



Lunch Buffet Menu

Cold Salads

(Choice of 2)

Fresh Garden Salad Served with Balsamic Vinaigrette Dressing
Marinated Button Mushrooms with Roasted Red Peppers in a Vinaigrette Dressing
Cheese Tortellini with Ham & Peas in a Creamy Vinaigrette Dressing
Cucumber & Red Onion Salad
Broccoli & Bowtie Salad

Chafing Dish Selections

(Choice of One Seafood, One Chicken & One Pasta)

Chafing Dish Choices are as follows:

Chicken Francaise, Marsala or Piccata

Chicken Savoy with Diced Tomatoes & White Wine Sauce

Chicken Szechuan

Fresh Little Neck Clams roasted with Garlic and Lemon Oil

Mussels in Lemon Garlic of Fresh Pomodoro Sauce

Shrimp and Scallop Scampi

Broiled Salmon with Lemon Butter

Fillet of Tilapia with Seasoned Bread Crumbs and Tomato Caper Vinaigrette

Grilled Swordfish with White Wine, Lemon and Capers

Fresh Italian Sweet Sausage sautéed with Onions, Red and Green Peppers,

Garlic, Olive Oil, Fresh Basil and Plum Tomatoes

Pasta: Choice of Tortellini or Penne

Choice of Sauce: Vodka, Alfredo, Pesto with Plum Tomato,

Marinara, Carbonara, Puttanesca or Primavera

Served with Potato or Rice & Vegetable

Choice of Homemade Dessert

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

\$29 per person

(price does not include sales tax or gratuity)

Call Lauren Kauffmann, Banquet Director for more information.

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