



# Lunch & Dinner

**V** Vegetarian; **N**: Contains Nuts; **GF**: Gluten Free

## Salad Entrees

The following cold (room temperature) selections are presented in your choice of trays. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate).

### **SALAD COMBO I**

#### **Traditional Creamy Tuna Salad GF**

Prepared with white albacore tuna, celery and onion.

#### **Chicken Waldorf Salad GF**

Prepared with boneless breast of chicken, celery, apple, grapes, dried cranberries, and pecan.

#### **Cornbread Salad**

#### **Seasonal Fresh Fruit Sampling V | GF**

#### **Bread Sampling V**

With whipped butter and margarine packets.

**Price Per Person: 12.00**

### **SALAD COMBO III**

#### **Mediterranean Chicken Salad N | GF**

With artichoke hearts, roasted yellow peppers and pine nuts, tossed in our balsamic vinaigrette.

#### **Southwestern Tuna Salad GF**

With white albacore tuna, yellow squash, roasted corn, red bell pepper and green onion, tossed in a chipotle mayonnaise.

#### **Black Eyed Pea Salad V**

With yellow pepper, tomato, corn and scallions in a lemon cilantro vinaigrette.

#### **Bread Sampling V**

With whipped butter and margarine packets.

**Price Per Person: 13.00**

### **SALAD COMBO II**

#### **Smoked Turkey Salad GF**

With cucumber, tomato and scallion.

*Or*

#### **Tandoori Chicken Salad N | GF**

With red grapes, celery and slivered almonds.

#### **Pasta Salad**

#### **Grilled Vegetable Salad V | GF**

With asparagus, cauliflower, carrot, eggplant, green pepper, jicama, mushroom, red pepper, yellow squash, zucchini, and red onion.

#### **Seasonal Fresh Fruit Sampling V | GF**

#### **Bread Sampling V**

With whipped butter and margarine packets.

**Price Per Person: 12.50**



# Lunch & Dinner

**V** Vegetarian; **N**: Contains Nuts; **GF**: Gluten Free

## Entrée Salads

Salads are always freshly prepared at the last minute to ensure a crisp and beautiful presentation. The following cold (room temperature) selections are served in aluminum pans or optional black plastic trays. They are designed to be served buffet-style.

### **BBQ CHICKEN SALAD**

#### **BBQ Chicken Salad**

Char-grilled barbecue chicken breast, basil, monterey jack cheese, black bean, roasted corn, yellow corn tortilla strips, cilantro, tomato, scallion and chopped iceberg and romaine lettuce tossed with our homemade special herbed ranch dressing.

#### **Bread Selection of the Day**

With whipped butter and margarine packets.

**Price Per Person: 11.50**

### **CHINESE CHICKEN SALAD**

#### **Chinese Chicken Salad N**

Grilled breast of chicken, shredded iceberg and romaine lettuce, bok choy, red pepper, green onion, cilantro, mandarin oranges, almonds and sesame seeds, tossed in our sesame-soy vinaigrette and topped with fresh rice stick noodles.

#### **Bread Selection of the Day V**

With whipped butter and margarine packets.

**Price Per Person: 11.50**

### **CHEF SALAD**

#### **Chef Salad**

Roast beef, turkey breast and ham, swiss and cheddar cheese, roma tomato, sliced hard boiled egg, english cucumber, black olives, shredded carrot and red cabbage, and garlic croutons on a bed of romaine and iceberg lettuce, with your choice of our homemade ranch, italian or thousand island (choice of two).

#### **Bread Selection of the Day V**

With whipped butter and margarine packets.

**Price Per Person: 12.50**

### **SMOKED CHICKEN COBB**

#### **Smoked Chicken Cobb Salad GF**

Rows of smoked chicken breast, bacon, tomato, chopped egg, avocado, scallion and swiss gruyere on a bed of mixed greens with your choice of our homemade ranch, italian (not gluten free) or thousand island (choice of two).

#### **Bread Selection of the Day V**

With whipped butter and margarine packets.

**Price Per Person: 12.50**



# Lunch & Dinner

**V** Vegetarian; **N**: Contains Nuts; **GF**: Gluten Free

## Entrée Salads

Salads are always freshly prepared at the last minute to ensure a crisp and beautiful presentation. The following cold (room temperature) selections are presented in your choice of wicker baskets or black plastic trays. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate). The per-person price does not include the cost of service personnel, disposables, equipment, delivery and sales tax. All Entrée Salads can be ordered without the freshly baked bread selection for \$1.35pp less

### **THAI COBB**

#### **"Thai Cobb" N**

Rows of asian marinated sirloin of beef, tomato, bean sprouts, green onion, cilantro, snow peas, carrot, red and green pepper over a bed of chopped iceberg lettuce, tossed with our Thai peanut dressing.

#### **Bread Selection of the Day V**

With whipped butter and margarine packets.

#### **Price Per Person**

**13.00/pp** (because of the price of beef, the cost is fixed)

### **GRILLED VEGETABLE COBB**

#### **Grilled Vegetable Cobb V | GF**

Chopped carrot, green beans, red onion, artichoke bottoms, radicchio, corn, yellow squash, celery, avocado, tomato and parmesan or amish blue cheese on a bed of chopped mixed greens with your choice of our homemade ranch, italian (not gluten free) or thousand island (choice of two).

#### **Bread Selection of the Day V**

With whipped butter and margarine packets.

#### **Price Per Person: 11.00**

### **FAJITA SALAD**

#### **Fajita Salad**

Marinated and char-grilled chicken, with caramelized red onion, grilled red and green pepper, grilled scallion, shredded monterey jack and cheddar cheese, and diced tomato over a bed of romaine and red leaf lettuce, served with our homemade ranchero dressing. Substitute Steak +6.35/pp

#### **Roasted Corn Honey Muffins V**

With whipped butter and margarine packets.

#### **Price Per Person: 12.00**

### **BISTRO STEAK SALAD**

#### **Bistro Steak Salad**

House marinated medium rare sirloin, pea pods, carrot, shaved red onion, bean sprouts and red bell pepper over a bed of romaine, radicchio and boston bibb lettuce tossed with our soy sesame dressing and garnished with sesame seeds.

#### **Bread Selection of the Day V**

With whipped butter and margarine packets.

#### **Price Per Person**

**13.00/pp** (because of the price of beef, the cost is fixed)



# Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

## Chicken Entrees

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate). All chicken entrees are served with yeast rolls (or Chef's Choice), unless otherwise noted

### **GRILLED & CHILLED GREEK BONELESS CHICKEN BREAST** GF

Prepared with lemon and oregano.

Choose Two Sides and a Salad or Select Chef's Choice

#### **Assorted Pita Bread** V

With whipped butter and margarine packets.

Price Per Person: 12.50

### **ITALIAN GRILLED BONELESS CHICKEN BREAST** GF

Choose Two Sides and a Salad, or Select Chef's Choice

Price Per Person: 12.50

### **BACON RANCH CHICKEN**

Roasted chicken breast covered with a creamy parmesan ranch sauce with bacon.

Choose Two Sides and a Salad, or Select Chef's Choice

Price Per Person: 12.50

### **CHICKEN CORDON BLEU**

Stuffed with ham and cheese, breaded, and baked.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 13.50

### **GARLIC-GINGER CHICKEN WITH CILANTRO AND MINT**

Chicken breast, marinated, slow-roasted, and sliced.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **GRILLED CHICKEN WITH LEMON AND THYME**

Bone-in Chicken Breast, marinated and grilled.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **CHICKEN BREASTS DIJON**

Roasted boneless chicken breast with creamy Dijon sauce.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **OVEN-BARBECUED CHICKEN**

A mix of chicken (thighs, wings, legs, and breasts) marinated with barbecue sauce, and roasted in the oven.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 13.50



# Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

## Chicken Entrees

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate). All chicken entrees are served with yeast rolls (or Chef's Choice), unless otherwise noted.

### **CHICKEN MARSALA**

Sliced roasted chicken breast over buttered fettuccini with marsala wine sauce.

Choose One Side and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **CHICKEN AND DRESSING**

Roasted and Sliced Chicken

#### **Sliced Roast Chicken**

Sliced breast of roasted chicken with mushroom gravy.

#### **Homemade Southern Cornbread Dressing**

Choose one Side and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **SWEET AND SOUR CHICKEN**

Breaded and Fried Chicken with a Sweet and Sour Sauce

#### **Asian Rice Pilaf V**

With red pepper, green onion, cilantro, and dark raisins.

#### **Cucumber Salad V**

#### **Fried Wantons**

Price Per Person: 12.50

### **MOROCCAN CHICKEN**

Marinated Grilled Moroccan Chicken GF

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **CHICKEN SCARPARIELLO**

Juicy chicken thighs, sweet Italian sausage, and a delicious sweet-sour pan sauce.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 13.50

### **CHICKEN ASIAGO**

Boneless chicken breast baked with asiago cheese and crème sauce.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 13.50

### **STUFFED CHICKEN FLORENTINE**

Boneless chicken breast stuffed with a cheese spinach filling, baked, and covered in homemade alfredo sauce.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 13.50



# Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

## Beef Entrees

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate). All entrees are served with yeast rolls (or Chef's Choice), unless otherwise noted.

### **HOMEMADE MEATLOAF**

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **BEEF BRISKET**

With mushrooms, onions, and natural gravy.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 14.50

### **SALISBURY STEAK**

With homemade gravy and grilled onions.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 12.50

### **FILET MIGNON**

Wild Mushrooms and a creamy mustard sauce dress up filet mignon steaks for a luxurious dinner.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 18.50

### **BEEF STROGANOFF**

Served on a bed of butter noodles.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 13.23

### **BEEF MEDALLIONS**

Sliced beef tenderloin with a red wine reduction sauce.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 22.00

### **ROASTED BEEF TENDERLOIN**

Horseradish and Chive Sauce.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 22.00

### **BEEF WELLINGTON**

Wrapped in a puff pastry.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 25.00



# Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

## Beef Entrees

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate) All entrees are served with yeast rolls (or Chef's Choice), unless otherwise noted.

### **ITALIAN SEARED BEEF**

Italian style marinated grilled sirloin steak.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 18.00

### **HEIRLOON TOMATO AND STEAK CAPRESE**

Served with fresh tomatoes, fresh mozzarella, and a delicious herb sauce.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 17.00

### **GRILLED STEAKHOUSE KEBABS**

New York Strip, red onions, baby potatoes, and garlic butter.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 18.00

### **BALSAMIC GLAZED STEAK TIPS AND MUSHROOMS**

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 18.00/pp

### **GARLIC BUTTER STEAK BITES**

Grilled New York Strip, cooked with garlic butter.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 18.00

### **BEEF POT ROAST**

Slow cooked with carrots and potatoes.

Choose One Side and a Salad or Select Chef's Choice

Price Per Person: 15.00

### **CLASSIC SPAGHETTI AND MEATBALLS**

Served over buttered pasta.

Choose One Side and a Salad or Select Chef's Choice

Price Per Person: 14.00

### **ROAST BEEF**

Bottom Round Roast, herbs, and spices.

Choose Two Sides and a Salad or Select Chef's Choice

Price Per Person: 18.00



# Lunch & Dinner

**V** Vegetarian; **N**: Contains Nuts; **GF**: Gluten Free

## Casseroles, Lasagna, and Spaghetti

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate). All entrees are served with yeast rolls (or Chef's Choice), unless otherwise noted.

### ***KING RANCH CHICKEN CASSEROLE***

Layers of corn tortillas, diced chicken, mushrooms, onions, tomatoes, green chilis, cheese sauce, cheddar and mozzarella cheese.

**Choose One Side Salad, or Chef's Choice**

**Tortilla Chips and Salsa**

**Price Per Person: 12.00**

### ***GOURMET CHICKEN SPAGHETTI***

Our delicious chicken spaghetti includes parmesan reggiano cheese, mushrooms, pasta, white wine sauce, and tender chicken.

**Choose One Side Salad, or Chef's Choice**

**Price Per Person: 12.00**

### ***SPAGHETTI WITH MEAT SAUCE***

Ground beef, Italian sausage, mushrooms, black olives, parmesan cheese, and freshly made marinara sauce. Served over buttered pasta.

**Choose One Side Salad, or Chef's Choice**

**Price Per Person: 12.50**

### ***LASANGA***

**Must be ordered in multiples of 10.**

**Choose 1 for every 10 Guests**

#### **Traditional Beef and Sausage**

Ground beef, Italian sausage, ricotta, mozzarella and parmesan cheese, fresh pasta, and marinara sauce.

**Or**

#### **Chicken Florentine Alfredo**

Grilled chicken breast, spinach, ricotta, mozzarella and parmesan cheese, fresh pasta, and homemade alfredo sauce.

**Or**

#### **Vegetable V**

Sautéed zucchini, red and green bell pepper, eggplant, red onion, yellow squash, ricotta, mozzarella and parmesan cheese, fresh pasta, and marinara sauce.

**Or**

#### **Mexican**

Ground beef, ricotta, Mexican cheese blend, Mexican red sauce, and corn tortillas.

#### **Tossed Italian Salad V**

With homemade croutons and our Italian vinaigrette.

**Price Per Person: 12.00**





# Lunch & Dinner

**V** Vegetarian; **N**: Contains Nuts; **GF**: Gluten Free

## Casseroles, Lasagna, and Spaghetti

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate). All entrees are served with yeast rolls (or Chef's Choice), unless otherwise noted.

### **CHICKEN POT PIE**

Delicious Chicken, vegetables, and sauce under a puff pastry crust.

Choose One Side Salad, or Chef's Choice

Price Per Person: 12.00

### **CUBAN BEEF CASSEROLE**

With corn-scallion biscuit Topping

Choose One Side Salad, or Chef's Choice

Price Per Person: 13.00

### **SOUTHERN BAKED CHICKEN CASSEROLE**

Traditional chicken casserole with a delicious white sauce.

Choose One Side Salad, or Chef's Choice

Price Per Person: 12.50

### **SHEPHERD'S PIE**

Beef, mashed-potatoes, cream, and herbs.

Choose One Side Salad, or Chef's Choice

Price Per Person: 13.00

### **CHICKEN BACON RANCH CASSEROLE**

Choose One Side Salad, or Chef's Choice

Price Per Person: 11.00

### **CHICKEN AND RICE CASSEROLE**

Choose One Side Salad, or Chef's Choice

Price Per Person: 11.00

### **CREAMY KALE AND PASTA BAKE**

Choose One Side Salad, or Chef's Choice

Price Per Person: 11.00



# Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

## Tex Mex

are presented in aluminum pans, or optional trays. They are designed to be served buffet-style with the option of being decorated with fresh flowers and/or greenery (when appropriate).

### **MEXICAN CASSEROLE**

Choose One Per 10 Guests.

**Chicken, Beef or Cheese Enchilada Casserole GF**

**Classic Mexican Rice GF**

**Gourmet Tortilla Chips V | GF**  
With guacamole.

**Price Per Person: 12.50**

### **TACO BAR**

Seasoned Ground Beef &  
Shredded Chicken GF

**Toppings and Condiments V | GF**

Mixture of monterey jack & cheddar cheese, tomato, lettuce, black olive, and jalapeño slices, sour cream and salsa.

**Soft Flour Tortillas V**

**Spanish Rice V | GF**

**Vegetarian Refried Beans V | GF**

Lightly topped with Monterey jack cheese.

**Price Per Person: 12.00**

### **FAJITA FIESTA**

Choose One

**Tender Chicken Fajitas**

With green pepper, white onion and scallion.  
Minimum of 10 pp of each meat to split entrée.  
Substitute Shrimp +4.00/pp  
Substitute Steak +2.00/pp

Or

**Mixed Vegetable Fajitas V -1.50/pp**

**Condiments V | GF**

Guacamole, sour cream, salsa picanté, sliced jalapeño and shredded cheddar cheese.

**Flour Tortillas V**

**Vegetarian Refried Beans V | GF**

**Classic Mexican Rice GF**

**Southwestern Caesar Salad GF**

With romaine lettuce, diced tomato, black beans, jícama, roasted corn, Mexican blend cheese, and corn tortilla strips, tossed in our homemade lime caesar dressing.

**Gourmet Tortilla Chips V | GF**

With salsa picanté.

**Price Per Person: 15.00**



# Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

## Tex-Mex

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate).

### MEXICAN CASSEROLE

Choose One Per 10 Guests.

Chicken, Beef or Cheese Enchilada Casserole GF

Classic Mexican Rice GF

Gourmet Tortilla Chips V | GF  
With guacamole.

Price Per Person: 12.50

### TACO BAR

Seasoned Ground Beef &  
Shredded Chicken GF

Toppings and Condiments V | GF

Mixture of monterey jack & cheddar cheese, tomato, lettuce, black olive, and jalapeño slices, sour cream and salsa.

Soft Flour Tortillas V

Spanish Rice V | GF

Vegetarian Refried Beans V | GF

Lightly topped with Monterey jack cheese.

Price Per Person: 12.00

### FAJITA FIESTA

Choose One

Tender Chicken Fajitas

With green pepper, white onion and scallion.  
Minimum of 10 pp of each meat to split entrée.  
Substitute Shrimp +4.00/pp  
Substitute Steak +2.00/pp

Or

Mixed Vegetable Fajitas V -1.50/pp

Condiments V | GF

Guacamole, sour cream, salsa picanté, sliced jalapeño and shredded cheddar cheese.

Flour Tortillas V

Vegetarian Refried Beans V | GF

Classic Mexican Rice GF

Southwestern Caesar Salad GF

With romaine lettuce, diced tomato, black beans, jícama, roasted corn, Mexican blend cheese, and corn tortilla strips, tossed in our homemade lime caesar dressing.

Gourmet Tortilla Chips V | GF

With salsa picanté.

Price Per Person: 15.00



# Side Dishes

V Vegetarian; N: Contains Nuts; GF: Gluten Free

## Side Dishes:

Black-eyed Peas  
Southern Style Green Beans with Bacon  
Sautéed French Green Beans with Cranberries  
Fresh Buttered Corn  
Confetti Corn (with diced tri- color bell pepper)  
Sautéed Zucchini  
Sautéed Squash  
Sautéed Squash and Zucchini Medley  
Roasted Carrots  
Roasted Buttered Broccoli  
Roasted Vegetable Medley  
Roasted Herbed Potatoes  
Roasted Garlic Mashed Potatoes  
Sliced and Baked Russet Potatoes with Sea Salt  
Sweet Potato Casserole

## Premium Side Dishes (Included in any Entrée priced \$17 or higher, or an additional \$2.00/pp):

Roasted or Sautéed Asparagus  
Grilled Asparagus  
Roasted Butternut Squash  
Parsnips and Carrots Medley  
Brussels Sprouts with Parmesan Crème Sauce  
Honey Mustard Brussels Sprouts  
Summer Squash Gratin  
Glazed Roasted Carrots with Orange  
Creamed Spinach  
Cauliflower with Aged White Cheddar and Pepper  
Roasted Parmesan Broccoli  
Creamy Kale Gratin  
Caramelized Butternut Squash with Cinnamon  
Roasted Amaretto Gingersnap Acorn Squash  
Squash Casserole  
Potatoes au Gratin  
Potato Kale Gratin  
Company Potatoes

## Side Salads

Fresh Garden Salad  
Strawberry Fields Salad  
Apple Feta Salad  
Broccoli Salad  
Pasta Salad  
Pea Salad  
Village Salad  
Potato Salad  
Greek Potato Salad  
Corn Salad  
Watermelon Salad  
Cornbread Salad  
Citrus Salad

## Premium Salads (Included in any Entrée priced \$17 or higher, or an additional \$2.00/pp):

Elegant Cranberry Pear Salad  
Caprese Salad with Balsamic Reduction  
Beet Salad with Goat Cheese  
Salad Nicoise  
Roasted Acorn Squash Salad  
Apple Salad with Blueberries, Feta, and Walnuts  
Pear and Pomegranate Salad  
Roasted Lettuce, Radicchio and Endive Salad