

# LUNCHEON BUFFET SELECTIONS

## THE CORNER DELI

**\$26.95 per person**

Chicken Spaetzle Soup, Chef's Selection of Two Specialty Salads  
Shaved Honey Cured Ham, Fresh Roasted Turkey Breast, Roast Beef Finished Medium Rare,  
Genoa Salami, and Deli Style Corn Beef

Sliced Swiss, American, Provolone, Dill Havarti and Cheddar Cheeses  
Served with Tomatoes, Bermuda Onions, Shredded Lettuce and Kosher Dill Spears  
A Variety of Freshly Baked Sandwich Breads and Rolls with Appropriate Condiments  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

## THE BISTRO

**\$32.95 per person**

Soup Du Jour, Made Daily from Fresh Seasonal Ingredients  
Mixed Field Greens with Maytag Bleu Cheese, Roma Tomatoes, Candied Pecans and Artichoke Hearts  
Served with Chef's Selected Dressings

Grape Tomato and Fresh Mozzarella Salad Dressed with Roasted Garlic Vinaigrette  
Pan Roasted Atlantic Salmon with Leeks, Wild Mushrooms, Toasted Pine Nuts  
Complimented with Citrus Basil Burre Blanc

Asiago Crusted Chicken with Sautéed Spinach, Pepper Crème Reduction  
Spinach Stuffed Gnocchi, Tomato Basil Broth

Roasted Red Bliss Potatoes with Herbs and Garlic  
Fresh Vegetable Bouquetiere, Variety of Rolls and Butter  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

## TAYLOR STREET ITALIAN

**\$29.95 per person**

Antipasto Display: Fresh Mozzarella and Other Cheeses, Prosciutto di Parma, Assorted Olives,  
Cheese Stuffed Tomatoes, Grilled Vegetables and Sausage Assortment

Fresh Italian Style Garden Salad with Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,  
Sliced Cucumber Moons and Garlic Croutons with Chef Selected Dressings

Assorted Chicago Style Pizzas to Include: Pepperoni, Sausage and Vegetable

Italian Beef with Hot Jardiniere, Grilled Chicken Stromboli Marinated Chicken Topped with Asiago Cheese  
Served Open Faced on Ciabatta Crust Layered with Sun-dried Tomato Spread, Olives and Artichokes  
Stuffed Shells with Classic Ricotta Cheese Filling Sauced with Tomato Basil Crème

Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

**There is a \$150.00 Surcharge for Any Event Less Than 25 Guests**