

Luncheons

All Luncheons served with your choice of Soup, Starch, Vegetable Selection, Dessert,
Warm Garlic Bread & Butter and Meal Beverages.

Soup

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

Entrées

Vegetarian Lasagna

Egg pasta, seasonal vegetables, layered with cheeses & Italian Seasonings, baked with Marinara Sauce

\$14.50

Sacramento Pasta

Penne pasta tossed with sun-dried tomatoes, assorted fresh vegetables, roasted red peppers, olive oil,
& Italian seasonings

\$14.50

Stuffed Tomato

Fresh tomato stuffed with Tuna, Chicken, or Seafood Salad. Served on a bed of greens with fresh sliced fruit.

\$12.95

Polynesian Chicken

Sautéed chicken breast served over a bed of rice with a hearty Sweet & Sour Sauce.

\$14.50

Chicken Duxelles

Fresh boneless chicken breast stuffed with mushrooms, onions, butter, white wine, bread crumbs, & a hint of tomato.
Finished with Supreme Sauce.

\$14.50

Chicken San Martino

Fresh boneless chicken breast stuffed with bread crumbs, roasted peppers, onions, hard boiled eggs, pecorino Romano
cheese, olive oil and spices. Finished with a light Alfredo Sauce.

\$14.50

More Entrees on Next Page

Prices do not include 19% Service Charge or 8% Sales Tax.

Entrées

Dijon Chicken & Shrimp

Sautéed chicken breast & gulf shrimp served in a creamy Dijon Sauce over Bowtie Pasta.

\$15.95

Boston Baked Haddock

Baked haddock fillets with a sherry crumb topping.

\$15.50

Stuffed Portobello Mushroom

Served one of these three ways-Vegetarian-stuffed with fresh vegetables, baked in Marinara Sauce, Sausage-stuffed with sausage, baked in Gorgonzola Vinaigrette, or Seafood-stuffed with crabmeat and baked in Sherry Butter.

\$14.50

Vegetable Selections

Fresh Broccoli Florets with Lemon Butter, Honey Glazed Baby Carrots, Sautéed Zucchini & Summer Squash,
Italian Green Beans with Fresh Basil Butter, Whole Green Beans with Caramelized Onions,
Cut Green Beans with Mushrooms, Julienne Carrots with fresh Kale

Starch Selections

Long Grain & Wild Rice Pilaf, Oven Roasted Red Potatoes, Baked Idaho Potato with Sour Cream,
Duchess Potato, Baked Sweet Potato, Duchess Sweet Potato

Dessert Selections

Sherbet, Ice Cream with Chocolate Sauce, Dutch Apple Pie, Boston Cream Pie, Chocolate Cream Pie,
Apple Crisp, Triple Chocolate Mousse

Luncheon Buffets

All Buffets include Meal Beverages.

Deli Delight

Garden Vegetable Soup

Assorted Relishes

Assorted Cold Salads

Fresh Seasonal Fruit

Sliced Roast Beef, Ham & Turkey

Cheese Platter

Hard Rolls

Dessert

\$13.95 per person

Southern Style Buffet

She Crab Soup

Assorted Relishes

Tossed Salad, Dressings

Macaroni Salad

Southern Fried Chicken

Parsley Red Skin Potatoes

Festive Corn

Country Style Cheese Biscuits

Dessert

\$15.25 per person

Italian Buffet

Chicken Escarole Soup

Assorted Relishes

Tossed Salad, Dressings

Chicken Cacciatore

Baked Ziti with Meat Sauce

Beef Bracioli

Warm Garlic Bread

Dessert

\$15.50 per person

Desserts

Sherbet, Ice Cream with Chocolate Sauce, Apple Crisp, Assorted Cookies

Custom Build Your Own Buffet

Please select Two (2) Specialty Salads, One (1) Starch Selection, One (1) Vegetable Selection, & 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, Sautéed Zucchini & Summer Squash

Entrees

(Select Two)

Chicken Duxelle, Breaded Chicken Cutlet, Sacramento Pasta, Polynesian Chicken, Seafood Stirfry, Stuffed Portobello Mushroom, Dijon Chicken & Pasta, Boston Baked Haddock, Sliced London Broil

Desserts

Sherbet, Ice Cream with Chocolate Sauce, Apple Crisp, Assorted Cookies

\$16.25 per person

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