LUNCH BUFFETS

**Gourmet Sandwich Buffet Lunch**
$19.50 per person

Assorted Gourmet Sandwich Platter

Pickles

Assorted Home-Baked Cookies and Brownies

Sides (Select Two):
Fruit Salad, Penne Pasta Salad, Greek Orzo Salad, Homemade Potato Salad, Cole Slaw, or
Mixed Green Garden Salad with Choice of Dressing

Assorted Soda and Bottled Water

**Gourmet Sandwich Selections Include:**

- Roast Turkey, Baby Spinach, Sun-Dried Tomatoes with Hummus in Assorted Wraps
- Grilled Chicken, Bacon, Monterrey Jack Cheese, Green Leaf Lettuce, Sliced Tomato with
  Aioli Spread on Ciabatta Bread
- Grilled Chicken, Muenster Cheese with Tarragon Tartar Sauce on a Tuscan Roll
- Genoa Salami, Mortadella and Zesty Pepperoni with Smoked Mozzarella, Romaine Lettuce,
  Plum Tomatoes and Pesto Mayo on a Baguette
- Rare Roast Beef, Thinly Sliced English Cucumber with Horseradish Dressing, on
  Pumpernickel Roll
- Virginia Ham, Brie, Baby Spinach with Apple Butter on Sour Dough Roll
- Dill Shrimp Salad Served in Whole Wheat Wrap or Pita Pocket
- Chicken Salad with Red Grapes and Walnuts, Romaine Hearts, on Rustic Roll
- Chicken Salad with Swiss Cheese, Lettuce and Sliced Tomatoes on a Ciabatta Square
  Smoked Salmon, English Cucumber, Watercress and Dilled Crème Fraiche,
  on Marble Rye Bread
Balsamic Grilled Portabella Mushrooms, Sweet Red Peppers, Goat Cheese, on Focaccia Bread

Grilled Portabella Mushroom with Goat Cheese, Sliced Onions and Balsamic Syrup on Ciabatta Bread

Oven-Dried Tomatoes, Fresh Mozzarella and Pesto Emulsion, on Tuscan Bread

Vegan Wrap: White Bean Spread, Roasted Red Peppers and Grilled Vegetables
New York Style Deli Buffet
$25.00 per person

Classic Caesar Salad

Grape Tomatoes, Ciliegine Mozzarella, Toasted Pine Nuts, Basil and Extra Virgin Olive Oil

Yukon Gold Potato Salad with Dill and Pommery Mustard

Grilled Vegetables

Choice of Three
Black Forest Ham
Corned Beef
Grilled Chicken or Chicken Salad
Oven Roasted Turkey
Roast Beef or Tuna Salad

Deli Cheeses to Include: Pepper Jack, Swiss and Muenster

Assorted Sliced Bread, Garlic Dill Pickles, Ketchup, Mustard and Mayonnaise

Assorted Cookies and Brownies

Assorted Soda and Bottled Water
Healthy Lunch Menu
$32.00 per person
(20pp or More)

Red Beet Salad with Mandarin Oranges in Citrus Vinaigrette
Seasonal Mixed Greens with Balsamic Dressing
Asian Noodle Salad with Chilled Steamed Chicken Breast in a Scallion Sesame Dressing
Baby Shrimp Salad, with Julienne Peppers, Fennel and Sugar Snap Peas in a Carrot Ginger Dressing
Cold Poached Salmon with Marinated Red Onion and Green Parsley Mayonnaise
Selection of Whole Grain Rolls and Butter
Sliced Seasonal Fresh Fruits and Mixed Berries
Assorted Yogurt Loaves
Assorted Soda and Bottled Water

Asian Buffet
$30.00 per person

Mini Vegetarian Spring Rolls or Pork Dumplings
Romaine Lettuce with Grated Carrots with a Ginger Dressing
Cold Sesame Noodles
Stir Fried Chicken and Vegetables
Beef and Broccoli
Vegetarian Fried Rice
Fortune and Almond Cookies
Platter of Sliced Orange and Pineapple
Assorted Soda and Bottled Water
**Latin Buffet**

$32.00 per person

- Mixed Green Garden Salad with Lemon Cilantro Vinaigrette
- Black Bean & Corn Salad
- Assorted Baked Rolls w/Butter
- Arroz Con Gandules
- Sweet Plantains
- Seasonal Vegetable Medley
- Spanish Style Baked Chicken
- Carribean Roast Pork (Pernil)
- Assorted Sodas and Bottled Water
**Italian Buffet**

$38.00 per person

**Cold Selections:**
Marinated Bocconcini Salad with Pear Tomatoes

Chilled Spears of Asparagus with Lemon Oregano Vinaigrette

Classic Caesar Salad

**Hot Selections:**
Grilled Breast of Chicken, Artichoke Hearts, Fennel and Kalamata Olives

Gemelli Pasta with Roasted Red and Yellow Peppers, Wild Mushrooms and Broccoli Rabe

Eggplant Rolatini with Marinara Sauce

Assorted Rolls and Butter

Mini Italian Pastries

Sliced Fresh Fruit and Assorted Berries Platter

Assorted Soda and Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
American Buffet
$40.00 per person

Cold Selections:
Mesclun Greens with Grape Tomatoes, Cucumbers and Balsamic Vinaigrette
Chilled Asparagus with Belgian Endive, Crumbled Feta Cheese Served with Dijon Vinaigrette
Black Bean and Corn Salad Served with Diced Red Onions and Cilantro

Hot Selections:
Marinated Grilled Breast of Chicken with Wilted Greens and Herb Velouté Sauce
Grilled Fillet of Salmon Served Over Spaghettini of Root Vegetables
Rosemary Roasted Potatoes
Assorted Rolls and Butter
Sliced Fresh Fruit and Assorted Berries Platter
Assorted Mini-Pastries and Mini-Cheesecakes
Assorted Soda & Bottled Water
Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
International Buffet
$43.95 per person

Cold Selections:
Red Pepper Hummus served with Toasted Pita Chips
Mixed Baby Greens with Red and Yellow Pear Tomatoes and Champagne Shallot Vinaigrette
Cold Sesame Noodle Salad

Hot Selections:
Barbecue Brisket of Beef or NY Strip Steak with Bordelaise Sauce
Balsamic Baby Hen
Asian Long Beans
Pommes Dauphinoise
Assorted Rolls and Butter
Sliced Fresh Fruit and Assorted Berries Platter
Assorted Mini-Cheesecakes
Assorted Soda & Bottled Water
Fresh Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

Lunch Buffets: 20 Person Minimum Requirement