - Carrot, English Cucumber and Grape Tomatoes Balsamic Vinaigrette

Hearts of Romaine Caesar Salad - Dry Aged Jack Cheese and Extra Virgin Olive Oil

Pasta *(Please Select One)*

3-Cheese Tortellini - Pancetta Bacon, English Peas and Creamy Alfredo Sauce

Penne a la Vodka - Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce

Farfalle Pasta - Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe

Rigatoni Pasta - Prosciutto, Sun dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce

Cavatelli and Broccoli - Virgin Olive Oil and Toasted Garlic

Mini Shells - Baby Shrimp, Chorizo, and Red Onion in a Creole Sauce

Entrees *(Please Select Two)*

Plum Roasted Pork Loin - Scallion, Napa Cabbage and Shitake Mushroom Stir-Fry, Natural Jus

Red Wine Braised Short Rib - Slow Cooked and Served with Roasted Root Vegetables

Sautéed Beef Tenderloin Tips - Carrots, Mushroom and Pearl Onions, Classic Demi Glace

Chicken Française - Warm Cannellini Bean Salad, Lemon White Wine Sauce

Balsamic Chicken - Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce

Classic Chicken Parmigiana - Farm Fresh Cheese and Plum Tomato Sauce

Eggplant Rollatini - Topped with Slow Cooked Marinara, Balsamic Glaze & Pure Basil Oil

Pacific Dover Sole - Sicilian Butter Sauce

Sesame Crusted Salmon - Orange Soy Glaze

All Buffets Include...

Seasonal Mixed Vegetables

(Please Select One Starch)

Creamy Whipped Potatoes · Roasted Potatoes · Wild Rice · Risotto

Dessert *(Please Select One)*

Delicate Mini Desserts - Italian Pastries, Freshly Baked Brownies and Cookies

-Or-

A Special Occasion Cake (Supplemental Fee May Apply)

Freshly Brewed Bridgewater Manor Coffee – Regular and Decaffeinated, Assorted Teas for Steeping, Soft Drinks

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax

Add Cold Displays Upon Arrival - \$6.00 Per Person

Add One Hour Butler Passed Hors D'oeuvres - \$12 Per Person