BUFFET LUNCH

First Course
Salads
Select 1.

Baby Greens
mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

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

Quinoa and Buckwheat Salad
quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

Spinach and Bibb Salad
baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

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.

Penne Alla Vodka
penne in a sweet tomato sauce and finished with vodka and cream

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

Whole Wheat Penne Pasta Al Pesto
fresh basil, pine nuts and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

Before placing your order, please inform your server if a person in your party has a food allergy.
Buffet Selections
Custom created to meet any menu requirements. Select 3.

**Beef Buffet Selection**

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

**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

**Hawaiian Chicken**
tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki

**Chicken Saltimbocca**
breast of chicken with prosciutto, sage and spinach, served in marsala wine sauce

**Chicken Scarpariello**
chicken breast braised with Italian sausage, peppers and a spicy white wine sauce

**Pesto Chicken**
lightly sautéed chicken with sliced tomato and fresh mozzarella

**Roast Chicken**
oven roasted chicken breast with cremini mushrooms

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

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

**Seafood Buffet Selection**

**Cashew-Crusted Tilapia**
farm raised tilapia crusted with crushed cashews in a light lemon butter sauce

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

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

**Mahi Mahi**
seared and topped with mango salsa

**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

**Local Sustainable Seafood**
seasonal seafood selection

**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

**Pork Buffet Selection**

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

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

**Italian Sausage & Peppers**
sweet Italian sausage with peppers, onions, tomatoes and basil

**Polish Kielbasa**
old world style braised with sauerkraut, white wine and caraway seeds
Vegetarian Buffet Selection

Select 1.

Garlic Mashed Potatoes
mashed Idaho potatoes with roasted garlic and butter

Mushroom Risotto
arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmigiana and butter

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 steamed and tossed in extra virgin olive oil

Basmati & Orzo Pilaf
asparagus, basmati rice, cranberry beans and orzo

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

Gnocchi Stew
gnocchi, cannellini bean, chard and crushed tomato

Pearl Couscous & Red Grains
whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic and basil

Potato & Spinach Baeckoffe
french casserole with potatoes, purple top turnips, spinach, and gruyére cheese

Ratatouille
zucchini, squash, eggplant, green & red peppers, onions, and tomatoes

Tofu Stir Fry*
pan-seared tofu with snow peas, water chestnuts and tamari

Dessert

Occasion Cake
create the cake of your dreams with your choice of fillings

Coffee, Tea, Brewed Decaf, Soft Drinks, Juice & Water

Bar Packages Available For An Additional Charge

Package includes:
• choice of colored linen and napkins
• place cards & map directional cards
• professionally attired wait staff
• maître d' and captain supervision throughout your event
• valet parking available at an additional charge

* Vegan / Gluten Free