



Menu & Pricing Effective August 21, 2017

Premium Hot Lunch Buffet

Available from 11:00 AM to 3:00 PM with 25 Guest Minimum.

Served with our Signature Fresh-Baked Bread.

Includes Fresh Brewed Regular & Decaffeinated Coffees, Hot Tea, Iced Tea, & Lemonade.

(Add Soft Drinks for an Additional \$1 Per Person)

\$31.99 Per Person \$16.99 Per Child Age 12 & Under

(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

(100% Customized Premium Hot Buffet Menu Available for Additional \$5 Per Person)

Appetizer or Cup of Soup

Select One Appetizer or Soup from the Following:

- Baby Maryland Crab Cakes with Lemon Aioli
- Honey Maple-Glazed Applewood Bacon-Wrapped Shrimp
- Italian Mini Meatballs with Fra Diavolo Sauce
- Crunchy Chicken Tenders with Honey Mustard Aioli
- Tomato & Basil Bruschetta
- Butternut Squash Soup with Toasted Pumpkin Seeds
- Crab & Asparagus Bisque
- Chicken Corn Noodle
- Lambrusco Beef Vegetable
- Roasted Tomato Bisque
- Vegetable Minestrone

Salad

Select One Salad from the Following:

- Spring Mix Apple Walnut Goat Cheese with Sun-Dried Cranberries & Citrus Vinaigrette
- Chopped Garden Fresh with Basil Balsamic Vinaigrette
- Classic Caesar
- Greek Salad with Tomatoes, Cucumbers, Kalamata Olives, Feta & Red Wine Vinaigrette
- Fresh Seasonal Fruit Salad with Raspberry Vinaigrette & Granola Crunch

Pasta or Pilaf

Select One Pasta or Pilaf from the Following:

- Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs & Applewood Bacon
- Penne Marinara with Italian Meatballs or Sweet Sausage
- Rotini Primavera with Vodka Sauce
- House-Made 4-Cheese Lasagna
- Fettuccini Alfredo
- Penne Marinara
- Rotini a la Vodka Sauce
- Sweet Corn & Roasted Chili Pilaf
- Wild Mushroom Pilaf

Premium Hot Lunch Buffet

Continued

Main Entrées

Select Two Main Entrées from the Following:

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
 - Beef Tenderloin with Red Wine Reduction
 - Beef Filet Medallions with Caramelized Onions & Mushrooms
 - Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil
 - Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
 - Broiled Lump Crab Cakes with Lemon Aioli
 - Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil
 - Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce
 - Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce
- (Add a Third Main Entrée for \$4 Per Person)*

Starches & Vegetables

Select Two from the Following:

- Garlic-Parmesan Whipped Potatoes
 - Garden Herb Orzo & Wild Rice
 - Pecan-Encrusted Caramel Mashed Sweet Potatoes
 - Sautéed Fresh Seasonal Vegetable Medley
 - Green Beans Amandine
 - Honey-Glazed Carrots
 - Sautéed Asparagus with Brown Sugar & Parmesan
- (Add an Additional Starch or Vegetable for \$3 Per Person)*

Dessert Station

Dessert Shooter Station *(Select Five)*

OR

Full-Size Dessert Station from Custom Listing *(Select Five)*