

LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals include Water, Iced Tea or Lemonade | Menu Pricing Available Until 2PM

BAKED POTATO BAR

Baked Russet Potatoes, Broccoli, Cheddar, Crumbled Bacon, Chives, Sour Cream, Butter
Chef's Soup of the Day, Sliced Grilled Chicken Breast, Caesar Salad
Freshly Baked Rolls
\$18

ITALIAN

Lasagna CHOOSE ONE: Cheese, Meat, -or- Vegetable
Mediterranean Salad Bar | Mixed Greens, Kalamata Olives, Tomatoes, Cucumbers, Green Peppers,
Feta, Pepperoncini, Balsamic Vinaigrette, Bread Sticks
\$19

HOT LUNCH A LA CARTE

CHOOSE TWO:

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs
HADDOCK | Parmesan Encrusted
CHICKEN MARSALA | Sautéed Chicken Breast, Marsala Wine, Garlic Mushroom Sauce
BEEF TIPS | Tender Braised Beef, Roasted Shallots, Red Wine Demi-Glace
\$24

ACCOMPANIMENTS | CHOOSE TWO:

Brown Butter Pasta, Wild Rice Pilaf, Garlic Butter Green Beans, Sautéed Seasonal Vegetable Medley, House Salad

TUSCANY

Traditional Caesar Salad
Roasted Vegetable Medley with Italian Herbs & EVOO
Herb Parmesan Encrusted Chicken
Cavatappi Pasta, Vodka Cream, Breadsticks
\$24

BISTRO BOARD DISPLAY

Bistro Beef Tenderloin, Roast Turkey Breast, Portobello Mushrooms
Caramelized Onions, Roasted Tomatoes, Grilled Asparagus, Fresh Mozzarella,
Horseradish Cream, Spicy Dijon, Cranberry Mayo, House-Made Potato Chips,
Broccoli Salad, Freshly Baked Artisan Rolls
\$25

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

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SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Includes House-Made Potato Chips | Additional One Accompaniments \$19 | Two Accompaniments \$22

SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, White Cheddar Cheese, Lettuce, Onions, Tomato, Chipotle Mayo, Grilled Flour Tortilla

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House-Made Chicken Salad with Grapes & Pecans, Lettuce, Tomato, Croissant

SHRIMP SALAD | Gulf Shrimp, Celery, Old Bay Mayo, Lettuce, Croissant

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Grilled Flour Tortilla

TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar, Greens, Tomato, Cranberry Mayo, Baguette

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Flour Tortilla

HAM & CHEESE | Applewood Smoked Ham, Cheddar Cheese, Lettuce, Tomato, Honey Mustard, Pretzel Roll

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Greens, Balsamic, Toasted Ciabatta

ITALIAN | Applewood Smoked Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Toasted Ciabatta

VEGETABLE HUMMUS | Roasted Garlic Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Grilled Herb Tortilla

ITALIAN BEEF GRINDER | Pulled Braised Beef, Baby Arugula, Tomato, Marinated Vegetable Relish, Roasted Garlic Aioli, Baguette

ACCOMPANIMENTS

Chef's Soup of the Day | Fresh Cut Fruit | Broccoli Salad | Sauteed Seasonal Vegetable Medley

Penne Pasta Salad | Creamy Coleslaw | Classic Caesar Salad

Quinoa Salad – Bell Pepper, Sesame Orange Vinaigrette

Red Skin Potato Salad | Pearl Cous Cous

Smoked Salmon Tortellini Salad Add 2

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