



LUNCHEON BUFFETS

there is a 20 person minimum for all buffets

Asian Salad Buffet

Wonton Soup

Field Greens with Chilled Lo Mein Noodles, Sprouts, Scallions, Snow Peas, Mandarin Oranges, Shredded Cabbage

Choose Two:

Marinated Beef, Chicken or Shrimp

Served with a Spicy Peanut and Honey Soy Dressing

Fortune Cookies and Sliced Fresh Fruit with Sesame-Ginger Dipping Sauce
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

The Carving Board

Soup du Jour

Tossed Seasonal Greens

Complimented by a Selection of Dressings

Penne Primavera (Choice of Hot or Cold)

Thinly Sliced Roast Beef, Smoked Turkey, Smoked

Ham & Tuna Salad

Assortment of Cheeses

Variety of Rolls

Potato Chips, Pickles & Condiments

Chef's Seasonal Dessert Selection

Freshly Brewed Regular and Decaffeinated Coffee
and a Selection of Herbal Teas

Caesar Salad Buffet

Plum Tomato Bisque

Caesar Salad with Romaine Lettuce, Fresh Grated
Parmesan and Garlic Croutons

Choose Two:

Grilled Chicken, Steak or Shrimp

Penne Pasta Salad

Basket Display of Italian Breads

Chef's Seasonal Dessert Selection

Freshly Brewed Regular and Decaffeinated Coffee
and a Selection of Herbal Teas

Pre-Made Sandwich Buffet

Please Select 2

Vegetable Crudités with Dipping Sauce

Grilled Vegetable Salad with Roasted Garlic & Chive Dressing

Tortellini Pasta Salad with Creamy Pesto Dressing

Please Select 3

Roast Beef Rolled in Flat Bread with Lettuce, Tomato, Cheddar Cheese & Horseradish Mayo

Grilled Chicken with Sliced Avocado, Lettuce, Tomato on Rustic Panini with Boursin Cheese Spread

Grilled and Marinated Fresh Seasonal Vegetables Rolled in Flat Bread

White Albacore Tuna Salad on Pumpnickel with Thinly Sliced Tomatoes, Red Onion and Swiss Cheese

Smoked Turkey in Spinach Flat Bread with Lettuce and Tomato

Accompanied By

Individual Bags of Potato Chips

Assorted Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas



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Little Italy

Minestrone Soup
Rustic Antipasto Display
*Italian Meats and Cheeses, Roasted Marinated Vegetables,
Mixed Field Greens and Aged Balsamic Reduction*
Warm Garlic Bread
Tri-Colored Tortellini Alfredo
Chicken Marsala
Assorted Italian Mini Pastries
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

The New Englander

New England Clam Chowder
Tossed Seasonal Greens
Complimented by a Selection of Dressings and Warm Rolls
Entrees:
Vegetable Lasagna
Breast of Chicken Stuffed with Apples and Cranberries in a Cider Cream Sauce
Roasted Pork Loin with Maple Bourbon Glaze
Baked Haddock with Fresh Herbed Bread Crumbs, Lemon Zest and Chardonnay
London Broil with Fresh Mushroom Sauce

Chef's Recommended Potato or Rice
Fresh Vegetable of the Season
Chef's Seasonal Dessert Selection
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Grand Salad Buffet

Mixed Baby Greens in Champagne Vinaigrette
Roma Tomato and Buffalo Mozzarella Salad
Roasted Fingerling Potato Salad with Bacon, Shallot & Chive Dressing
Chilled Tortellini Salad with Spinach and Blue Cheese
Chilled Marinated Roasted Vegetables

Choice of Two:
Chicken Salad with Red Grapes and Pistachios
Grilled and Chilled Salmon with Chive Crème Fraiche
Chilled Beef Sirloin with Caramelized Shallot Marmalade

Assorted Mini Pastries and Fruit Tarts
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas