

Sit Down Luncheon

(20 person minimum)
Served until 2:00 pm

Soup or Salad

(Please Choose One)

House Salad Traditional Caesar Salad

Shepherd Hills Gourmet Salad—Romaine lettuce, poached pears, crumbled gorgonzola cheese, candied walnuts, house vinaigrette (add \$1.00 per person)

Seasonal Soup

Entree

Two Choices to Offer Your Guests from Our Sit-Down Luncheon Selections

Chicken Selections

Chicken Marsala – Topped with a traditional mushroom marsala sauce \$16.95
Chicken Bruschetta - Topped with Fresh Mozzarella, Basil and Tomato Bruschetta\$17.95
Chicken Piccata – Topped with a lemon caper wine sauce
Chicken Cacciatorre – Sausage, Fresh Herbs in a light brown sauce
Chicken Cordon Bleu – Stuffed with ham & swiss, topped with Bechamel \$21.95
Beef Selections
6 oz Prime Rib of Beef – Slow roasted & dipped in au jus
6 oz Angus N.Y. Strip Steak – 6oz cut seasoned with Montreal spices
Filet Mignon – 6 oz filet mignon topped with a classic Bordelaise sauce
Seafood Selections
Oven Baked Haddock – Topped with White Wine Lemon Sauce \$18.95
Panko Crusted Tilapia – Sweet lime butter sauce
Salmon – Lemon Caper sauce
Other Selections
Honey Roasted Ham – with Pineapple Glaze\$18.95
Stuffed Pork Loin – Spinach, Gorgonzola, Tomatoes, Apples finished with Madeira wine sauce\$21.95
6 oz Prime Rib of Beef – Slow roasted & dipped in au jus

Potato

(Please Choose One) Red Roasted Potatoes Garlic-Herbed Mashed Potatoes

Vegetable

(Please Choose One) Sautéed Green Beans ~ Broccoli & Baby Carrots Sautéed Zucchini and Summer Squash or Broccolini

Dessert StationAdditional \$3.50 per person

Prices are Subject to 6% Sales Tax and 20% Administrative Fee

Luncheon Buffet

(25 person minimum)

Soup or Salad

House Salad ~ Traditional Caesar Salad Shepherd Hills Gourmet Salad – Romaine lettuce, poached pears, Crumbled gorgonzola cheese, candied walnuts, house vinaigrette (+\$1.00 per person)

Seasonal Soup

Entree Choices

(Please Choose Two)

Penne Vodka – Belvedere Vodka Cream Sauce
Baked Ziti – Ricotta and Mozerella Cheeses with House Marinara
Chicken Marsala- Topped with a traditional mushroom marsala sauce
Chicken Bruschetta- Topped with Fresh Mozzarella, Basil and Tomato Bruschetta
Chicken Parmigiana-Lightly breaded, parmesan cheese and House Marinara
Roast Beef au jus– Thinly sliced and tender, served with mushroom Demi-glace
Italian Sausage with Pepper & Onions – Tossed with marinara sauce
Honey Baked Ham – Topped with a pineapple glaze
Salmon – Topped with lemon caper sauce
Additional Entree ~ \$4.00 per person

Potato

(Please Choose One) Red Roasted Potatoes Garlic-Herb Mashed Red Potatoes

Vegetable

(Please Choose One)
Sautéed Green Beans ~ Broccoli & Baby Carrots Sautéed Zucchini and Summer Squash or Broccolini
\$18.95 per person

Dessert Station

Additional \$3.50 per person

Prices are Subject to 6% Sales Tax and 20% Administrative Fee

The Deli Luncheon Buffet

(25 person minimum)

Buffet includes the following

Assorted Wraps

(Please Choose Two) Chicken Caesar ~ Turkey ~ Ham & Swiss – Roast Beef and Cheddar ~ Vegetarian

House Salad
Baby Red Potato Salad or Seasonal Pasta Salad
Classic Potato Chips
Fresh Baked Cookies
Freshly Brewed Coffee, Hot Tea, Lemonade and Iced Tea

\$16.95 per person

Seasonal soup – additional \$2.00 per person

Luncheon Salad Entrées

Salad Entrées Includes Choice of Individually Served Soup, Warm Rolls & Butter, and Freshly Brewed Coffee, Hot Tea, Lemonade and Iced Tea

(Please Choose Two to Offer Your Guests)

Traditional Chicken Caesar Salad Traditional Steak Caesar Salad (+\$2.00 per person) Traditional Grilled Shrimp Caesar Salad (+4.00 per person)

Shepherd Hills Gourmet Salad – Romaine Lettuce, Poached Pears, Gorgonzola Cheese, Candied Walnuts,
House Vinaigrette
Add Chicken +\$2.00
Add Steak +\$4.00

Shepherd Hills Cobb Salad – Iceberg Lettuce, Bacon, Hard Boiled Egg, Chicken, Tomato, Blue Cheese, Avocado, House Dressing

\$16.95 per person

Prices are Subject to 6% Sales Tax and 20% Administrative Fee