

Drumlins

LUNCHEONS

All luncheons are served with your choice of soup, warm garlic bread & butter, Chef's selection of starch and seasonal vegetables; your choice of dessert & coffee, decaf or Tea.

Soup

Please Choose One

Italian Wedding Soup, Minestrone, Cream of Broccoli, Creamy Wild Mushroom Soup, Garden Vegetable Soup, Corn Chowder, Chicken Vegetable.

Sacramento Pasta ~ Penne Pasta tossed with sun-dried tomatoes, sautéed vegetables, roasted red peppers, garlic and Olive oil	\$12.95
Drumlins Salad Plate ~ Choice of Tuna, Chicken or Seafood Salad. Served on a bed of greens with tomato wedges and fruit garnish.	\$12.95
Vegetarian Lasagna ~ Egg pasta layered with grilled marinated vegetables and Portabella mushrooms, Italian cheese medley, baked with Marinara Sauce.	\$14.50
Polynesian Chicken ~ Sautéed Chicken breast served over a bed of rice with a hearty sweet & sour sauce	\$13.95
Stuffed Roasted Chicken Breast ~ Herb stuffing, oven roasted, finished with a Poulette Sauce	\$13.95
Chicken Duxelles ~ Chicken Breast stuffed with mushrooms, onions, butter, white wine, bread crumbs, and a hint of tomato with supreme sauce.	\$14.50
Dijon Chicken & Shrimp ~ Sautéed Chicken breast and Gulf Shrimp Served in a creamy Dijon sauce over Bowtie pasta.	\$15.95
Boston Baked Haddock ~ Baked Haddock filets with a sherry crumb topping	\$15.95
Roast Top Sirloin ~ Slow roasted, sliced thin, served with a mushroom demi.	\$15.95
Stuffed Portobello Mushroom ~ Served one of these three ways: Vegetarian stuffed with fresh vegetables, baked in Marinara Sauce; Sausage stuffed and baked in Gorgonzola Vinaigrette or Seafood stuffed with crabmeat and baked in Sherry Butter	\$14.50

DESSERT SELECTIONS

Please Choose one

Ice Cream with Chocolate Sauce, Apple Crisp with Whipped Cream, Triple Chocolate Mousse, Cheesecake, Lemon Layer Cake, Carrot Cake

Prices do not include 19% service charge or 8% sales tax.

(315) 446-4555, ext. 209
www.drumlins.com

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LUNCHEON BUFFETS

All buffets require a minimum of 40 guests

All buffets include: Coffee, tea & Decaf

DELI DELIGHT **\$13.95 per person**

Garden Vegetable Soup
Assorted Relishes
Assorted Cold Salads
Sliced Roast Beef, Ham & Turkey
Cheese Platter
Hard Rolls & Chips
Brownies and Cookies

SOUTHERN BUFFET **\$15.25 PER PERSON**

She Crab Soup
Tossed Salad, dressings
Macaroni Salad
Southern Fried Chicken
Baby Back Ribs
Parsley Red Skin Potatoes
Festive Corn
Country Style Cheese Biscuits
Dessert

ITALIAN BUFFET **\$15.50 per person**

Chicken Escarole Soup
Tossed Salad, Dressings
Chicken Cacciatore
Baked Ziti with Meat Sauce
Sausage & Peppers
Italian Green Beans with Basil Butter
Warm Garlic Bread
Dessert

CUSTOM BUILD YOUR OWN BUFFET

\$16.25 per person

Please select two (2) specialty salads, one (1) starch selection, one (1) vegetable selection, and two (2) entrees to complete your buffet.

SPECIALTY SALADS

Tortellini Alfresco, Fire & Ice Salad, Greek Pasta Salad, Red Potato & Broccoli Salad, Tossed Salad with Dressings

STARCHES

Long Grain & Wild Rice Pilaf, Oven Roasted Red Potatoes, Garlic Mashed Potatoes

VEGETABLES

Honey Glazed Carrots, Green Beans with Basil Butter, Mixed Vegetables with Herb Butter

ENTREES

Chicken Duxelle, Breaded Chicken Cutlet, Sacramento Pasta, Chicken Marsala, Seafood Stir fry, Vegetable & Portobello Lasagna, Dijon Chicken & Pasta, Boston Baked Haddock, Sliced Roast Top Round of Beef, Sliced London Broil

DESSERTS

Please Choose one

Warm Apple Crisp with Whipped Topping, Boston Cream Pie, Carrot Cake, Cheesecake, Assorted Cookies & Brownies

Prices subject to 19% service charge and 8 % sales tax.

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