## HOT LUNCH BUFFET MENU

Iced Tea, Brewed Coffee, Decaf, and Hot Tea
Choose (1):

1. Mixed Green Salad
2. Caesar Salad
3. Spinach Salad with Fresh Berries, strawberry vinaigrette
4. Fresh Fruit Salad

Choose (2): Add $3^{\text {rd }}$ option for $\boldsymbol{\$} \mathbf{3 . 5 0}$ per person

1. Seared Medallions of Beef with Rosemary Demi-Glace
2. Chicken Marsala
3. Herb Grilled Chicken Breast
4. Chicken Parmesan (choose skinless or breaded chicken)
5. Roast Turkey Breast with Dressing
6. Baked Ham with Brown Sugar Glaze
7. Ham Loaf with Pineapple
8. Baked Meat Lasagna
9. Baked Vegetable Lasagna
10. Roasted Cod with fresh tomato salsa
11. Stuffed Flounder Florentine
12. Caprese Pasta (Penne, Plum Tomatoes, Fresh Basil, Olive Oil)
13. Eggplant Parmesan

Choose (2):

1. Linguini
2. Roasted Red Potatoes
3. Mashed Potatoes
4. Mashed Yukon Gold Potatoes
5. Scalloped Potatoes
6. Fresh Seasonal Vegetables
7. California Blend Vegetables
8. Honey Tarragon Baby Carrots
9. Green Beans Almondine
10.Fresh Asparagus

# Warm Dinner Rolls with Butter 

## Assorted Brownies and Cookies

## Add a Soup Selection for $\mathbf{\$ 2 . 9 9}$ per person

All price levels include high end plastic plates, cups, and pre-wrapped plasticware to support the number of people.

Casual Service $\$ 17.00$ per person (Includes buffet set up for 1 hour. Linen on buffet tables. Buffet set up and no staff present)

Business Service \$18.25 per person (Includes buffet set up for 1 hour. Linen on buffet tables. Floral arraignment on Buffet. Risers. Staffing present throughout)

Premium Service $\$ 19.50$ per person (Includes buffet set up for 1.5 hours. China plates and glassware. Staffing present throughout. Upscale Chafers. Floral arraignment on Buffet. Linens on buffet tables and Linen Napkins.)

Buffets can be changed to use of china, flatware, and glass at an additional charge of $\$ 2.00$ / per person.
Meals can be changed from Casual \& Business buffet service to served dinners at the additional charge of $\$ 4.00$ per person.

