Luncheon Buffet Menu
A Minimum of 50 Guests Must Be Guaranteed

Four Salad Courses, Two Main Courses $24.95
Five Salad Courses, Three Main Courses $27.95
Six Salad Courses, Four Main Courses $30.95

Salad Courses:
Seasonal Fresh Fruit Display
Garden Greens, Assorted Dressings
Classic Caesar Salad
Greek Salad
Tomato Cucumber Salad
Tomato Mozzarella Salad
Grilled Vegetable Salad

Mixed Pasta Salad
Red Spanish Potato Salad
Oriental Cashew Chicken Salad
Seafood Salad
Chicken, Green Apple & Walnut Salad
Antipasto Display
Marinated Calamari Salad

Main Course Selections:
POULTRY
Chicken Parmesan
Chicken Piccata
Chicken Francaise
Chicken Marsala

MEAT
Beef Bourgignone
Lamb Shank
Roast Pork Loin with Mojo
Pepper Steak

PASTA
Penne Pasta and Italian Sausage
Tri Colored Tortellini, Alfredo sauce
Seafood Pasta, Cioppino Sauce
Grilled Chicken Fettuccine Alfredo
Pasta Primavera, Garlic Sauce

SEAFOOD
Tilapia Francaise
Mahi-Mahi Scampi
Seafood Newberg
Aviation Salmon Filet
Paella Valenciana

Accompaniments: (Select One)
Rice Pilaf, Garlic Mashed Potatoes, Oven Roasted Potatoes

All Buffet Meals are served with Our Chef’s Choice of Seasonal Vegetables
Warmed Rolls with Butter, Freshly Brewed Coffee and Tea

Dessert Display
An Extraordinary Display of Assorted Layered Cakes,
Chocolate Mousse and Petit Fours
Freshly Brewed Coffee and Hot Tea

Prices Subject to 20% Taxable Service Charge 8% Sales Tax
Additional Menu Considerations
To Compliment Your Buffet:

Ice Carving
Your Choice of a Variety of Designs
$300 per Block

Carved Meat Station
Chef Fee of $100 Applies – Min 50 Guests
All Carving Stations Include Petit Rolls

Roast Sirloin of Beef 5.95
Steamship Round of Beef-Min 200g 5.95
Roasted Prime Rib of Beef, Au Jus 8.95
Herb Crusted Tenderloin of Beef 11.95

Herb Roasted Pork Loin 5.95
Honey Glazed Country Ham 5.95
Cuban Style Roast Suckling Pig 5.95
Sage Rubbed Roasted Turkey Breast 5.95

Displays:

Deluxe Crudite Display 5.00
Imported & Domestic Cheese Display 5.00
Deluxe Antipasto Display 8.95
Seared Ahi Tuna 9.95

Cold Seafood Extravaganza 15
Raw Bar Display 11.95
Blue Sea Sushi Display 12.95
Assorted Smoked Fish Display 9.95

Action Stations
Chef Fee of $75.00 Applies

Oriental Stir Fry 7.95
Fajita Station 7.95
Pad Thai Bar – Shrimp & Chicken 9.95
Pasta Station 7.95

Sweet Endings
Chocolate Fountain Station $5.00 pp. – Min 75 Guests
Strawberries, Bananas, Pineapple Chunks, Lady Fingers and
Marshmallows with Belgium Liquid Chocolate

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