

# BUFFET LUNCH

## First Course Salads

Select 1.

### Baby Greens

mixed field greens done with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

### Beets with Goat Cheese

white balsamic marinated beets over mixed greens and topped with crumbled goat cheese

### Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

### Fresh Mozzarella, Tomato, and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

### Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

### Spinach

dijon vinaigrette adorns baby spinach leaves, mandarin oranges, smoked gouda, and toasted slivered almonds

### Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

## Gourmet Pasta Selections

Pasta selections to enhance your menu. Select 1.

### Carbonara

farfalle stirred in a creamy egg sauce with smoky pancetta, prosciutto, and peas

### Orecchiette di Rabe

pasta with sausage, broccoli di rabe, and extra virgin olive oil

### Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

### Ravioli Ai Pomodoro

ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

### Rigatoni Bolognese

rigatoni served with a classic meat sauce blend of veal, pork, and beef

### Stuffed Shells

classic pasta shells stuffed with mascarpone, ricotta, and spinach with a pomodoro sauce made from tomatoes, garlic, olive oil, and fresh basil

### Tortellini Alfredo

rainbow cheese-filled tortellini tossed in a buttery parmesan cream sauce

### Whole Wheat Penne Al Pesto

fresh basil, pine nuts, and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

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## Buffet Selections

Custom created to meet any menu requirements. Select 3.

### Beef Buffet Selection

#### Braised Short Ribs

beef short ribs braised in red wine and a finely diced mirepoix

#### Ropa Vieja

Cuban shredded beef with cilantro, tomatoes, and sofrito, all served over white rice

#### Sirloin Tips Marchand du Vin

beef slowly braised in red wine, shallots, and mushrooms

### Chicken Buffet Selection

#### Chicken Francese

buttery lemon-wine sauce envelops lightly battered chicken

#### Chicken Saltimbocca

breast of chicken with prosciutto, sage, and spinach, served in a marsala wine sauce

#### Chicken Scarpariello

sautéed chicken breast sautéed in a light cream sauce

#### Roast Chicken

oven-roasted chicken breasts with cremini mushrooms

#### Sautéed Chicken

red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce

#### Southern Chicken Fricassee

flour-dusted braised chicken served with carrots, celery, and mushrooms in a light cream sauce

### Seafood Buffet Selection

#### Cashew-Crusted Tilapia

farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce

#### Mahi Mahi

seared and topped with mango ceviche

#### Mussels Luciano

mussels steamed with fresh garlic, white wine, and extra virgin olive oil

#### Roast Salmon

lightly seared salmon prepared with herbs and a hint of lemon

### Veal Buffet Selection

#### Veal Marsala

flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms, and demi-glace

#### Veal Meatballs

veal meatballs in a marsala wine and tomato demi-glace

#### Veal Piccata

tender veal cutlets sautéed in a butter sauce and finished with fresh lemon and capers

### Around the World

#### Beef & Broccoli

teriyaki-glazed tender beef sautéed with peppers, onions, and broccoli in a garlic soy sauce

#### Hawaiian Chicken

teriyaki chicken with pineapple served with a spicy, sweet pineapple-soy dipping sauce

#### Jambalaya

chicken, shrimp, and sausage tossed with creole-style rice

#### Paella

slow-cooked rice stew with shrimp, scallops, mussels, clams, and chorizo sausage with a saffron seasoning

#### Polish Kielbasa

old-world style braised with sauerkraut, white wine, and caraway seeds

#### Sesame Chicken

boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

#### Steamed White Rice

#### Vegetable Fried Rice

brown rice with fresh vegetables

### Pork Buffet Selection

#### BBQ Ribs

slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce

#### Grilled Sausage & Peppers

sweet Italian sausage grilled with peppers, onions, tomatoes, and basil

#### Hoisin Pork

roasted pork tenderloin marinated in hoisin, soy, sesame oil, and garlic

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## Vegetarian Buffet Selection

Select 1

### Eggplant Rollatini

breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

### Pearl Couscous & Red Grains

whole grain couscous, red rice, red quinoa, fresh seasonal vegetables

### Quinoa Pilaf\*

quinoa tossed with leeks and sauteed shiitake, button, and cremini mushrooms

### Tofu Stir Fry\*

quick-cooked tofu with snow peas, water chestnuts & tamari

### Red Bliss Roasted Potatoes

quartered and roasted with fresh rosemary

### Roasted Root Vegetables

carrots, turnips, and parsnips roasted then tossed in a butter sauce

### Steamed Mixed Vegetables

lightly seasoned seasonal vegetables are steamed and tossed in extra virgin olive oil

## Dessert

### Occasion Cake

create the cake of your dreams with your choice of fillings

coffee, tea, brewed decaf, soft drinks, juice and water

bar packages available for an additional charge

## Package includes:

- choice of colored linen and napkins
- placecards & map directional cards
- professionally attired wait staff
- maitre d' and captain supervision throughout your event
- valet parking available at an additional charge

\* Vegan / Gluten Free