



Luncheon Buffets

Minimum of 25 guests for a buffet Lunch

Cold Buffet

Tossed Mixed Greens with Assorted Dressings
Fresh Fruit Platter
Chef's choice of Two Salads
Sliced Cheddar and Swiss Cheeses
Sliced Ham, Turkey, and Roast Beef
Lettuce, Tomatoes, Onions and Pickles
Mustards and Spreads
Assorted Sandwich Rolls, Breads and Buns
House Made Potato Chips
Assorted Cookies and Brownies
Iced Tea and Coffee

Price per person: \$25.95

Hot Buffet

Mixed Greens with Assorted Dressings and Herbed Croutons
Fresh Fruit Platter
Chef's Choice of Three Assorted Salads
Entree Selections:

Seared Tilapia with citrus caper butter sauce and crisp potato strings
Poached Scottish Salmon with white wine gastrique, and fennel relish
Potato Crusted Cod, with parsnip vichyssoise sauce, and sundried tomato
Pecan Crusted Pork Tenderloin medallions, garlic cream sauce, purple Kale slaw
Smoked Pork loin, with Shallot Jus, and Roasted Bell pepper Julienne
Charbroiled Butcher's Tender with mushrooms, veal glace and tobacco onions
Thyme marinated pork tenderloin, with pan jus and sundried cherry relish
Chicken and Mushroom Crepes with Vermouth Reduction and Asparagus Tip Relish
Spinach and Ricotta Stuffed Chicken Roulade with Chicken Veloute
Panko Crusted Chicken with Sweet Soy Butter Sauce, pickled vegetables
Bacon Wrapped Beef Meatloaf with caramelized onion espagnole sauce
Achiote Grilled Chicken, with roasted corn relish and tortilla crisps
Buttermilk Breaded Chicken, with Bourbon Gravy and grilled tomato compote
Chef's Choice of Fresh Vegetable and Starch
Hot Fruit Cobbler with Whipped Cream
Iced Tea and Coffee

Price per person: \$28.95 for one entree
\$30.95 for two entrees

Prices do not include 8.25% sales tax or 20% service charge.