

LUNCH BUFFET MENU SELECTIONS



A Refreshing Treat Buffet

\$16.95 per person

- Fresh Melon, strawberries and pineapple with raspberry yogurt dipping sauce
- Marinate wine soaked pears with baby greens goat cheese and fig balsamic vinaigrette
- Penne pasta and vegetable salad with artichoke, oil and roast peppers
- Tuscan bean soup or Chicken Garden Vegetable
- Grilled Breast of chicken or Salmon fillet in white wine butter cream sauce
- Peach Cobbler with whipped cream
- Coffee, Decaf, Iced Tea, Ice Water

A Choice Buffet

\$17.95 per person

- Lemon pepper chicken salad on a whole wheat Kaiser with lettuce
- Vegetarian Wrap-Spinach, tomato, sprouts, mushrooms and hummus in a tortilla wrap.
- Roast Sirloin and provolone wrap.
- Turkey Breast, Swiss cheese, and Russian dressing on grilled rye.
- Marinated vegetable salad tossed with spiral fussilli noodles
- Kosher pickles, baked potato chips, home baked cookies.
- Coffee, Decaf, Iced Tea, Ice Water

Asian Bistro Buffet

\$19.95 per person

- Spinach salad with water chestnuts, mandarin oranges and char grilled sesame chicken served with ginger soy vinaigrette.
- Shrimp stir fry with snow peas and bamboo shoots
- Vegetable egg rolls and tai sweet chili sauce
- Steamed brown rice
- Honey sesame cookies
- Coffee, Decaf, Iced Tea, Ice Water

Chef's Premium Lunch Classic

\$19.95 per person

- Wild arugula salad with baby artichoke, pear tomato and balsamic vinaigrette
- Warm mushroom and goat cheese tart, with extra virgin olive oil drizzled and micro greens garnish
- Stuffed chicken breast, black mission figs, camelized red onion and pear served with roast vegetable medley (carrot, turnip, celery and red beets)
- Grilled Shrimp wrapped in sage with basil tomato sauce.
- Baby Pea and mushroom risotto.
- Carrot cake with vanilla mousse or strawberry shortcake with white chocolate sauce.
- Coffee, Decaf, Iced Tea, Ice Water

A Taste of Italy

\$21.95 per person

- Caesar salad with Asiago and garlic crouton
- Grilled petit mozzarella sandwiches with tomato, basil, capers and lemon
- Farfalle pasta tossed with asparagus, black olive, goat cheese and roma tomatoes.
- Grilled chicken Florentine, topped with sun-dried tomato and pecorino romano cheese sauce
- Penne Rustriciana, Italian sausage, plum tomato cream sauce and roasted peppers.
- Assorted Foccacia Bread, caramelized onions oven dried tomato, and rosemary with imported olive oil.
- Fresh fruit bowl and Italian Cookies
- Coffee, Decaf, Iced Tea, Ice Water

Brunch Cocktail Party

\$22.95 per person

- Mango and brie quisidellas with roasted tomato sauce
- Ginger and lime chicken skewers
- Thai spring rolls with coconut peanut dipping sauce
- Grilled gulf shrimp over Spanish rice
- Bruschetta roasted tomato and vegetable bread
- Artichoke, feta and calamata olive salad with penne pasta
- Fraise and roasted shitake salad, smoked bacon, shaved ranchero cheese and red bell pepper served with strawberry vinaigrette.
- Cranberry Almond Tarts
- Coffee, Decaf, Iced Tea, Ice Water