

Lunch MENU

LUNCH MENU

LUNCH DISPLAYS

\$28.00 per person

Sandwiches On Display

Choose up to Three

Sliders

Cuban | Herbed Chicken

Sandwich Roll or Wrap

Chicken Salad | Antipasto | Grilled Garden Vegetable

Composed Salads

Choose One

Tricolor Pasta Salad

Herbed Aioli, Red Peppers, Black Olives

Lemon and Cranberry Quinoa Salad

Lemon and lime Dressing, Parsley, Cilantro

Balsamic Three Bean Salad

Green Beans, Kidney Beans, Cannellini Beans, Garlic Herb Vinaigrette

Citrus Potato Salad

Citrus Herb Aioli, Scallions

Vegetable Couscous

Coriander and Turmeric Infused Baby Vegetables and Florets of Broccoli and Cauliflower

Macaroni Salad

Tender elbow macaroni in a creamy, tangy dressing with crisp celery, red onion, and fresh herbs

Lunch MENU

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BUFFET

\$30.00 per person

Served with bread and butter

Salads

Choose One

Mixed Green Salad

House-made Croutons, Carrots, Red Onion, Mixed Greens, House Vinaigrette

Caesar Salad

House-made Croutons, Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing

Entrée

Choose One

Grilled Chicken

Piccata | Herb Roasted | Florentine | Bruschetta | Marsala

Grilled Salmon

Dill Butter | Piccata | Florentine | Honey Almond

Braised Beef

Bordelaise | Rosted Garlic Demi Glace

Sweet Potato Steak & Brussels Sprouts *(v)*

Grilled Seasoned Sweet Potato with Fried Brussels Sprouts

Sides

Starch

Choose One

Wild Rice Pilaf

Mashed Potatoes

Roasted Potatoes

Vegetable

Choose One

Green Beans

Steamed Broccolini

Grilled Asparagus

Vegetable Medley

Lunch MENU

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DUET PLATE

\$27 per person

Served with bread and butter

Salads

Choose One

Mixed Green Salad

House-made Croutons, Carrots, Red Onion, Mixed Greens, House Vinaigrette

Caesar Salad

House-made Croutons, Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing

Spinach Strawberry Walnut Salad +\$2

Fresh Strawberries, Candied Walnuts, Goat Cheese, Red Onion, Cucumber, Spinach, and Strawberry Champagne Vinaigrette

Entrée

Choose One

Chicken and Shrimp Scampi

Chicken Breast with Sautéed Shrimp in a Creamy White Wine Sauce Served Over Linguini

Steak and Chicken Kabobs

Tender Beef Steak and Marinated Chicken Breast Skewers

Pasta Provençal and a Lemon Herb Polenta Cake (v)

White-wine brown butter with tomatoes, broccolini, spinach; crisp lemon-herb polenta cake

Lunch MENU

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PLATED LUNCH

\$34 per person

Served with bread and butter

Salads

Choose One

Mixed Green Salad

House-made Croutons, Carrots, Red Onion, Mixed Greens, House Vinaigrette

Caesar Salad

House-made Croutons, Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing

Spinach Strawberry Walnut Salad +\$2

Fresh Strawberries, Candied Walnuts, Goat Cheese, Red Onion, Cucumber, Spinach, and Strawberry Champagne Vinaigrette

Entrée

Choose Two

Grilled Tenderloin

Juicy Sirloin Steak Seasoned with a House Blend of Spices, Served with Garlic Butter Mashed Potatoes and Sautéed Spinach

Lemon Herb Grilled Salmon

Salmon Fillet Marinated in Lemon, Garlic, and Herbs. Grilled to Flaky Perfection; served with Parmesan Orzo and Roasted Red Peppers Strips

Herb Roasted Chicken Breast

Tender Chicken Breast Marinated in Herbs and Roasted to Perfection; Served Alongside Mashed Potatoes and Seasonal Vegetables

Pasta Provençal (v)

Garlic, Shallot, White Wine, and Brown Butter Sauce with Melted Tomatoes, Broccolini and Spinach

ACCOMPANIMENTS

STARCHES

Choose One

Herbed & Two Cheese Risotto

Rosemary & Ginger Infused Jasmine Rice Pilaf

Roasted Garlic Rainbow Potatoes

Creamy Parmesan Pearl Couscous

Upstate Mac & Cheese

Penne Alfredo

Country Thyme and Rosemary Rice Pilaf

Vegetable Risotto

Garlic Mashed Potatoes

Herb Aioli Pearl Couscous