

Lunch Menu & Buffet Catering

10 person minimum

Select 2 types for 10-20 people, 3 types for 20- 30 people

Sandwiches and/or Wraps

Chicken Salad, Red onion, Basil, Dijon mayo, Tomato, mixed greens

***Greek Chicken Roasted with Tomato, Mixed Greens, Cucumber,
Onion, and Feta Cheese, Champagne Vinaigrette***

***Chicken Caesar with Crisp Romaine and Freshly Grated Parmesan
Cheese, Tossed with Creamy Caesar Dressing***

***California Cobb with Grilled Chicken Breast, Bacon, Organic Field
Greens, Tomato, and Bleu Cheese Crumbles, with Avocado Dressing***

***Buffalo or Dusted Ranch Fried Chicken Tenders, Romaine lettuce,
Blue Cheese or Ranch Sauce***

***Roasted Turkey Breast, Provolone Cheese, Tomato, Mixed Greens,
and Basil Mayonnaise***

***Maple Glazed Turkey with Brie, Mixed Greens, Red Onion and
Tomato***

***Roasted Turkey Salad, Red onion, Pesto mayo, Tomato, Mixed
Greens***

***Roast Beef, Thinly Sliced, Harvita Cheese, Tomatoes, and Mixed
Greens***

***Black Forest Ham with Caramelized Onions, Provolone Cheese,
Organic Field Greens, and Dijon Mayonnaise***

***Vegetable Garden Wrap, Stick Carrots, Thinly Sliced Cucumber, Red
Onion, Spinach, Herbed Cream Cheese & Italian Dressing***



Entree Salads

10 person minimum

All Entree Salads are served with Fresh Bread and Butter

Apple & Walnut Spinach Salad

Fresh Spinach, boiled egg, julienne granny smith apples, candied walnuts, crasins, balsamic dressing

Classic Cesar Salad

Crisp romaine, homemade croutons, parmesan cheese, creamy Cesar dressing

Greek Salad

Vine-ripened tomatoes, cucumbers, red onion, olives, homemade croutons and feta, Greek dressing

Chef's House

Mixed greens, toasted almonds, cherry tomatoes, cucumbers, crasins, honey mustard dressing

Asian Pineapple

Mixed greens, candied pineapples, crisp won tons, carrots, pecans, ginger dressing

Blue Bacon

Romaine hearts, blue cheese crumbles apple wood bacon, cucumbers, croutons, raspberry vinaigrette

Contemporarily Wedge

Fresh iceberg, slice grapefruit, cherry tomatoes, apple wood bacon, cherry tomatoes, blue cheese dressing

Garden Salad

Mixed Greens, carrots, red onions, tomatoes, cucumber, cheddar cheese, croutons, Italian dressing

Avocado Salad

Arugula & field greens, avocado, goat cheese, grape tomatoes, red onions, cilantro garlic vinaigrette



Hot Entrée Meals (Buffet Style)

Grilled Cilantro Lime Chicken Breast with Fiesta Salsa. Served with Island Rice Pilaf and Pepered Black Beans.

Rosemary Almond Chicken Breast with Toasted Almond Crust. Served with Garlic Mashed Potatoes

Shredded Chicken OR Pulled Pork BBQ, Southern Sweet & Spicy Sauce. Served with Hawaiian Sweet Rolls, Confetti Coleslaw, and Red Potato Salad or Mac & Cheese

Asian Stir-fry

(Choose, shrimp, chicken or beef)

Jasmine rice, peppers, red onions, zucchini, squash, soy sauce, hozin, sesame oil, ginger

Jerk Chicken

Marinated jerk chicken, rice & peas, sautéed cabbage, sweet plantains

Chicken OR Beef Kabobs (2 per person) with Peppers and Onions, Marinated in Garlic and Olive Oil. Served with Rice Pilaf

Parmesan Crusted Chicken

Chicken filets, panko parmesan, basil marinara, linguini, French baguette

Heirloom Roasted Chicken

Poultry herb blend, white wine, whipped sweet potatoes, cherry tomatoes, sautéed spinach

Grilled Chimichurri Flank Steak, Served with Wild Rice and Match Stick Vegetables

Tenderloin of Beef (6 ounces) with Wild Mushroom Medley and Red Wine Sauce. Served with Smashed Yukon Gold Potatoes, and Grilled Vegetable

Bourbon Blue Cheese Steak

Tenderloin, apple wood bacon, blue cheese butter, Florentine mash potatoes, sautéed asparagus

Teriyaki Salmon Filets with Teriyaki Sesame Sauce or Gingered Mango Chutney



Lemon Herb Halibut

Poached Halibut, fresh lemon, pepper, mushroom risotto, herb butter

Salmon Wellington

Alaskan salmon, puff pastry, roasted vegetables, wild rice, parmesan cream

**Spicy Shrimp and Scallops, Szechwan, Mixed Vegetables and Crushed Red Pepper.
Served over Rice Noodles**

Lump Crab Cake

Lump crab, herbs, corn salsa, wild rice, horseradish cream

Seared Pork Chop

Bone in pork chop, mushroom crust, cognac reduction, whipped garlic mash potatoes

Pork Tenderloin Marinated in Chipotle Chile Sauce, and Grilled with Peppers and Onions. Served with Spanish rice

Spinach Tortellini

Tortellini, spinach, pesto cream (can add chicken or shrimp additional cost)

Baked Ziti

Ground Turkey or Beef, basil marinara, mozzarella & parmesan cheese

Chicken Florentine with Baby Spinach, Red Peppers, and Spring Onion. Tossed with Roasted Garlic Cream Sauce

Pasta Primavera with Whole Wheat Pasta, Garden Fresh Vegetables, and Pesto Sauce (can add chicken or shrimp additional cost)

Lasagna: Choose from Traditional Meat, Ground Turkey, or Garden Veggie, Stacked High and Layered with Ricotta, Parmesan, and Mozzarella Cheese, and Marinara

Assorted Grilled or Fried Wings

Buffalo, BBQ, Dusted Ranch, Lemon Pepper, Honey Srircha, Asian Teriyaki, Garlic Parmesan



Vegetables & Starches

Roasted Garlic & Parmesan Dusted Asparagus

Grilled Asparagus with Italian Dressing

Steamed Brown Butter Broccoli

Green Beans with Sautéed onions, Olive Oil, and Garlic

Whipped Maple Butter Sweet Potatoes

Yukon Smashed Potatoes and Sautéed Mushrooms gravy

Rosemary Finagling Roasted Potatoes

Steamed Seasonal Vegetables

5 Cheese Baked Macaroni & Cheese

Pan Roasted Brussels sprouts with Caramelized Red Onion & Balsamic Glaze

Herb Wild Rice

Fiesta Rice Pilaf with peppers, onions, corn and Thyme

Grilled Vegetable Medley with Peppers, Onions, and Red Potatoes

Traditional Rice Pilaf



Pre-Package Pricing

Deli Sandwich Buffet \$15.00 (minimum 20)

Italian Pasta Salad
Choice Salad: Cesar or House Salad
Seasonal Sliced Fresh Fruit
Assorted Deli Sandwiches & Wraps: Turkey, Ham, Roast Beef
Cheese: Swiss, Provolone Condiments: Multigrain, Sourdough, Kaiser Rolls,
Whole Wheat Buns, Lettuce, Tomato, Mayonnaise, Mustard, Whole Grain
Mustard
Brownies & Gourmet Cookies

Pasta Buffet \$22.00 (minimum 20)

Caesar Salad House Made Croutons
Fresh Garlic Bread
Chicken Florentine and
Marinara Sauce with Beef or Turkey Meatballs,
Grated Cheese, Chopped Basil, Red Pepper Flakes
Brownies & Gourmet Cookies

All-American BBQ Buffet \$25.00 (minimum 20)

Off the Grill BBQ Chicken & Flank Steak
Vegetarian Baked Beans
Corn on the Cob Butter
Macaroni and Cheese
Fresh Seasonal Fruit
Assorted Gourmet Cookies & Brownies

South of the Border Buffet \$26.00 (minimum 20)

Tortilla Chips & Salsa Fresca
Caesar Salad and Croutons
Seasonal Sliced Fresh Fruit & Berries
Chicken Fajitas
Garden Vegetable Fajitas
Warm Flour Tortillas
Mexican Rice & Black Beans
Toppings: Shredded Lettuce, Onions, Cilantro, Sour Cream, Cheddar Cheese,
Guacamole
Brownies & Gourmet Cookies



Customized Menu \$17.00-25.00 (minimum 20)

Choose 1 Salad

Classic Cesar Salad

Crisp romaine, homemade croutons, parmesan cheese, creamy Cesar dressing

Greek Salad

Vine-ripened tomatoes, cucumbers, red onion, olives, homemade croutons and feta, Greek dressing

Chef's House

Mixed greens, toasted almonds, cherry tomatoes, cucumbers, crasins, honey mustard dressing from

Garden Salad

Mixed Greens, carrots, red onions, tomatoes, cucumber, cheddar cheese, croutons, Italian dressing

Choose 2 Meats

Grilled Cilantro Lime Chicken

BBQ Chicken

Asian Teriyaki Chicken

Lemon Herb Halibut

Grilled Flank Steak

Choose 2 Sides

Steamed Brown Butter Broccoli

Green Beans with Sautéed onions, Olive Oil, and Garlic

Whipped Maple Butter Sweet Potatoes

Yukon Smashed Potatoes

Fiesta Rice Pilaf with peppers, onions, corn and Thyme

Grilled Vegetable Medley with Peppers, Onions, and Red Potatoes

Please note we can customize menus to meet Clients needs

