EXECUTIVE LUNCH BUFFET 16.95

Choice of Gourmet Salad, Entrée, (2) Sides and rolls and butter.
Add another entrée for $3.95

EXECUTIVE ENTREES

Mediterranean Chicken
Medallions of chicken, artichoke hearts, sweet red and yellow peppers, kalamata olives, white wine reduction

Chicken Marsala
Sautéed chicken, portabello mushrooms, marsala reduction

Chicken Parmesan
Pan fried in olive oil and topped with fresh tomato basil sauce, Parmesan and mozzarella cheese

Wasbi Crusted Tilapia
Pan roasted tilapia, wasabi crust

Grilled Meatloaf
Grilled sirloin meatloaf topped with barbecue sauce

Salmon Teriyaki
Marinated Atlantic salmon fillet grilled and finished with a teriyaki glaze garnished with sesame seeds

Maryland style Crabcakes add $2.00 extra
Jumbo lump crab, spicy remoulade

Whole roasted Beef Tenderloin add $4.00 extra
Wild mushrooms, sweet onions, demi glace

Pork Tenderloin
Brown sugar brined pork, green apple chutney, cider vinegar glaze

VEGETABLE SIDE DISHES

Grilled asparagus with lemon caper and pine nuts ▪ Green beans with toasted almond, parsley, extra virgin olive oil ▪ Lemon Glazed Carrots ▪ Green beans with julienne carrots ▪ Wok seared vegetables ▪ Ratatouille ▪ Maple whipped sweet potatoes ▪ Sautéed spinach with garlic ▪ Grilled summer vegetables ▪ Wild rice with cranberries and almonds ▪ Potatoes au gratin ▪ Herb roasted red bliss potatoes ▪ Garlic mashed potatoes ▪ Traditional bread stuffing

PASTA STATION

$13.95

INCLUDES CHOICE OF PASTA, GREEN SALAD, ARTISAN ROLLS AND BUTTER

Italian Baked Penne
Italian style baked penne with tomato basil sauce and fresh mozzarella

Pasta Primavera
Bowtie pasta, sauteed baby spring vegetables, shaved locatelli tossed in a garlic cream sauce

Tuscan Penne Pasta
Sautéed zucchini, red peppers, artichokes, kalamata olives, fresh tomato basil sauce, shaved Romano cheese

Rigatoni Pasta
Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

Tri-colored Tortellini
Three cheese tortellini pasta, baby peas, imported prosciutto, basil pesto cream sauce

Lobster Sacchettini add $3.00 extra
Pasta "beggars purses" filled with Maine lobster, ricotta and parmesan cheese, served with fresh marinara or tomato cream sauce

Vegetable Agnolotti
Fire roasted eggplant, zucchini and sweet red pepper with mozzarella and ricotta cheeses served with homemade tomato basil cream sauce

PASTA ENTRÉE TOPPERS

Grilled marinated chicken breast $2.95 pp

Sautéed gulf shrimp $3.99pp

Jumbo lump blueclaw crabmeat $3.99pp

BUILD YOUR OWN FAJITA

$15.95 pp
Grilled and Marinated Chicken and Flame Broiled Flank Steak
Accompanied by flour tortillas and served with sauteed trio of sweet peppers and onions, house made guacamole, aged cheddar and Monterey jack cheeses, pico de gallo, and sour cream.

Includes green market salad and choice of spanish rice or chips and salsa

BUILD YOUR OWN BURGER BUFFET

$13.25pp
8oz USDA Choice Angus Beef Hamburgers served with choice of :
Cheddar, Swiss, American Cheese, Beefsteak tomatoes, hickory smoked bacon, Red onion, crispy lettuce and pickles
Accompanied by garden salad

SOUTHWEST GRILL

$16.95pp
Chili Glazed Flank Steak and Herb Marinated Breast of Chicken

Potato Salad
Roasted red pepper potato salad, smoked bacon, trio of peppers

Southwest Salad
Baby Romaine, black beans, cheddar cheese, tortilla strips, chipotle ranch dressing

Accompanied by Grilled vegetables Artisan rolls and sweet butter

GOURMET SALAD BAR

$15.95pp

Make your own
California mixed spring greens

Sides of
Tomatoes, cucumbers, carrots, olives, grated pecorino romano cheese, sweet red peppers, Feta cheese.

Three Dressings
Homemade balsamic, Caesar and blue cheese.

Accompanied by Grilled chicken breast, grilled london broil and shrimp * add $2.00 extra pp for shrimp

ASIAN FLAVOR

$18.95 pp

Oriental Pasta Salad
Served with Snow Peas, Scallions, Napa Cabbage and Sesame Dressing

Wok Seared Asian Vegetables
Shitake Mushrooms, Bok Choy, Asparagus, Eggplant, Snow Peas and Red Peppers

Chicken Teriyaki
Sautéed Pineapple and Green Onions, Served with Sweet Coconut Rice

Gourmet Sweets Tray

TASTE OF PHILLY

$16.95 PP

Soft Pretzels
with Spicy Mustard

Choice of 2 Sandwiches
» Traditional South Philly Cheesesteak with Sautéed Onions
» Assorted Deli Style Hoagies of your Choice
» Italian Style Roast Pork with Natural Juices served with Bakery Rolls
» Chicken Cutlet with Broccoli Rabe and Provolone Cheese

Assorted Italian pastries

NORTH CAROLINA PICNIC BUFFET

$18.50 pp

Green Apple Coleslaw
Fresh Cabbage, Carrots and Honey

Grandmas Old Fashion Crispy Fried Chicken or BBQ Baby Back Pork Ribs

Sweet Florida Corn
with Butter

Homemade Corn Muffin

Southern Pecan Pie

THE MOROCCAN

$16.95pp
Moroccan Chicken
Grilled breast with Moroccan spices
Green Salad
Mixed green salad with feta cheese and herbed vinaigrette

Hummus and Pita
Roasted red pepper hummus, grilled pita

Couscous and Vegetables
Saffron couscous, Mediterranean grilled vegetables

TUSCAN FEAST

$21.95 pp

Buffalo Mozzarella
New Jersey Tomatoes and Garden Basil

Baked Ziti
Homemade Tomato Sauce, Ricotta Cheese and Mozzarella

Chicken Breast Picatta or Chicken Marsala
Entrees served with mixed sautéed vegetables, rolls and butter

Mini Italian Pastries including:
Canolis, Eclairs, Cream Puffs and Assorted Homemade Italian Cookies

THANKSGIVING LUNCH

$18.95 pp

Autumn Salad
Mixed Greens, Apples, Roasted Walnuts and Blue Cheese

Fresh Free Range Turkey
Sausage and Bread Stuffing, homemade Mashed Potatoes and Gravy

Green Beans
Almonds and Brown Butter

Dinner Rolls and Corn Bread Muffins

Homemade Apple Pie