

LUNCH

Gourmet Breads & Spreads

Treat your guests to a deli buffet consisting of deli meats and cheeses, fresh bread and rolls, condiments, 2 side salads, fresh fruit tray, relish tray, cookies and assorted soft drinks.

Sandwich Matter Buffet

We will prepare a variety of sandwiches accompanied by 2 side salads, baked cookies, fresh fruit tray and assorted soft drinks

LUNCHEON SERVICE

Minimum 20 per selection

Sautéed Chicken Piccola

Just a hint of lemon and parsley makes this classic dish so popular: served with oven-roasted potatoes and fresh steamed vegetables

Filet Mignon

Small Filet Mignon served with baked potato and seasonal fresh vegetables

Herb Chicken Breast

Herb glazed chicken breast accompanied by country-mashed potatoes, savory green beans and our honey-thyme cornbread

Southern Style Meatloaf

Mouthwatering meatloaf served with real mashed potatoes & gravy, seasoned fresh vegetable and our fresh baked biscuit

Roasted Vegetable Primavera Pasta

Fusilli pasta topped with freshly roasted seasonal vegetables, topped with fresh herbs, and pecorino Romano cheese, laced with saffron tomato vegetable broth

Grilled Chicken

Served with roasted red potatoes and grilled vegetables with a charred tomato balsamic vinaigrette

All Chef's Features include mixed green salad, rolls and choice of dessert and coffee

BOX LUNCHES

Meatloaf Box Lunch

Includes sandwich, deli salad, 2 cookies, apple and bottled soda

Chicken Box Lunch

Includes sandwich, deli salad, 2 cookies, fresh fruit cup, cheese & crackers, relishes and bottled soda

Grilled Chicken Caesar Salad

Crisp romaine, grated Parmesan cheese, homemade croutons and Caesar dressing topped with marinated grilled chicken breast

Grilled Chicken Salad

Chunks of poached chicken breasts are tossed with grapes and toasted almonds to create this heavenly chicken salad served on a bed of crisp romaine sprinkled with balsamic vinegar and beefsteak sliced tomatoes

Smoked Provolone Roasted Vegetables

Crisp field greens tossed with a variety of roasted vegetables, chunks of smoked provolone, and fresh herbs served with balsamic vinaigrette on the side

Smoked Provolone Salad

Chilled and nestled on a bed of baby field greens, surrounded by an assortment of fresh vegetables laced with a basil lemon garlic vinaigrette

**All salads include fresh fruit cup, fresh roll, beverage & dessert*

PRICES

MORNING

Gourmet Coffee.....	Gallon (16 cups)	\$21.70
Maxwell House Coffee	Gallon (16 cups)	\$17.05
Hot Water with Teabags.....	Gallon (16 cups).....	\$17.05
Juices (10oz Bottles).....	Each	\$ 1.40
Juices.....	Gallon (16 cups)	\$15.00
Ice Water.....	Pitcher	\$ 3.00
Executive Decision.....	Per Person.....	\$ 8.80
American Breakfast Buffet.....	Per Person	\$13.35
Bagels with Cream Cheese.....	Dozen.....	\$16.50
Donuts/Sweetrolls.....	Dozen.....	\$12.40
Assorted Pastries.....	Dozen.....	\$12.00
Assorted Muffins	Dozen.....	\$13.00
Fresh Fruit Tray.....	Per Person.....	\$ 1.95
Whole Fruit.....	Per Piece.....	\$ 1.10
Yogurt Cups.....	Per Piece.....	\$ 1.35

LUNCH

Workman's Box Lunch.....	Each	\$ 8.00
Executive Box Lunch	Each.....	\$12.25
Grilled Chicken Caesar Salad ..	Each.....	\$12.95
Heavenly Chicken Salad	Each.....	\$12.95
All That Jazz Roasted Vegetable Salad	Each.....	\$11.95
Fillet of Salmon Salad.....	Each.....	\$15.95
Gourmet Breads & Spreads	Per Person	\$16.75
Gourmet Breads & Spreads with Soup	Per Person	\$18.75
Sandwich Platter Buffet	Per Person	\$18.75
Sautéed Chicken Piccata	Per Person	\$19.50
Filet Mignon.....	Per Person.....	\$21.95
Herb Chicken Breast	Per Person	\$19.50
Southern Style Meatloaf	Per Person.....	\$17.50
Roasted Vegetable Primavera Pasta.....	Per Person	\$16.95
Grilled Salmon	Per Person	\$21.95

AFTERNOON

Cheese & Cracker Tray.....	Per Person.....	\$ 1.95
Fresh Fruit Tray.....	Per Person.....	\$ 1.95
Vegetable Crudite.....	Per Person.....	\$ 1.70
Candy Bar Basket.....	Per Bar	\$ 1.40
Fresh Baked Cookies	Dozen	\$ 9.80
Nutty Brownies	Dozen.....	\$11.00
Bottled Beverages.....	Each.....	\$ 1.70
Fruit Punch, Iced Tea, Lemonade	Gallon	\$13.45
Decorated Cakes.....	Call for Pricing	

EVENTS

1 hour Open Bar.....	Per Person.....	\$ 9.50
Each Additional Hour.....	Per Person.....	\$ 5.50
Cash Bar.....	Fee per Bartender Hour..	\$34.00
Beer & Wine Reception.....	Per Person/Per Hour	\$ 6.70
Wine & Sherry Reception.....	Per Person/Per Hour	\$ 6.70
After Dinner Cordials	Per Person/Per Hour	\$ 6.70

Wine with Dinner

House Wine	Per Person.....	\$ 5.70
Premium Wine.....	Per Person.....	\$ 8.50

COLD HORS D'OEUVRES

Chocolate Dipped Strawberries.....	\$62.50
Assorted Fancy Canapes.....	\$81.25
Fresh Fruit with Yogurt Dip.....	\$61.00
Fresh Vegetable Crudite	\$50.00
Cheese and Fruit Display	\$72.00
Cheese and Cracker Tray.....	\$61.00
Basket of Mixed Nuts	\$19.75
Iced Gulf Shrimp.....	\$95.00

HOT HORS D'OEUVRES

Rumaki	\$41.25
Mini Quiche.....	\$56.25
Mini Egg Rolls	\$56.25
Teriyaki Chicken Kabobs.....	\$56.25
Bacon Wrapped Sea Scallops	\$67.00
Spinach & Feta in Phyllo Dough.....	\$60.00
