

THEMED LUNCHEON BUFFETS

All Themed Luncheon Buffets are for a minimum of 50 guests. If less than 50 attend, a \$100 per waitress fee will apply in place of a gratuity charge and an additional \$2.50 per guest will be applied.

FEAST OF SAN GENNARO \$20.95

Tossed Italian Salad Vinaigrette:

Mixed greens with olives, chopped cucumbers, celery, purple cabbage, carrots, peppers & croutons

Select Three

Fusilli Primavera Alfredo ~ Rigatoni with Bolognese Sauce

Tortellini with Marinara Sauce ~ Penne with Vodka Sauce ~ Taco Pasta Toss

Baked Ziti ~ Bowties with Pesto Sauce ~ Cheese Ravioli

Italian Herb Seasoned Bone-in Chicken ~ Sausage & Peppers

Chicken Cutlet Parmesan ~ Penne with Shrimp in Pesto Sauce (add \$3.50)

Garlic Bread Sticks

Chef's Choice of Italian Éclair, Cannoli or Cream Puff

Coffee, Tea, Decaf, Assorted Sodas & Iced Tea

South of the Border \$21.95

Select Three

Beef Burritos ~ Chicken Enchiladas ~ Seafood Chimichangas ~ Beef or Chicken Quesadilla

Accompanied with:

Shredded lettuce, diced tomatoes, shredded cheese, sour cream, salsa,
refried beans, tortilla chips, Spanish rice, guacamole.

Additional Selections

Chili Con Queso \$2.50 per guest

Chicken Tortilla Soup \$3.00 per guest

Also included

Churros ~ Fried Brownies ~ Cheesecake Bites with Sauce

Coffee, Tea, Decaf, Assorted Sodas & Iced Tea

6% tax & 20% service charge or waitress fees will apply to process.

Chef fee \$75.00 plus 6% tax (for stations only)

Each chef serves approximately 50 people. Prices subject to change.

THEMED LUNCHEON BUFFETS (CONT.)

All Themed Luncheon Buffets are for a minimum of 50 guests. If less than 50 attend, a \$100 per waitress fee will apply in place of a gratuity charge and an additional \$2.50 per guest will be applied.

The Gourmet \$23.95

Hot Entree Selections (Choose 2)

Penne with Vodka Sauce ~ Rigatoni Bolognese ~ Tarragon Chicken ~ Beef Tips
Parmesan Cheese Encrusted Chicken ~ Shrimp Scampi ~ Chicken Piccata
Chicken, Broccoli & Couscous ~ Citrus Encrusted Fillet of Sole ~ Yankee Pot Roast

Cold Salads (Choose 3)

Cheese tortellini with cherry tomatoes, corn & basil with lemon parsley dressing
Field greens and seasonal vegetables with poppyseed dressing
Couscous salad with vegetables ~ Cobb salad ~ Greek salad ~ Caesar salad
Italian Antipasta Salad ~ Fusilli, asparagus, corn and sundried tomatoes with parmesan dressing
Wagon wheels, tuna fish, celery, white beans & olives with creamy herb dressing

Plus the following:

Fresh seasonal vegetables & starch du jour ~ Basket of rolls and butter
Our Pastry Chef's selection of assorted cakes, pies & pastries
Coffee, Tea, Decaf, Assorted Sodas & Iced Tea

The American Hero \$18.95

A Selection of:

Breast of Turkey, Virginia Baked Ham, Corned Beef, Tuna Fish Salad,
Provolone and American Cheeses, Sliced tomatoes, lettuce & pickles, potato chips
Cole Slaw, Potato Salad, Cucumber Salad,
Italian Pasta Salad with basil pesto, olives, sundried tomatoes, feta cheese and parsley
Assorted hoagie rolls & butter plus assorted condiments

Includes

Our Pastry Chef's selection of assorted pastries
Coffee, Tea, Decaf, Assorted Sodas & Iced Tea

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Philly Buffet \$19.95

Hot Entree Selections (Choose 2)

Chicken Cheesesteak ~ Beef Cheesesteak ~ Pulled Pork BBQ

Italian Sausage and Peppers ~ All Beef Hot Dogs

Cheesesteaks served with grilled onions, cherry peppers, Cheeze Whiz, ketchup and rolls

Accompanied with

Krinkle Cut Crab Fries ~ Cole Slaw ~ Pickles ~ Lettuce ~ Tomato ~ Roasted peanuts in the shell

Also includes (Choose 1)

Cups of Philadelphia Water Ices, Individual Ice Cream Sundae Cups or Assorted TastyKakes

Includes

Coffee, Tea, Decaf, Assorted Sodas & Iced Tea

3 Selections - add \$4.95 per person

The Backyard Picnic Buffet

Entree Selections

Make your own Hamburger

Toppings - mushrooms, grilled onions, lettuce, tomato, cheese, mayonnaise, mustard, ketchup, relish, BBQ sauce, hot sauce, A1 Steak Sauce

Grilled All Beef Hot Dogs ~ Quartered BBQ Chicken

Also includes Choice of Two Sides

Potato Salad ~ Creamy Cole Slaw ~ French Fries

Includes

Our Pastry Chef's selection of assorted pastries

Coffee, Tea, Decaf, Assorted Sodas & Iced Tea

2 Selections - \$18.95 3 Selections \$21.95

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Comfort Food Buffet \$21.95

Entree Selections (Chose 2)

Meatloaf ~ Macaroni & Cheese with Stewed Tomatoes

Stuffed Cabbage ~ Stuffed Peppers

Chicken Pot Pie ~ Southern Fried Chicken ~ Noodles and Cabbage

Yankee Pot Roast ~ Fish Sticks & Tartar Sauce

Accompanied with

Mashed Potatoes ~ Peas & Carrots ~ Cream of Tomato Soup & Grilled Cheese Sandwiches
Biscuits & Butter

Includes

Coffee, Tea, Decaf, Assorted Sodas & Iced Tea

Third Entrée - add \$4.95 per person



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