

# {lunch}

*afternoons to remember*

## Tailor Made Buffet Luncheon Chosen your hot or cold Luncheon Buffet? Now Select Sides and Sweets.

### Hot Selections \*Choose Two

*Served with House Rolls and Sweet Cream Butter*

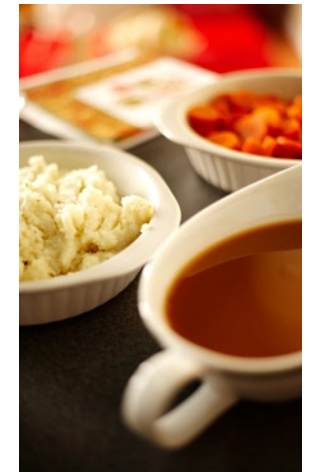
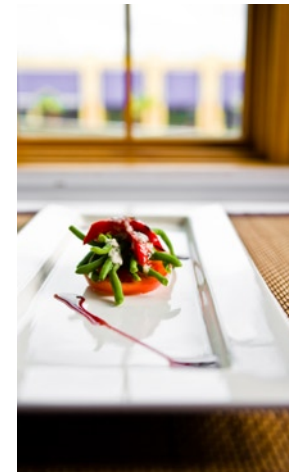
- Herb Crust Cod with Lemon Buerre Blanc
- Braised Boneless Beef Short Ribs
- Lime Mojo Marinated Grilled Chicken
- Pork Carnitas with Steamed Corn Tortillas  
Sour cream, pico de gallo and guacamole
- Seafood Cioppino
- Fettucini Carbonara with Broccolini
- Warm Cuban Sandwich with Roast Pork
- Grilled Italian Sausage & Peppers
- Chicken or Vegetable Enchiladas
- Mushroom & Madeira Butter Glazed Chicken
- Grilled Corned Beef with Fontina & Onion
- Sweet Chili and Lime Marinated Skirt Steak
- Sesame Seared Salmon with Garlic Teriyaki
- Lemon Seared Red Snapper

### Cold Selections \*Choose Two

*Served with Our Herb Seasoned Potato Chips*

- Lobster Roll- Petit Potato Rolls Stuffed with our Own Savory Lobster Salad, Plum Tomato, and Butter Lettuce
- Beef on a Weck- Shaved Roast Beef, Jarlesberg Cheese and Horseradish Mayonnaise on a Seeded Onion Roll
- Rosemary Grilled Chicken on a Whole Grain Foccacia with Herb Chevre & Grilled Red Onion
- Cedar Roast Salmon Wrap,  
Red Onion Jam, Wild Mushroom Tapenade
- Muffelatta- Layers of Sliced Salami, Capicola Ham, Jarlesberg, and Provolone with our Home-made Green Olive Salad on Seeded Italian Loaf
- Carving Board\*\*  
Roast Beef, Turkey, Ham, American, Swiss & Cheddar Cheeses, Assorted Breads & Rolls, Mayonnaise, Mustard, Pickles, Lettuce & Tomato

\*\* Counts as ***TWO*** selections



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## Tailor Made Buffet Luncheon Now Select Sides and Sweets.

### Soups, Salads and Sides

#### \*Choose Three

- Classic Petit Green Salad with Two Dressings
- Traditional Caesar Salad with House Croutons
- Spinach & Blue Cheese Salad
- Tomato & Mozzarella Salad
- Fresh Fruit Salad with Lemon Poppy Dressing
- Summer Tomato, Basil & Corn Salad
- Warm Shallot & New Potato Salad
- Lemon & Snow Peas Salad
- Farfalle & Sundried Tomato Salad
- Tortellini en Brodo
- Grilled Chicken & Orzo Soup
- Roast Tomato and Cumin Soup
- Southwestern Potato and Corn Chowder
- Mini Penne & Broccoli Alfredo
- Seasoned Calico Rice Blend
- Spanish Style Rice with Sofrito, Onions and Peas
- Herb Roasted Potato Medallions
- Cajun Roast Vegetable Ratatouille



- Fettucini with Roast Tomato Oil & Basil
- Parmesan Polenta Cakes
- Warm Grilled Vegetable Medley with Balsamic Drizzle
- Roast Green Beans with Hazelnuts & Lemon
- Asiago Baked Zucchini

### Sweets \*Choose Two

- Vanilla Bean or Chocolate Ice Cream
- Fruit & Berry Skewers with Yogurt Dip
- Dulce de Leche Cheesecake Trifle
- Double Chocolate Chunk Cookie
- Petit Chocolate & Vanilla Cupcakes
- Warm Apple Brown Betty
- Warm Pear & Cherry Bread Pudding
- Miniature Iced Napoleon & Chocolate Éclair
- Upside Down Mississippi Mud Pie
- Lemon Berry Fool
- Pineapple & Brown Sugar Cupcake
- Chocolate Dipped Cheesecake Pops



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## Warm & Chilled Plated Luncheon

### Includes Starter and Dessert

Starbucks Lite Note Regular & Decaffeinated Coffee

Assorted Tazos Tea Selections

Warm Rolls and Sweet Cream Butter

### Starters

Tortellini en Brodo

Grilled Chicken & Orzo Soup

Southwestern Potato and Corn Chowder

Classic Caesar with Shaved Red Onion,  
House Parmesan Crouton

Petit Greens with Shaved Manchego, Granny Smith  
Apple & Roast Almond, Sweet Onion Vinaigrette,  
Smoked Paprika

Baby Spinach, Salted Pecans, Crumbled Bleu Cheese  
Apricot Thyme Vinaigrette



### Desserts

Upside Down Mississippi Mud Pie

Individual Cheesecake with Fresh Strawberries

Rich Chocolate Pudding with Berries

Dulce de Leche Cheesecake Trifle

Lemon Berry Fool



### Warm Entrée Selections

Served with Warm Rolls & Sweet Butter

#### **Seared Flatiron Steak**

*Herb Salt & Black Pepper Seared  
Wild Mushroom Smother  
Buttermilk Smashed Red Potatoes*

#### **Turkey Scaloppine**

*Seasoned & Seared Scaloppine of Turkey with  
a Lemon Caper Sauce  
Herb Risotto Cake and Roast Green Beans*

#### **Chicken with Mushroom & Madeira Butter**

*Thyme Sauteed Breast of Chicken  
Savory Crimini and Madeira Pan Gravy  
Roast Potato Medallions and Wilted Greens*

#### **Shrimp & Fettucini Carbonara**

*Grilled Shrimp, Applewood Bacon & Broccolini  
Tossed with Fettucini, Egg & Aged Parmesan*

#### **Tarragon Crusted Salmon**

*Baked Salmon with a Tarragon Panko Crust,  
Julienne Spring Vegetables, Jasmine Rice,  
Spicy Tomato Broth*

#### **Hunter's Papparadelle**

*Papparadelle Pasta Tossed with Mushrooms,  
Greens, Marsala Butter, Winter Herbs and Oven  
Roast Tomatoes*

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## Chilled Entrée Selection

When Plated Served with Baskets of our Herb Seasoned House Potato Chips **Or Select as a Boxed Lunch with takeaway options\*\***

### **Chili & Lime Marinated Skirt Steak**

*Arugula Salad with Black Pepper & Orange Reduction, Grilled Pineapple, Sweet Corn Cake*

### **Chicken or Shrimp Caesar Salad**

*Cajun Grilled Chicken or Shrimp, Classic Caesar with Hearts of Romaine, House Parmesan Crouton*

### **Salmon Salad with Lemon and Peas**

*Broiled Wild Salmon Topped with a Salad of Snow Peas, Sweet Peas, and Butter Lettuce, Asiago & Pepper Cheese Crisp, Lemon Chive Vinaigrette*

### **Muffelatta**

*Sliced Salami, Capicola Ham, Jarlesberg, Provolone, and Homemade Green Olive Salad on Seeded Italian Loaf. Farfalle, Sundried Tomato Pesto and Spinach Salad*

### **Takeaway Options:**

Coca Cola Soft Drinks or Dasani Water

Herb Seasoned House Potato Chips

Seasonal Whole Fruit

Choice of David's Triple Chocolate Chunk,

David's Oatmeal Raisin Cookie,

Candy Bar or Nature Valley Granola Bar

## On the go? make your Chilled Entree a Boxed Lunch.

### **Napa Roll**

*Roast Turkey, Applewood Bacon, Baby Spinach and Roasted Red Pepper Aioli in a Garlic Wrap Grilled Radicchio Salad with Dijon Dressing*

### **Falafel with Cilantro Yogurt Dressing**

*Zesty Chickpea Fritter with Soft Lavash Butter Lettuce, Tomato Cilantro Yogurt and Tahini Dressings Moroccan Cous Cous Salad*

