

## LUNCH BUFFET

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### **The Deli**

Deli Salad

Fresh Fruit Display

Mixed Baby Greens

Sliced Turkey Breast, Ham, Italian Salami & Roast Beef

Assorted Cheeses

Served with an array of Breads and Rolls

Lettuce, Tomatoes, Pickles & Condiments

Assorted Desserts

### **The Italian**

Caesar Salad

Tomato, Feta & Cucumber Salad

Penne Fresco with Mushrooms, Tomatoes, Spinach & Artichoke Hearts in a Creamy Pesto Sauce

Grilled Chicken Breast with Lemon Juice & Herbs

Seasonal Vegetables

Focaccia & Sourdough Rolls

Assorted Desserts

**Continued...**

**South of the Border**

Southwestern Salad

Jicama Slaw

Chicken & Beef Fajitas with Sour Cream, Salsa Fresca & Guacamole

Mexican Rice & Beans

Flour Tortillas

Assorted Desserts

**The All American**

Fresh Fruit Display

Tossed Mixed Greens

Coleslaw

Roasted Chicken

Sliced Sirloin with Marsala Mushroom Gravy

Garlic Mashed Potatoes

Seasonal Vegetables

Rolls & Butter

Assorted Desserts

## SEATED LUNCH

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All meat entrées are served with a salad, your choice of 2 accompaniments, dessert, coffee, decaf & hot tea.

### SALAD CHOICES

(Please choose one)

Mixed Baby Greens with Balsamic Vinaigrette, Sliced Apples, Goat Cheese & Nuts

Baby Spinach Salad with Raspberry Vinaigrette, Dried Cranberries & Nuts

Caesar Salad

### ENTRÉE CHOICES

#### **Chicken**

Chicken Piccata with Capers in a White Wine Sauce

Champagne Chicken in a Light Champagne Cream Sauce with Sorrel & Mushrooms

Chicken Marsala with Sautéed Mushrooms in a Marsala Wine Sauce

Chicken Breast Stuffed with Herbed Goat Cheese & a Red Wine Demi glace

#### **Beef & Pork**

Roasted Pork Loin with a Merlot, Apricot & Caramelized Onion Sauce

Marinated Tri-Tip with a Cabernet Reduction Sauce

Grilled New York Steak with a Wild Mushroom Sauce

Filet Mignon with a Tarragon Sauce

#### **Seafood**

Fresh Pacific Salmon with Lemon Butter Sauce

Mahi-Mahi in a Pumpkin Seed Crust with an Ancho Chile Tomato Cream Sauce

Continued...

## **Pasta**

Penne Fresco with Spinach, Mushrooms, Tomatoes & Artichokes Hearts in a

White Wine Sauce

Tri-Colored Tortellini in a Basil Cream Sauce

Wild Mushroom Risotto

Stuffed Wild Mushroom Ravioli in a White Cream Sauce

## **ACCOMPANIMENT CHOICES**

Wild Rice Pilaf

Roasted Garlic Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Fresh Seasonal Vegetables

Couscous

Brown Rice

Broccolini

SALAD OPTIONS

All salads are served with coffee, decaf & hot tea.

**Caesar Salad**

With Grilled Chicken Breast

With Grilled Prawns

**Mediterranean Salad**

Mesclun Greens, Fresh Green Beans, Tomatoes, Capers and Grilled Chicken Breast

**“Chopped” Cobb Salad**

Bite size pieces of crisp Iceberg Lettuce, Bacon, Avocado, Chicken Breast, Blue Cheese Crumbles &  
Tomatoes

CHOICE OF ONE DESSERT:

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Carrot Cake

Original Cheesecake

Strawberry Cheesecake

Marble Cheesecake

Chocolate Mousse Cake

German Chocolate

Chocolate Supreme

Red Velvet

Please add \$1.50++ per guest for the following:

Chocolate Decadence Cake

Chocolate Truffle Cake

Tiramisu

Please add \$2.55++ per guest for the following:

Fresh Fruit Tarts

Cream Puff *\*Ice cream sandwich*