PHOEBE'S HOT LUNCH BUFFET

SALAD SELECTIONS (choice of one)



PHOEBE'S GF mixed greens tossed with walnuts, grapes, crumbly bleu & house vinaigrette CAESAR romaine tossed with house made caesar dressing, asiago cheese & garlic croutons SPINACH GF marinated cherry tomatoes, warm bacon vinaigrette & feta cheese

FRESH BAKED BREAD

QUICHE (choice of up to four ingredients)

BROCCOLI ROASTED RED PEPPER SUN-DRIED TOMATO CHEDDAR

FRESH CHIVES SPINACH TOMATO SWISS

BELL PEPPERS ASIAGO BACON FETA

SQUASH FRESH BASIL **BLEU CHEESE** SMOKED GOUDA

PASTA DISH WITH YOUR CHOICE OF PREPARATION (choice of one)

CLASSIC ALFREDO CLASSIC MARINARA SMOKED TOMATO CREAM SUN DRIED TOMATO & PESTO CREAM SHERRY, ROSEMARY & ASIAGO CREAM

CREAMY SMOKED GOUDA & WHITE CHEDDAR SAUTÉED SEASONAL VEGETABLES & CREAM SAUTÉED SEASONAL VEGETABLES WITH MARINARA SAUTÉED SEASONAL VEGETABLES WITH OIL, GARLIC & HERBS ROASTED RED PEPPER, SPINACH & WHITE WINE BUTTER

ZUCCHINI

MUSHROOMS

ONION

OLIVES

CHICKEN DISH WITH YOUR CHOICE OF PREPARATION (choice of one)

PICATTA lightly floured & sautéed chicken breast with capers, lemon, white wine & butter sauce. MARSALA lightly floured & sautéed chicken breast with a mushroom marsala wine sauce. FENNEL GF marinated & grilled chicken with artichoke hearts, roasted fennel & grilled lemon. DIANE GF grilled chicken with a brandy, mustard & mushroom cream sauce. CHASSEUR GF grilled chicken breast with mushroom, tomato, bacon & shallot demi-glace. TUSCAN GF grilled chicken breast with artichoke hearts, sun-dried tomatoes, capers with olive oil & rosemary

BEVERAGES

SODA, ICED TEA & HOUSE BLEND COFFEE INCLUDED ALCOHOL EXTRA: CASH BAR OR TAB BASED ON CONSUMPTION PLUS SEE BELOW

> \$20 PER PERSON plus eight percent tax & twenty percent gratuity

ADDITIONAL ITEMS

HONEY GLAZED HAM \$4 pp HERB ROASTED TURKEY BREAST \$4 pp or with cranberry chutney

ASSORTED COOKIES & BROWNIES \$2.00 pp CHOCOLATE-COVERED STRAWBERRIES \$1.50 each

BELLINI PUNCH BOWL

WINE PUNCH BOWL

MIMOSA PUNCH BOWL

house prosecco & peach nectar \$85

house white wine with fruit juices \$80

house champagne & orange juice \$75

Buffets are designed to remain open for up to one hour. Minimum food and beverage purchase and deposit required. Please alert us to any potential allergens prior to the event.