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## Buffet Menu at $\$ 22.50$ per Person

## Please Choose Two

Spring vegetable pasta salad
Fresh fruit display
Garden green salad
Caesar salad

## Please Choose Two

Manicotti
Lasagna
Chicken marsala
Chicken parmesan
Mediterranean chicken
Chicken with lemon cream sauce
Chicken with rosemary demi glace sauce
White fish with lemon meunière sauce
Roasted pork loin with chipotle apricot sauce
Rosemary pork with gravy
Carving of roasted meats - choose two (only counts as one of your choices)

| * Pork Loin | * Ham Brisket | * Torkey Round of Beef |
| :---: | :---: | :---: |

## Please Choose Three

Pasta marinara or Pasta alfredo Herbed butter orzo pasta

Whipped potatoes
Buttered baby reds
Wild rice
Jasmine rice
Basmati rice
Vegetables - steamed or grilled
Green beans
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Hors d'ouerve Menu Buffet at $\mathbf{\$ 2 2 . 5 0}$ per person

Fresh fruit presentation
Domestic cheese and cracker presentation
Crudités (vegetable) presentation with dips
Quesadillas station made live by Chef with sour cream, pico de gallo, salsa, and chips

Marinated meatballs
Mini re-stuffed baby red potatoes
Carving station (please choose two) of beef, roasted pork, honey-baked ham, or smoked turkey. Accompanied by chipotle mayo, Dijon, caramelized onions, and BBO sauce. Served with assorted rolls.
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## Butler-Passed Hors d'oeurves as Guests Arrive \$5.50*

As your guests arrive, waiters pass hors d'oeurves butler style.

* Only available with lunch or dinner catering.

Please choose three of the following to be passed:
Tuscan style stuffed mushroom caps
Crab cakes
Bruschetta
Cheesy fried risotto balls
Sundried tomato and roasted garlic baguettes
Shrimp canapés
Ham coronets
Greek chicken kabobs
Mini egg roll
Bacon wrapped shrimp
Chicken salad canapes
Smoked salmon on cucumber rounds
Southwest pinwheels
Beef teriyaki skewers
Assorted cucumber rounds
Quesadillas
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Client Name: $\qquad$


# Lunch Buffet Available Monday-Friday 

Pricing quoted based upon menu requests.

