

Hot Lunch Buffet

(20 Person Minimum)

Served with:

coffee, tea, soft drinks, focaccia bread, and hummus.

Salads

(Please Select One)

Organic Baby Lettuces, Balsamic-Lemon Vinaigrette,
Shaved Grana Padano

Hearts of Romaine, Caesar Dressing, Focaccia Croutons

Fingerling Potato Salad, Dijon Mustard Vinaigrette, Sliced Scallions

Tuscan "Panzanella" Romaine, Tomato, Cucumber,
Red Wine Vinaigrette

Fresh Mozzarella Caprese Salad

Roasted Marinated Beets, Baby Arugula, Shaved Fennel Salad,
Roasted Walnuts

Chopped Greek Salad, Feta Cheese, Fresh Oregano,
Red Wine Vinaigrette

Watercress Salad, Shaved Vegetables, Buttermilk Dressing

Wedge Salad, Smoked Bacon, Roasted Cherry Tomato, Gorgonzola

Baby Arugula, Avocado, Red Onion, Honey Mustard, White Balsamic

Entrees

(Please Select Three, One Fish/ Pasta/Chicken or Meat)

Grilled Scottish Salmon, Julienne Vegetables, Soy Beurre Blanc, Dill

Parmesan Crusted Filet of Sole, Tomato-Chive Buerre Blanc

Breast of Chicken "Scarpariello" Sausage, Rosemary, Cherry Peppers

Rainbow Trout "Livornese" Olives, Capers, Tomato

Wood Oven Roasted Natural Chicken Breast, Mushrooms Natural Jus

Sliced Certified Angus Beef Flat Iron Steak, Sherry Vinegar Sauce

Mustard and Herb Crusted Niman Ranch Pork Tenderloin

Sicilian Veal Meatloaf with Yellow Raisins and Pignoli Nuts

Roasted Certified Angus Beef Eye Round, Green Peppercorn Au Jus

Breast of Chicken Marsala, Parmesan or Francaise

Penne Rigate Beef Bolognese or Pomodoro or Vodka

Gemelli with Sausage, Baby Peas, Shallots, Tomato Cream

Four Cheese Tortelloni, Cauliflower, Parmesan Truffle Cream

Spinach and Cheese Ravioli, Plum Tomato Sauce

Cavatelli with Grilled Chicken, Sliced Mushrooms, Basil Pesto Cream

Chefs Selection of Seasonal Starch and Vegetable

Fresh Fruit and Berry platter

