



Catered Lunch 2011

Executive Chef: Michael Dobias

HOT LUNCH BUFFET

Choice of one

CHICKEN

Classic Chicken Marsala

Boneless chicken breast sautéed with wild mushrooms in a marsala wine sauce

Chicken with Artichokes

*Boneless breast of chicken sautéed with artichoke hearts and mushrooms
in a chardonnay mustard sauce*

PASTA

Penne Vodka

*Penne pasta simmered with sautéed onions, prosciutto,
vodka and tomato cream sauce*

Rigatoni Bolognese

*Rigatoni tossed with a traditional meat sauce made with
beef, pork and veal with romano cheese*

FISH

Herb Roasted Salmon

Atlantic salmon roasted with fresh herbs, lemon and white wine

Shrimp Scampi

Gulf shrimp sautéed with garlic, lemon, butter and white wine

ALL SELECTIONS INCLUDE

Oven Roasted Potatoes

Vegetable Medley

SALAD

Choice of One

Caesar

Romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing

Arugula Salad

Baby Arugula greens, shaved red onion, Manchego cheese, toasted pecans and champagne vinaigrette

House Salad

*Mesclun greens, cucumbers, carrots, grape tomatoes,
balsamic vinaigrette*

Spinach Baby

*Baby spinach tossed with roasted mushrooms, crispy bacon,
crumbled goat cheese, Croutons and reduced balsamic vinaigrette*

The Iceberg

Chopped iceberg lettuce topped with marinated tomatoes, bacon, crumbled bleu cheese and bleu cheese dressing

Tomato & Mozzarella

Fresh mozzarella, tomatoes, basil and extra virgin olive oil

Bread Display

DESSERT

Special Occasion Cake

Coffee & Tea

Price Determined by Season of Event

BUFFET ACCESSORIES

Pasta Station

A Chef attendant will prepare a variety of pastas made to order

Salad Station

A selection of lettuce greens, toppings and dressings tossed to order

Sushi Display

A display of assorted sushi rolls with soy sauce, pickled ginger and wasabi

Carving Stations

A chef attended station with your choice of freshly roasted and carved meats:

Turkey

With cranberry relish

Top Sirloin

With au jus and horseradish cream

Pork Loin

With warm apple chutney

Honey Glazed Ham

With pineapple salsa

Leg of Lamb

With mint jelly and rosemary au jus

Filet Mignon

With au jus and horseradish cream

COLD LUNCH BUFFET

SALAD TRIO

Tuna Salad

Chicken Salad

Egg Salad

with assorted bread display

CARVED PLATTER

Carved Turkey Platter

with cranberry relish

GRILLED VEGETABLE PLATTER

Marinated grilled seasonal vegetables

SALAD STATION

Choice of Two

Caesar

Romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing

Arugula Salad

Baby Arugula greens, shaved red onion, Manchego cheese, toasted pecans and champagne vinaigrette

House Salad

Mesclun greens, cucumbers, carrots, grape tomatoes,

balsamic vinaigrette

Spinach Baby

*Baby spinach tossed with roasted mushrooms, crispy bacon,
crumbled goat cheese, Croutons and reduced balsamic vinaigrette*

The Iceberg

Chopped iceberg lettuce topped with marinated tomatoes, bacon, crumbled bleu cheese and bleu cheese dressing

Tomato & Mozzarella

Fresh mozzarella, tomatoes, basil and extra virgin olive oil

DESSERT

Special Occasion Cake

Coffee & Tea

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PLATED LUNCH

SALAD

Choice of One

Caesar

Romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing

Arugula Salad

Baby Arugula greens, shaved red onion. Manchego cheese, toasted pecans and champagne vinaigrette

House Salad

*Mesclun greens, cucumbers, carrots, grape tomatoes,
balsamic vinaigrette*

Spinach Baby

*Baby spinach tossed with roasted mushrooms, crispy bacon,
crumbled goat cheese, Croutons and reduced balsamic vinaigrette*

The Iceberg

Chopped iceberg lettuce topped with marinated tomatoes, bacon, crumbled bleu cheese and bleu cheese dressing

ENTRÉE

Choice of Three

Roasted Chicken

*Boneless breast of chicken sautéed with artichoke hearts and mushrooms
in a chardonnay mustard sauce*

Classic Chicken Marsala

Boneless chicken breast sautéed with wild mushrooms in a Marsala wine sauce

Penne Vodka

Penne pasta tossed with sautéed onions, prosciutto, vodka and tomato cream sauce

Rigatoni Bolognese

Rigatoni pasta simmered in a traditional meat sauce with beef, pork and veal

Mushroom Ravioli

*Roasted oyster, shitake & portabella mushrooms served
in a truffled parmesan cheese sauce*

Herb Roasted Salmon

Atlantic salmon dusted with fresh herbs, roasted with lemon, butter and white wine

Crispy Brook Trout

Brussel sprouts, glazed turnips, roasted apples and a apple cider reduction

Chef's Suggestion of Accompaniments to Compliment Each Entrée Selection

DESSERT

Special Occasion Cake

Coffee & Tea

Price Determined by Season of Event

LUNCH ENHANCEMENTS

Soup Course

Freshly made seasonal soups

Hot Appetizer Course

Choose from a selection of hot appetizers served individually

Family Style Appetizers

Choose two hot appetizers served on family style platters

HORS D'OEUVRES

One Hour Butler Style Hors D'oeuvres

Crudite

Assorted raw vegetable & dip

International Cheese Platter

A variety of artisan cheeses and crackers

Mediterranean

Hummus, feta dip & olives with pita bread

Antipasto

Variety of Italian meats, cheese, olives & peppers

BAR OPTIONS

Beer, Wine & Soda

Standard Open Bar

Premium Open Bar

DESSERT ACCESSORIES

Viennese Hour

An array of desserts including pastries, cookies, cakes, pies and fruit

Chocolate Covered Strawberries

Dark, milk, and white chocolate covered strawberries

Ice Cream Sundae Bar

Vanilla and chocolate ice cream with a variety of toppings and sauces

Cappuccino & Cordial Bar

Espresso, cappuccino and a range of after dinner drinks and cordials