



## BUFFET LUNCHEON MENU

\$23.95 per person with a minimum of 25 people

### Served with Bread Bowl with Butter

#### Salad

Baby Field Greens Salad with Balsamic Vinaigrette

### CHOOSE THREE ENTRÉES

Served with Roasted Red Bliss Rosemary Potatoes  
& Garden Vegetable Medley

#### Sirloin of Beef

Sliced sirloin of beef served with rich brown gravy (\$3 per person up charge)

#### Boneless Ham

Slow roasted with pineapple and select spices finished with rum spike glaze

#### Stuffed Chicken Breast Stuffed

With a celery sage stuffing and served with a supreme sauce • (\$2 per person up charge)

#### Chicken Parmesan Italian Breaded Chicken

Topped with mozzarella and marinara sauce

#### Chicken Marsala

Served with wild mushrooms and roasted shallots in a Marsala wine sauce

#### Stuffed Shells Ricotta Cheese Stuffed Shells

Served in a tomato-basil cream sauce • (\$2 per person up charge)

#### Penne Rosa Penne Pasta

Finished in a blush sauce with parmesan cheese

#### Tortellini Alfredo Cheese

Filled tortellini tossed in a spinach and garlic Alfredo sauce • (\$2 per person up charge)

#### Baked Penne Bolognese Penne

Tossed in a meat sauce and baked with mozzarella cheese • (\$2 per person up charge)

#### Stuffed Flounder Florentine Filet of Flounder

Stuffed with spinach, sundried tomatoes and mozzarella cheese, served in a lemon white wine sauce  
(\$4 per person up charge)

#### Salmon

Center cut Norwegian Salmon with a Dijon crust • (\$3 per person up charge)

#### Crab Cakes

Pan fried, panko crusted jumbo lump crab cakes • (\$4 per person up charge)

#### Dessert

Vanilla Ice Cream or Cheesecake

Coffee, Hot and Cold Tea Station Included

All Menus are subject to change.

Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.