

LUNCHEON BUFFET SELECTIONS (MIN. 25 PEOPLE)

SALAD YOUR CHOICE OF:

A MIXED GREENS SALAD. SERVED WITH YOUR CHOICE OF DRESSING

BABY SPINACH, SLICED RED ONION, SLICED HARD COOKED EGG, DRIED CRANBERRIES. SERVED WITH A RASPBERRY VINAIGRETTE.
CLASSIC CAESAR SALAD

BUFFET PICK ANY TWO ENTREES:

HERB CRUSTED CHICKEN- SLOW ROASTED TO A GOLDEN BROWN. TOPPED WITH A RICH PAN GRAVY.

CHICKEN BREAST TUSCAN STYLE- A MARINATED AND GRILLED BREAST, TOPPED WITH ROASTED RED PEPPERS, FRESH MOZZERELLA AND GARNISHED WITH PEPPERY BASIL AND A DRIZZLE OF BALSAMIC GLAZE.

CHICKEN OF THE WOODS- SAUTEED CHICKEN BREAST WITH WILD MUSHROOMS, SIMMERED IN A RICH SHERRY WINE SAUCE.

PORK CHOP VALENCIA- GRILLED TO YOUR LIKING, BASTED WITH AN ORANGE MARMALADE, AND TOPPED WITH GRILLED SLICES OF VALENCIA ORANGES.

BACON WRAPPED MEATLOAF- OUR SPECIAL MIX, WRAPPED WITH HICKORY SMOKED BACON, SLICED AND SERVED WITH A PAN GRAVY.

SLOW ROASTED BEEF- HAND TRIMMED BOTTOM ROUND SEASONED AND SLOW ROASTED, SLICED AND SERVED IN A RICH AU JUS LIA' SAUCE.

PECAN CRUSTED SALMON- A CENTER CUT OF WILD SALMON FILLET TOPPED WITH A PECAN CRUST, SEARED, THEN FINISHED IN THE OVEN, LACED WITH A LUSCIOUS MANGO SAUCE STudded WITH ROASTED RED PEPPERS.

RAVIOLI CON POLLO- HAND-MADE CHEESE-FILLED RAVOLIS TOSSED WITH STRIPS OF GRILLED CHICKEN BREAST MEAT IN A CLASSIC TOMATO SAUCE, AND TOPPED WITH REGGIO PARMESAN CHEESE

PENNE NAPOLITANA- A LIGHT SAUCE MADE WITH OLIVE OIL, GARLIC, ROMA TOMATOES, GRILLED CHICKEN BREAST, AND FINISHED WITH A CHIFFONADE OF FRESH BASIL SERVED OVER PENNE PASTA

PESTO TORTOLLINI- ASIAGO CHEESE-STUFFED TORTOLLINI, TOSSED IN OUR OWN PESTO FINISHED WITH FRESH CREAM

ACCOMPANIMENTS

PICK ANY TWO SIDE DISHES

PENNE MARINARA SMASHED RED SKIN POTATOES WITH ROASTED GARLIC BLACK & WHITE RICE WITH PINE NUTS

POTATOES AU GRATIN ZUCCHINI YOMIGILLO FRESH GREEN BEANS WITH ROASTED RED POTATOES VEGETABLE MEDLEY

YOUR CHOICE OF COFFEE, DECAF COFFEE, HOT TEA OR ICED TEA

DESSERT

A BUFFET SELECTION OF OUR FAMOUS DESSERT OPTIONS

CARVING STATIONS (OPTIONAL)

DEEP FRIED BONE-IN TURKEY BREAST \$4.00 PER PERSON

FRESH SMOKED SMITHFIELD HAM \$5.75 PER PERSON

BLACKENED PRIME RIB ROAST. SERVED WITH A CLASSIC HORSERADISH SAUCE \$8.75 PER PERSON

ROASTED TENDERLOIN WITH RICH MERLOT DEMI-GLACE' \$11.00 PER PERSON

FOR SPECIAL CELEBRATIONS:

CHAMPAGNE TOAST AVAILABLE

BEVERAGE SERVICE PACKAGES (PREMIUM, TOP SHELF, BEER AND WINE) BY THE HOUR

WINE SERVICE AVAILABLE BY THE GLASS OR BY THE BOTTLE FROM OUR EXTENSIVE SELECTION

BUFFET PRICE \$19.95 PER PERSON

PLEASE ADD 7% SALES TAX AND 18% SERVICE CHARGE