

LUNCH MENU

BOX LUNCH – STANDARD

Box to include: Appropriate Condiments, Paper Napkin, Bag of Chips, Whole Fruit and Homemade Cookie

Old Time Smoked Ham with Emmantaler Cheese

Served on Whole Grain Hallah Roll with Lettuce and Tomato

Smoked Turkey and Mozzarella Cheese

Served on Whole Grain Hallah Roll with Lettuce and Tomato

BOX LUNCH – GOURMET

Box to include: Appropriate Condiments, Silverware, Paper Napkin, Pasta or Potato Salad,

Whole Fruit and Gourmet Dessert Bar,

Jamaican Jerk Chicken Sandwich

*Chef Roasted Chicken with Roasted Red Peppers, Sliced Tomatoes,
Romaine Lettuce and Mayo wrapped in a tortilla*

Grilled Turkey on French Baguette

Served with Sliced Tomatoes, Romaine Lettuce and Asiago Herbed Mayonnaise

SIT-DOWN LUNCH

Chicken Cashew Salad Grilled Chicken Caesar

Meat Lasagna Grilled Chicken Alfredo

Bourbon Chicken Chicken Marengo Island Chicken

Turkey Portabello Turkey Carbonara Roasted Pork Loin

Beef Bordelaise Country Sirloin* Beef Tips & Penne Pasta

*All sit-down lunches include a Garden Salad, Homemade Rolls
with Fresh Creamery Butter, Vegetable or Potato and 100% Colombian Coffee.*

COLD LUNCH BUFFET**

*Choice of Two Salads, Assorted Deli Meats, Bread and Rolls, Assorted
Sliced Cheese, Appropriate Condiments and 100% Colombian Coffee.
Add Assorted Cookies or Chef's Selection of Soup for an additional charge*

ITALIAN LUNCH BUFFET**

*Garden Salad with Italian Dressing, Garlic Bread, Chicken Alfredo,
Baked Penne Pasta with Vegetables and a Marinara Sauce, 100% Colombian Coffee.*

HOT LUNCH BUFFET**

*Garden Salad, Homemade Rolls with Butter, Choice of Two Entrees
Chef's Selection of Vegetable or Potato and 100% Colombian Coffee.*

**Can be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***All lunch buffet require a minimum guarantee of 30 guests*

WEEKEND LUNCH MENU

Chicken Cashew Salad - \$9.95

Chunks of chicken with celery and onion tossed in a light dill mayonnaise served on a fresh pineapple boat and topped with cashews accompanied by a side of fresh fruit and a butter croissant

Grilled Chicken Caesar - \$9.95

Grilled chicken breast atop a bed of romaine lettuce with parmesan cheese, garlic croutons and traditional Caesar dressing

Bourbon Chicken - \$12.95

Boneless, skinless char-grilled chicken breast topped with a sweet, tangy bourbon glaze served with garlic smashed potatoes

Grilled Chicken Alfredo - \$12.95

Boneless, skinless chicken breast, char-grilled and served over linguini with a parmesan cream sauce

Island Chicken - \$12.95

Boneless, skinless chicken breast grilled and served with confetti rice topped with sweet island glaze and pineapple ring

Chicken Marengo- \$13.95

Boneless, skinless chicken breast dusted with seasoned bread crumbs, baked & topped with a roasted tomato, garlic, scallion and herb sauce. Served with a bed of balsamic orzo.

Beef Bordelaise - \$15.95

Slow roasted top round with a classic brown sauce

Beef Tips & Penne Pasta - \$16.95

Braised beef tips over penne pasta tossed in a Sour cream Madeira sauce

Country Sirloin* - \$16.95

Marinated, grilled Sirloin broil served around classic celery and herb stuffing with sauce bordelaise

All sit-down lunch entrees include a Garden Salad, Homemade Rolls with Fresh Creamery Butter, choice of vegetable or potato and 100% Colombian Coffee.

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PRE CEREMONY LUNCH
\$9.95 PER PERSON

*Chef's choice sliced tailgater with appropriate condiments, chips,
assorted cut fruit in season, assorted crackers with cubed cheese,
One bottled water & one canned soda per person
All served on disposable plates with appropriate cutlery and napkins*