

BUFFET LUNCH

First Course Salads

Select 1.

Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Quinoa and Buckwheat Salad

quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

Spinach and Bibb Salad

baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

Gourmet Pasta Selections

Pasta selections to enhance your menu.

Select 1.

Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

Ravioli Al Pomodoro

ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

Rigatoni Bolognese

rigatoni served with a classic meat sauce blend of veal, pork and beef

Stuffed Shells

classic pasta shells stuffed with mascarpone, ricotta and spinach with a pomodoro sauce made from tomatoes, garlic, olive oil and fresh basil

Tortellini Alfredo

cheese-filled rainbow tortellini tossed in a buttery parmesan cream sauce

Whole Wheat Penne Pasta Al Pesto

fresh basil, pine nuts and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

Before placing your order, please inform your server if a person in your party has a food allergy.

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Buffet Selections

Custom created to meet any menu requirements. Select 3.

Beef Buffet Selection

Beef & Broccoli

teriyaki-glazed tender beef sautéed with peppers, onions and broccoli in a garlic soy sauce

Braised Short Ribs

beef short ribs braised in red wine and a finely diced mirepoix

Ropa Vieja

cuban shredded beef with cilantro, tomatoes, and sofrito all served over white rice

Sirloin Tips Marchand du Vin

beef slowly braised in red wine, shallots, and mushrooms

Chicken Buffet Selection

Chicken Francese

buttery lemon-wine sauce envelops lightly battered chicken

Hawaiian Chicken

tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki

Chicken Saltimbocca

breast of chicken with prosciutto, sage and spinach, served in marsala wine sauce

Chicken Scarpariello

chicken breast braised with Italian sausage, peppers and a spicy white wine sauce

Pesto Chicken

lightly sautéed chicken with sliced tomato and fresh mozzarella

Roast Chicken

oven-roasted chicken breast with cremini mushrooms

Sautéed Chicken

red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce

Sesame Chicken

boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

Seafood Buffet Selection

Cashew-Crusted Tilapia

farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce

Jambalaya

chicken, shrimp, and sausage tossed with creole-style rice

Paella

show-cooked rice stew with shrimp, scallops, mussels, clams, and chorizo sausage with a saffron seasoning

Mahi Mahi

seared and topped with mango salsa

Mussels Luciano

mussels steamed with fresh garlic, white wine and extra virgin olive oil

Roast Salmon

lightly seared salmon prepared with herbs and a hint of lemon

Local Sustainable Seafood

seasonal seafood selection

Veal Buffet Selection

Veal Marsala

flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms and demi-glace

Veal Meatballs

veal meatballs in a marsala wine and tomato demi-glace

Veal Piccata

tender veal cutlets sautéed in a butter sauce and finished with fresh lemon

Pork Buffet Selection

BBQ Ribs

slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce

Hoisin Pork

roasted pork tenderloin marinated in hoisin, soy, sesame oil, and garlic

Italian Sausage & Peppers

sweet Italian sausage with peppers, onions, tomatoes and basil

Polish Kielbasa

old-world style braised with sauerkraut, white wine and caraway seeds

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Vegetarian Buffet Selection

Select 1.

Garlic Mashed Potatoes

mashed Idaho potatoes with roasted garlic and butter

Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmigiana and butter

Red Bliss Roasted Potatoes

quartered and roasted with fresh rosemary

Roasted Root Vegetables

carrots, turnips and parsnips roasted then tossed in a butter sauce

Steamed Mixed Vegetables

lightly seasoned seasonal vegetables steamed and tossed in extra virgin olive oil

Basmati & Orzo Pilaf

asparagus, basmati rice, cranberry beans and orzo

Eggplant Rollatini

breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

Gnocchi Stew

gnocchi, cannellini bean, chard and crushed tomato

Pearl Couscous & Red Grains

whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic and basil

Potato & Spinach Baeckoffe

french casserole with potatoes, purple top turnips, spinach, and gruyère cheese

Ratatouille

zucchini, squash, eggplant, green & red peppers, onions, and tomatoes

Tofu Stir Fry*

pan-seared tofu with snow peas, water chestnuts and tamari

Dessert

Occasion Cake

create the cake of your dreams with your choice of fillings

Coffee, Tea, Brewed Decaf, Soft Drinks, Juice & Water

Bar Packages Available For An Additional Charge

Package includes:

- choice of colored linen and napkins
- place cards & map directional cards
- professionally attired wait staff
- maitre d' and captain supervision throughout your event
- valet parking available at an additional charge

* Vegan / Gluten Free