

---

## *Luncheon Buffet*

Priced Per Person

### **Luncheon Buffet I**

Chef Carved Honey Glazed Ham w/Cranberry Mayonnaise  
Stuffed Chicken Breast w/Spinach, Roasted Artichokes and Chive Cream  
Potato and Sweet Potato Gratin  
Romaine and Iceberg Lettuce, Cucumber, Tomato, Sliced Red Onion, Peppers,  
Croutons and House Vinaigrette  
Fresh Baked Dinner Rolls, Muffins, Corn Bread, Focaccia and Whipped Butter  
Assortment of Mini Petit Fours, Strudels, Brownies, Éclairs, Assorted Bars and more  
(chef charges apply)

### **Luncheon Buffet II**

Assorted Mini Sandwiches w/Roasted Sirloin of Beef Red Onion and a Horseradish  
Crème Sauce on Freshly Baked Crusty Rolls  
Marinated Chicken Breast w/Lettuce and Chipotle Mayo served on a freshly baked Mini  
Sesame Seed Twist  
Roast Breast of Turkey w/Tomato, Guacamole and Romaine Lettuce, Wrapped in Flour  
Tortilla Miniature Croissants Filled with Homemade Tuna Salad  
Bow Tie Pasta Salad w/Cherry Tomato, Fresh Basil, Pepperoni and Mozzarella Cheese  
Tossed in Garlic and Olive Oil  
Grilled and Chilled Marinated Vegetables to include Asparagus, Zucchini, Yellow  
Squash, Mushrooms, Red and Green Peppers, Carrot, Feta Cheese and Balsamic  
Vinaigrette  
Roma Tomato Wedges, Cucumber, Red Onion, Red and Green Peppers, Kalamata  
Olives, Cubed Feta Cheese and Vinaigrette  
Fresh Fruit Tray

---

### **Luncheon Buffet III**

Smoked Salmon Wrap w/Shaved Red Onion, Tomato, Capers, Romaine Lettuce and Dill Cream Cheese wrapped in a Tomato Tortilla  
 Turkey Sandwiches with Lettuce and Tomato Served on a Miniature Butter Croissant with Cranberry Mayo  
 Grilled and Chilled Marinated Vegetables- Carrot, Yellow Squash, Zucchini, Red and Green Peppers, Mushroom, Feta Cheese and Balsamic Vinaigrette  
 Baked Penne Pasta w/Marinara Sauce  
 Chef Prepared Belgian Waffles w/Toppings including Warm Maple Syrup, Fresh Sliced Strawberries, Blueberries and Whipped Cream  
 Cookie assortment including: Chocolate Chip, Oatmeal Raisin, M&M, Double Chocolate Chip, Macadamia Nut and Brownies  
 Cold Milk in Pitchers  
 Sliced Fresh Fruit  
 (chef charges apply)

### **Butler Served Hors d'Oeuvres**

Poached Salmon on Rye Crisps w/Chive Cream Cheese  
 Beggar's Purse w/Brie and Fresh Raspberries  
 Chef Carved Char Grilled Marinated Flank Steak Served with Sweet Pepper Relish  
 Honey Baked Ham with Sweet Mustard and Homemade Dinner Rolls  
 Lump Blue Crab Cakes w/Grainy Mustard Sauce  
 Mixed Baby Field Greens w/Poached Pear, Sun Dried Cherries, Toasted Walnuts, Amish Blue Cheese and Pomegranate Sherry Vinaigrette  
 Poached Mushroom Salad, Caramelized Onions and Hazelnut Vinaigrette  
 Baked Zucchini w/Farmhouse Cheese and Toasted Bread Crumbs  
 Mashed Sweet Potatoes w/Brown Sugar Glazed Walnuts  
 Basket of Assorted Artisan Breads w/Whipped Butter  
 Cinnamon Raisin Bread Pudding, Whiskey Sauce, Whipped Cream, Angel Food Cake w/Berries and Whipped Cream and Homemade Brownies  
 (chef charges apply)  
 35 guest minimum – surcharge if minimum is not reached