

# LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
All Meals include Water, Iced Tea or Lemonade | Menu Pricing Available Until 2PM

## BAKED POTATO BAR

Baked Russet Potatoes, Broccoli, Cheddar, Crumbled Bacon, Chives, Sour Cream, Butter  
Chef's Soup of the Day, Sliced Grilled Chicken Breast, Caesar Salad  
Freshly Baked Rolls  
\$18

## ITALIAN

Lasagna CHOOSE ONE: Cheese, Meat, -or- Vegetable  
Mediterranean Salad Bar | Mixed Greens, Kalamata Olives, Tomatoes, Cucumbers, Green Peppers,  
Feta, Pepperoncini, Balsamic Vinaigrette, Bread Sticks  
\$19

## HOT LUNCH A LA CARTE

CHOOSE TWO:

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs  
HADDOCK | Parmesan Encrusted  
CHICKEN MARSALA | Sautéed Chicken Breast, Marsala Wine, Garlic Mushroom Sauce  
BEEF TIPS | Tender Braised Beef, Roasted Shallots, Red Wine Demi-Glace  
\$24

ACCOMPANIMENTS | CHOOSE TWO:

Brown Butter Pasta, Wild Rice Pilaf, Garlic Butter Green Beans, Sautéed Seasonal Vegetable Medley, House Salad

## TUSCANY

Traditional Caesar Salad  
Roasted Vegetable Medley with Italian Herbs & EVOO  
Herb Parmesan Encrusted Chicken  
Cavatappi Pasta, Vodka Cream, Breadsticks  
\$24

## BISTRO BOARD DISPLAY

Bistro Beef Tenderloin, Roast Turkey Breast, Portobello Mushrooms  
Caramelized Onions, Roasted Tomatoes, Grilled Asparagus, Fresh Mozzarella,  
Horseradish Cream, Spicy Dijon, Cranberry Mayo, House-Made Potato Chips,  
Broccoli Salad, Freshly Baked Artisan Rolls  
\$25

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

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## SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Includes House-Made Potato Chips | Additional One Accompaniments \$19 | Two Accompaniments \$22

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### SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, White Cheddar Cheese, Lettuce, Onions, Tomato, Chipotle Mayo, Grilled Flour Tortilla

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House-Made Chicken Salad with Grapes & Pecans, Lettuce, Tomato, Croissant

SHRIMP SALAD | Gulf Shrimp, Celery, Old Bay Mayo, Lettuce, Croissant

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Grilled Flour Tortilla

TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar, Greens, Tomato, Cranberry Mayo, Baguette

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Flour Tortilla

HAM & CHEESE | Applewood Smoked Ham, Cheddar Cheese, Lettuce, Tomato, Honey Mustard, Pretzel Roll

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Greens, Balsamic, Toasted Ciabatta

ITALIAN | Applewood Smoked Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Toasted Ciabatta

VEGETABLE HUMMUS | Roasted Garlic Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Grilled Herb Tortilla

ITALIAN BEEF GRINDER | Pulled Braised Beef, Baby Arugula, Tomato, Marinated Vegetable Relish, Roasted Garlic Aioli, Baguette

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### ACCOMPANIMENTS

Chef's Soup of the Day | Fresh Cut Fruit | Broccoli Salad | Sauteed Seasonal Vegetable Medley

Penne Pasta Salad | Creamy Coleslaw | Classic Caesar Salad

Quinoa Salad – Bell Pepper, Sesame Orange Vinaigrette

Red Skin Potato Salad | Pearl Cous Cous

Smoked Salmon Tortellini Salad Add 2

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