

# LUNCHEONS

*Lunch is that wonderful midpoint in the day when we take a break to recharge for a productive afternoon. We offer a nice selection of light meals, entrees and buffets and are Happy to customize a special lunch for you and your guests.*

## Sandwiches and Salads

Served with Chef's Choice of Dessert  
Freshly Brewed Folgers Coffee, Decaffeinated Coffee and Iced Teas

### **Bountiful Chef Salad**

Julienne Smoked Ham, Breast of Turkey,  
Swiss and American Cheese, Tomato Wedges,  
Sliced Egg and Fresh Cucumber on a Bed of  
Salad Greens with Assorted Dressings  
Served with Bread Sticks and  
Creamy Butter

### **King of the Road**

Kaiser Roll Filled with Roast Sirloin of Beef  
Topped with Asiago Cheese,  
Lettuce and Tomato  
Served with Homemade Cole Slaw,  
Potato Chips and Pickle Spear

### **Turkey Wrap**

Shaved Smoked Turkey topped with  
Bacon, Swiss Cheese, Lettuce, Tomato and  
Onion all Rolled in a Spinach Flour Tortilla,  
Served with Homemade Cole Slaw,  
Potato Chips and Pickle Spear

### **Salad Trio**

A Scoop of Egg Salad, Chicken Salad and  
Tuna Salad on a Bed of Greens with Black  
Olives, Sliced Tomatoes, Cucumbers  
Served with Fresh Baked Rolls and  
Creamy Butter

### **Grilled Chicken Caesar Salad**

Marinated and Grilled Chicken Breast atop in  
Crisp Romaine Lettuce tossed in  
Creamy Caesar Dressing  
Served with Fruit Bread and  
Creamy Butter

### **Portobello Wrap**

Sliced Marinated Portobello Mushrooms,  
Cucumbers, Carrots, Red Peppers, Onions,  
Lettuce, Tomatoes and Sprouts Wrapped in a  
Tomato Tortilla with a Pesto Mayonnaise.  
Served with Homemade Cole Slaw,  
Potato Chips and Pickle Spear

---

*All Banquet Functions are Subject to a 21% Service Charge and Applicable Sales Tax*

---

## **Hot Luncheon Entrees**

(Minimum 20 Person)

All Entrees are Served with Tossed Garden Salad with Assorted Dressing, Warm Rolls and Butter  
(Pasta dishes served with Garlic Bread), Chef's Choice Dessert,  
Freshly Brewed Folgers Coffee, Decaffeinated Coffee and Iced Teas

### **Chicken Florentine**

Boneless Breast of Chicken  
topped with Sautéed Fresh Spinach,  
Pinenuts and Basil,  
Finished with a Delicate Cream Sauce.  
Served with Long Grain and Wild Rice  
and Fresh Seasonal Vegetables

### **Sliced Sirloin of Beef**

Sliced Marinated Grilled Sirloin of Beef  
finished with a Mushroom Bordelaise Sauce  
Served with Garlic Mashed Potatoes and  
Fresh Seasonal Vegetables

### **Chicken Champagne**

Boneless Breast of Chicken Breaded  
and Pan Seared until Golden Brown  
Topped with a Creamy Champagne Sauce  
Served Long Grain and Wild Rice and  
Fresh Seasonal Vegetables

### **Pasta Primavera**

Fresh Vegetables, Sautéed until Tender  
Tossed with Fresh Fettuccini in a  
Creamy Alfredo Sauce  
Served with Garlic Bread

### **Broiled Fillet of Salmon**

Broiled Fillet of Salmon Topped with  
A Lemon Basil Cream Sauce  
Served on a bed of Long Grain and Wild Rice  
with Fresh Seasonal Vegetables

### **Shrimp Scampi Fra Diavolo**

Jumbo Shrimp sautéed with Garlic and Olive  
Oil and finished with a Spicy Marinara Sauce,  
Served on a Bed of Angel Hair Pasta.  
Served with Garlic Bread

---

*All Banquet Functions are Subject to a 20% Service Charge and Applicable Sales Tax*

## **Luncheon Buffets**

All Buffets include Chef's Choice of Dessert (unless otherwise noted),  
Freshly Brewed Folgers Coffee, Decaffeinated Coffee and Iced Teas

### **Sandwich Express**

(Minimum of 10 Guests &  
Maximum of 40 ~  
Rolled into Meeting Space)

Choice of Two (2) Deli Salads  
Caesar Salad, Red Bliss Potato Salad, Old  
Fashioned Cole Slaw or Pasta Primavera Salad

#### ***Premade Tortilla Wraps to Include:***

Breast of Turkey and Swiss Cheese  
Portobello Mushroom and Julienne Vegetables  
Smoked Ham, Breast of Turkey & Crisp Bacon

Assortment of Condiments  
Crisp Pickles and Potato Chips

### **Deli Buffet**

(Minimum of 40 Guests)

Tossed Garden Salad with Assorted Dressings  
Soup du Jour, Red Bliss Potato Salad  
Cole Slaw and Pasta Primavera Salad

#### ***Assorted Luncheon Meats & Cheeses To Include:***

Ham, Turkey, Corned Beef and Roast Beef  
Swiss, American and Provolone Cheeses  
Crisp Lettuce, Sliced Red Tomatoes, Sliced  
Onions and Pickles  
Mustard and Mayonnaise  
Assortment of Breads and Deli Rolls  
Potato Chips

### **Classic Luncheon Buffet**

(Minimum of 40 Guests)

Tossed Garden Salad with Assorted Dressings  
Pasta Salad

#### ***Select One of the Following:***

Long Grain and Wild Rice,  
Roasted Red Bliss Potatoes  
Or Mashed Potatoes  
Fresh Seasonal Vegetables  
Fresh Baked Rolls and Creamy Butter

#### ***Choice of Two Entrees:***

Chicken Breast with Roasted Garlic Cream Sauce  
or a Wild Mushroom Sauce  
Sliced Sirloin with Peppercorn Brandy Sauce  
Roast Pork Tenderloin with a Rosemary Au Jus  
New England Scrod

### **Senior Leadership Buffet**

(Minimum of 40 Guests)

Chilled Gazpacho Soup  
Tossed Garden Salad with Assorted Dressings  
Penne Pesto Pasta Salad  
Red Bliss and Sweet Potato Salad

Lightly Battered then Sautéed Chicken Breast  
and Lemon Dilled Shrimp topped with Micro  
Greens on Rosemary Onion Focaccia Bread

Marinated Sliced Portobello Mushrooms,  
Roasted Red Pepper Pesto and Fresh Mozzarella  
on Ciabatta Bread

Slow Roasted Prime Rib, Sliced Provolone  
Cheese, Grilled Onions with a Horseradish  
Cream Sauce on Asiago Focaccia Bread

Specialty Dessert ~ Apple Pie with a Slice of  
Vermont Cheddar Cheese

---

*All Banquet Functions are Subject to a 20% Service Charge and Applicable Sales Tax*