GRAB & GO BOXED LUNCH

\$40.00 per person

Your Choice of::

- Honey Glazed Ham, Swiss, Arugula, Brioche Roll
- Oven Roasted Turkey, Brie, Dried Cranberry, Ciabatta
- Grilled Vegetable, Basil Hummus, Whole Wheat Wrap
- Genoa Salami, Provolone, Spinach, Italian Roll

*All Accompanied by: Homemade Cole Slaw, Whole Fruit, Cookie, Potato Chips



ACROSS THE BORDER

\$42.00 per person

Jicama Salad with Cilantro, EVOO

Build Your Own Taco -

Choose 2 Proteins Cilantro Chicken Ground Beef Shredded Pork Veggies Shrimp (+4pp)

Flour Tortillas, Sour cream, Lime, Cheese, Tomato, Onions

Rice and Black Beans Elote (Grilled Mexican Corn)

Cinnamon Churros Tres leches cake



BACKYARD GRILL

\$43.00 per person

Cole Slaw and Classic Potato Salad Pulled Pork Beef Hot Dogs Chicken Wings- BBQ or Spicy Corn on the Cob Baked Beans Accompaniments: Sauerkraut, Mustard, Ketchup, Blue Cheese Dressing

Seasonal Melon Seasonal Cobbler Pie



EXECUTIVE DELI BUFFET

\$42.00 per person

Mixed Greens Salad Balsamic Dressing & Buttermilk Dressing Tortellini Primavera Pasta Salad or Seasonal Pasta Salad

Choice of 3 Sandwiches

Honey Baked Ham and Swiss on Ciabatta Bread Oven Roasted Turkey and Cheddar on Herb Roll Roast Beef and Provolone on Onion Roll Tuna Salad on Seven Grain Whole Wheat Roasted Turkey, Bacon, Avocado Spread on 7grain Bread Grilled Vegetable Wrap Vine Ripened Tomato with Fresh Mozzarella on Ciabatta Bread



*All sandwiches are made with Lettuce and Tomato

Sandwich Add-on

Sliced Onion
Pickle Wedges
Mustard
Mayonnaise
Horseradish Mayo
Olive Oil & Vinegar
Chipotle Aioli
Sweet Whole Grain Mustard

MEDITERRANEAN BUFFET

\$45.00 per person

Fattoush Salad with Cucumber, Tomato, Radish, Pita, Scallions, Sumac Couscous Greek Salad with Olives, Tomato, Feta, Red Onion, Citrus Dressing



Build Your Own – Choice of 2 Proteins Falafel, Beef Gyro, Curry Chicken Kebab, Beef Kebab, Meatball Kebab, Shrimp Kebab (+4pp)

Accompaniments: Diced Tomato, Chopped Romaine, Shaved red Onion, Pita Bread, Tzatziki

Baba Ganoush with Pita Pesto Orzo with Olives, Artichokes and Tomato

Chefs Choice of Dessert



Minimum of 15 guests. All pricing is subject to 22% service charge and New Jersey State Tax.

FRESH & LIGHT BUFFET

\$43.00 per person

Fattoush Salad with Cucumber, Tomato, Radish, Pita, Scallions, Sumac Grain Greek Salad with Farro, Olives, Tomato, Feta, Red Onion, Citrus Dressing

Entrees:

Choice of 2

Lemon & herb crusted cod fish
Pesto chicken parmesan
Roasted sirloin, roasted root vegetables and natural jus
Grilled chicken breast with mushroom gravy
Seasonal vegetable risotto

Chef's Choice of 2 sides



Tiramisu

Macerated berries with whipped cream



HOT DELI

\$42.00 per person

Greek Couscous Salad with Olives, Tomato, Feta, Red Onion, Citrus Dressing Mixed Greens with Salad Enhancements

Balsamic Dressing & Buttermilk Dressing

Choice of 3 Sandwiches

Turkey Panini with Pepper Jack Cheese and Apple Slaw Roast Beef & Cheddar Melt, Caramelized Onion (+\$7) Tuna Melt with Provolone & Arugula Cuban Sandwich, Pork, Ham, Pickle, Swiss Falafel Sandwich on Pita

Dessert:

Fudge Brownie Bites with Whipped Cream Fresh Fruit Display



