

Lunch Buffet

## Salads

Traditional Tossed Salad with Mozzarella Cheese, Cucumber, Tomato, House Made Croutons

Classic Caesar Salad with Parmesan and House Made Croutons

Fresh Mozzarella and Tomato Caprese Salad with Spring Mix and Balsamic Glaze

Spring Mix with Glazed Walnuts, Dried Cranberries, Crumbled Goat Cheese with White Balsamic Vinaigrette

Spring Mix with Mandarin Oranges, Almond Slices, Crumbled Feta Cheese and Strawberry Vinaigrette

Romaine Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles and Poppyseed Dressing

## Entrees

Balsamic Herbed Chicken Breast	Roasted Turkey Breast
Chicken Rollatini with Broccoli and Asiago	Stuffed Pork Loin
Cheese	Beef Bourguignon
Traditional Stuffed Chicken	Roast Top Sirloin of Beef (Carved)
Parmesan Crusted Chicken with Cream Sauce	Baked Ham with Apple Brandy Glaze (Carved)
Bruschetta Topped Chicken with Balsamic Glzae	Lasagna Rolls (Meat or Vegetable)
Chicken Marsala with Fresh Mushrooms	Eggplant Rollatini
Chicken Cordon Bleu	Pecan Encrusted Salmon
Chicken Francaise with a Lemon Butter Sauce	Stuffed Flounder Florentine
Champagne Chicken with Cashews	



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## Sides

Stuffed Shells with House Sauce and Melted Penne Pasta with Vodka Sauce Cheddar and Mozzarella Cheeses Cavatelli with Oil, Garlic and Broccoli Pasta Alfredo Cheese Tortellini with Spinach, Basil, Tomatoes, Garlic and Melted Fresh Mozzarella Penne Pasta with Basil Pesto, Roasted Red Peppers and Fresh Mozzarella Pasta with House Sauce and Mini Meatballs Manicotti with House Sauce Pasta Primavera Medley of Sweet, Red Skinned and Yukon Baked Macaroni and Cheese Potatoes with Caramelized Onions and Carrots Oven Roasted Baby Red Skinned Potatoes with **Chantilly Potatoes Parsley Butter** Potatoes Au Gratin Golden Yukon Mashed Potatoes Potatoes Romanoff **Italian Roasted Potatoes** Spinach and Feta Orzo with Lemon Ratatouille with Fresh Squash and Diced Tomatoes, Topped with Parmesan Cheese **Broccoli Florets Roasted Brussel Sprouts** Grilled Asparagus **Glazed Baby Carrots** Italian Style Green Beans Mexican Street Corn Off the Cob Seasonal Grilled Vegetables

## Desserts

Cake (customizable) Cupcakes Cannolis

Cream Puffs

Assorted Mini Desserts Cheesecake Assorted Pies



Lunch Buffet Level 2

Level 1

\$20 per person

\$3 per person for additional Entree

1 Salad	
1 Entrees	
2 Sides	
1 Dessert	

Also Includes: Rolls and Butter Iced Water Fresh Brewed Iced Tea Coffee and Hot Tea Complete Buffet Set Up and Breakdown

All menu items and quantities are fully customizable and alternative options are avaiable upon request.

Dietary needs are accomodated as needed at no additional cost.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.