



## Luncheon Buffets

All Buffets Include Fresh Hot Coffee,  
Decaffeinated Coffee and Ice Tea

### Classic Deli

Mixed Green Salad with House Dressing  
Pasta Salad in Vinaigrette  
Assorted Sliced Bread and Rolls  
Assorted Premium Sliced Deli Meats and Sliced  
Cheeses Accompaniment Tray to Include:  
Lettuce, Tomatoes, Onions, Pickles, Olives and  
Pickled Peppers  
Mustard and Mayonnaise  
Fresh Made Kettle Chips  
Assorted House Cookies & Brownies  
**\$24.95 per person**

### Mexican Fiesta Buffet

Mixed Green Salad with House Dressing  
Warm Soft Corn & Flour Tortillas  
Chicken and Beef Fajitas  
Spanish rice, Refried Beans,  
House made Tortilla Chips,  
Sour Cream and Fresh Salsa  
Assorted House Cookies & Brownies  
**\$27.95 per person**

#### **Add on items:**

Cheese Enchiladas	<b>\$2.50 per person</b>
Carne Asada	<b>\$5.00 per person</b>
Freshly made Guacamole	<b>\$3.95 per person</b>
Grilled Tri-Tip	<b>\$4.95 per person</b>

## Country BBQ

Mixed Green Salad with House Dressing  
Potato Salad Baby Back Ribs and Fried Chicken  
Baked Beans and Corn on the Cob  
Corn Bread Sliced Fresh Watermelon  
Assorted House Cookies & Brownies  
**\$28.95 per person**

## Pasta Station

Mixed Green Salad with House Dressing  
Choice of Two Pastas:  
Bow Tie, Penne, Cheese Tortellini or  
Cheese Ravioli  
Choice of Two Sauces:  
Alfredo, Marinara Sauce with Meatballs or  
Italian Sausage,  
Garden Marinara or Pesto Cream Sauce  
Seasonal Vegetables and  
Toasted Garlic Cheese Bread  
Grated Parmesan Cheese  
Tiramisu Cake for Dessert  
**\$22.95 per person**

## Italian

Caesar Salad  
Chicken Parmesan  
**Please select one:**  
Traditional Beef Lasagna  
Penne Pasta with Grilled Chicken in a Creamy  
Pesto Sauce, Cheese Ravioli with Garden  
Marinara, Fresh Vegetables, Toasted Garlic Bread,  
Grated Parmesan Cheese &  
Tiramisu Cake for Dessert  
**\$26.95 per person**



## Lunch Entrée

### Plated

Choice of a One Salad,

#### **All Entrees Include:**

Fresh Seasonal Vegetable, Choice of One Side Dish, Dinner Rolls & Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Ice Tea

## Salad Selections

### **Garden Green**

Romaine/Red Leaf & Spring Mix with Tomatoes & Cucumber Wedges

### **Caesar**

Romaine, Fresh Shaved Parmesan and Croutons  
Greek – Romaine & Spring Mix, Black Olives,  
Red Onion Rings and Feta cheese

### **Spinach**

Spinach, Sliced Mushrooms, Mandarin Oranges,  
Tomatoes, Toasted Almonds  
(Hot Bacon Dressing)

## Chicken Entrées

\$25.95 per person

### **Dijonaise**

Marinated Grilled Chicken Breast in a light Dijon Sauce with a hint of Honey and Tarragon (House Specialty)

### **Piccata**

Pan Seared & Lightly Floured, Sautéed in Butter with Lemon Juice, Capers and Cream

### **Marsala**

Sliced Mushrooms, Chopped Garlic, Shallots and Marsala Wine in a Demi Glaze Sauce

### **Pomodoro**

–Marinated Grilled Chicken Breast in a Creamy Roasted Red Pepper Sauce, topped with Chopped Tomato

## Pork Entrées

\$26.95 per person

### **Pork Loin Dijonaise**

Marinated Pork Loin in a light Dijon Sauce with a hint of Honey and Tarragon (House Specialty)

### **Pork Loin Marsala**

Sliced Mushrooms, Chopped Garlic, Shallots and Marsala Wine in a Demi Glaze Sauce

### **Pepper Pork Loin**

Marinated Pork Loin with Roasted Red Pepper Sauce

## Fish Entrées

\$28.95 per person

### **Grilled Mahi Mahi**

Topped with Tropical Salsa, Lemon Caper Butter or Teriyaki Glaze and Pineapple



## **Sword Fish**

Grilled with a Tomato Basil Reduction

## **Salmon**

Grilled and topped with Béarnaise Sauce or  
Lemon Caper Butter

## **Beef Entrées**

**\$28.95 per person**

## **Roast Prime Rib**

With Au Jus and Horseradish Cream Sauce

## **New York Steak**

Grilled New York Strip Steak topped with  
Sautéed Mushrooms & Onion Strings

## **Vegetarian Entrées**

**\$23.95 per person**

Garden Vegetable Risotto

Eggplant Parmesan

Vegetable Lasagna

## **Side Dishes**

Choice of Two

Roasted Red Potatoes with Rosemary, Bowtie

Pasta with Butter & Parmesan Cheese

Garlic Mashed Potatoes, Baked Potato, White Rice  
or Rice Pilaf

## **Desserts**

Strawberry or Chocolate Mousse Cake

Chocolate, Black Forest

German Chocolate Cake

Strawberry Shortcake (when in season)

New York Style Cheesecake

Key Lime Cream Pie

Decadent Brownie

Almond Kahlua

Raspberry Swirl Cheese Cake

Fruit Tartlets'

Fresh Fruit Flan

Tiramisu

Carrot Cake

Amaretto Kahlua Cake

Grand Marnier Cake