



Lunch Buffet

Event is Based on 3 Hours

Our Buffets Include Warm Rolls with Sweet Creamery Butter

SALAD *(Please Select One)*

Spring Salad - Dried Cranberries, Toasted Almonds, 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 - Crunchy Sourdough Croutons, Classic Caesar Dressing

PASTA *(Please Select One)*

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

Penne a la Vodka - Triple Distilled Vodka Sauce, Fresh Peas and Prosciutto de Parma

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, 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)*

Fresh Roasted Pork Loin – Apple Cider Reduction

Red Wine Braised Short Rib – Boneless, Natural Reduction

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

Chicken Française - 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 – Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce

Filet of Sole - Sicilian Butter Sauce

Sesame Crusted Salmon - Orange Soy Glaze

All Buffets Include...

Seasonal Mixed Vegetables

Creamy Whipped Potatoes

DESSERT *(Please Select One)*

Delicate Mini Desserts – Chef's Selection of Housemade Desserts

-Or-

A Special Occasion Sheet Cake (Supplemental Fee May Apply)

Freshly Brewed Coffee – Regular & Decaffeinated, Assorted Teas for Steeping, Soft Drinks