



LUNCH BUFFET MENU 2017

RED TEE	WHITE TEE	BLUE TEE	BLACK TEE
1 Salad or Soup	1 Salad or Soup	1 Salad or Veg Tray	2 Salad or Soup
Assorted Sandwiches	1 Pasta	Home Cut Fries	2 Sides
1 Dessert	2 Sauces	1 Burger Choice	1 Entrée
\$14.00	Garlic Toast	Condiments	Rolls & Butter
	1 Dessert	1 Dessert	1 Dessert
	\$16.00	\$18.00	\$20.00

SALADS:

- Caesar- House Made Dressing, Croutons, Grated Parmesan Cheese
- Mixed Greens- Raspberry Vinaigrette & Ranch Dressings
- Spinach & Arugula- Mushrooms, Bacon Dressing
- Iceberg- Tomatoes, Bacon Bits, Blue Cheese Dressing
- Traditional Greek- Bell Peppers, Tomatoes, Sweet Onions, Cucumbers, Feta Cheese

SOUPS:

- White Bean, Vegetable & Bacon
- Butternut Squash
- Roasted Tomato & Red Pepper
- Cream of Mushroom

BURGERS: (add \$2/person for extra choices)

- All Beef
- Chicken
- Vegetarian

PASTAS:

- Spaghetti or Linguine
- Penne
- Meat or Vegetarian Lasagne (add \$2/person)

SAUCES:

- Alfredo
- Marinara
- Bolognese
- Pesto

PROTEINS: (add \$3/person)

- Chicken
- Meatballs

DESSERTS:

- Petit Fours
- Assorted Cookies
- Assorted Tarts
- Assorted Local Fruit Pies

**All buffets include Coffee & Tea*

**Prices are per person and do not include 5% tax and 18% gratuity*

**Gluten Free options available upon request*

ENTREES:

Chicken Parmesan with Fresh Basil Tomato Sauce
Teriyaki Chicken
Pork Ribs in a Honey Garlic BBQ Sauce
Enchiladas- Vegetarian, Chicken or Beef
Beef or Vegetarian Lasagne

SIDES:

Harvest Vegetable Medley
Caramelized Butternut Squash
Zucchini & Sweet Corn Succotash
Green Bean Almondine
Buttermilk Garlic Mashed Potatoes
New Potatoes Roasted with Fresh Rosemary
Rice Pilaf with Seasonal Vegetables
House Special Three Cheese Macaroni & Cheese

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****Ask us about customizable options. We also offer Plated Menus, Canapes and Custom Cakes**