

BUFFET LUNCHESES

*All Menus Include Paper and Plastic
Prices per person are based on a fifteen guest minimum.*

All lunch bars come with ice tea and lemonade.

Shepherd's Pie

Seared ground choice sirloin with diced carrots, caramelized onions, potatoes and peas seasoned with thyme and bay leaves slow simmered in a creamy béchamel sauce and covered with a buttery puff pastry. Served with rolls, a mixed green salad, assorted dressing packets, and freshly baked cookies.

Chicken Cacciatore

This savory chicken dish is simmered in a rich tomato sauce with green peppers, sweet onions, and served with baby new potatoes and mini crème puffs for dessert.

Teriyaki Chicken with Pot Stickers

The chef's signature grilled teriyaki chicken served with steamed white rice, Asian vegetable stir-fry and homemade pork pot stickers with a sweet soy dipping sauce.
Served with fortune cookies for dessert. Vegetarian potstickers available upon request

Thai Green Chicken Curry

Chicken thighs simmered in a curried coconut cream with red chillies, eggplant and green beans seasoned with kaffir lime leaves and coriander. Served with grilled pitas, steamed white rice, a mixed green salad and lemon bars for dessert.

Barbecue Brisket

Cajun rubbed choice brisket of beef slow cooked over hickory mesquite wood till perfectly moist. Served with soft flour tortillas, caramelized red onion slices, crispy chips, fresh salsa, Mexican rice, and homemade cookies.

Spinach and Ricotta Cannelloni

Fresh sheets of thin egg pasta rolled with cooked spinach, tomatoes, toasted garlic, parmesan and herbed ricotta cheese. Includes a fresh salad of mixed greens with a balsamic vinaigrette, garlic bread, and cannoli for dessert.

Pan Roasted Pork Loin

Fennel pollen dusted pork loin served with a fig sauce, Yukon potatoes layered with cream, roasted asparagus, and individual cheesecakes for dessert

Oven Roasted Asian Salmon Cutlets

Fresh salmon seared and served with a sweet soy glaze, vegetables roasted in olive oil and herbs, savory orzo, finish off with a powder sugar dusted brownies.

Coq A Vin

Chicken thighs slow simmered in a savory red wine sauce along with pearl onions, pancetta and fresh herbs. This meal is complemented by sautéed vegetables, roasted garlic mashed potatoes and assorted truffle lollipops.

Inquire about our full lunch menu.