

# 2009 Catering Menus Lunch Selections



## Lunch Buffets

For a minimum of 20 people

### **Working Mans Bistro**

Dijon and Dill Potato Salad, Cavatappi Pasta Salad, Roasted Ratatouille Vegetable Salad  
A Selection of Fully Prepared Bistro Style Sandwiches  
Our Chefs use a Variety of Select Rolls, Croissants, and Flavored Tortillas with Vegetables and Spreads to Provide Fully Dressed Sandwiches Ready to go  
Served with Bags of Assorted Chips, Whole Fruits and Assorted Cookies - Fresh from the Oven  
**\$15.95 per person**

### **Destination USA**

Roasted Corn and Crab Chowder  
A Blend of Garden Greens with Tomato, Cucumbers, and Carrots  
Ranch and Balsamic Vinaigrette Dressings  
Pasta Salad with Parmesan and Virgin Olive Oil  
Fire and Ice Fruit Salad  
Oven Roasted New Potatoes with Rosemary and Kosher Salt  
Medley of Summer Vegetables  
Shallot and Thyme Crusted Pork Medallions with Sauce Merlot and Fried Leeks  
Tender Roast Turkey with Sage Pan Gravy  
Broiled Tilapia Picatta  
Rotisserie Style French Cut Chicken in Natural Jus  
Deep Smoked BBQ Brisket and Caramelized Onions  
Chefs Selection of Fine Desserts  
**Select 2 Entrees for \$17.95 per person**  
**Select 3 Entrees for \$19.95 per person**

### **Italian Café**

Minestrone Soup, Tuna and Pasta Oreganatta,  
Caesar Salad with Focaccia Croutons and Roma Tomatoes  
**And a Selection of two of the Following Entrees**  
Manicotti Bolognese  
Baked Seven Layer Lasagna  
Chicken Roulade Asiago over Capriccio Sauce  
Served with Grilled Vegetables with Basil and Aged Balsamic Vinegar  
Warm Garlic Bread  
And Italian Cream Cake  
**\$17.95 per person**

### **Picnic in the Park**

Tossed House Salad with Vegetables and Dressings, Red Skinned Potato Salad,  
Marinated Tomato and Cucumber Salad, Chicken Salad with Basil and Toasted Pine nuts  
Chipotle Spiked BBQ Chicken, Half-Pound Cheeseburgers on Corn Dusted Kaiser Rolls and  
Condiments, Stadium Bratwurst with Onions and Peppers, Sauerkraut and Brown Mustard  
Baked Macaroni and Cheese, Fire Roasted Corn on the Cob with Red Pepper Butter  
Sliced Watermelon with Mint, Assorted Whole Fruits  
And Deep Dish Apple Pie  
**\$16.95 per person**

### **Oriental Buffet**

Hot and Sour Soup, Asian Vegetable Salad  
Pork Fried Rice and Steamed White Rice, Miniature Vegetable Egg rolls with  
Spicy Apricot Dipping Sauce,  
**And a Selection of two of the Following Entrees**  
Sweet and Sour Chicken  
Beef and Broccoli  
Sesame Chicken  
Kung Pao Shrimp  
**\$19.95 per person**

### **Country Buffet**

Tossed House Salad with Vegetables and Dressings, Country Style Potato Salad,  
Sliced Baked Ham with Brown Sugar Honey Glaze,  
Fried Chicken, Macaroni and Cheese, Sweet Potato Casserole with Spiced Pecan Topping,  
Braised Collard Greens  
And Chef's Selection of Desserts  
**\$16.95 per person**

### **Plated Lunch Entrees**

All Plated Lunch Entrees are served with a choice of Soup or Salad, Warm Rolls  
Preset Iced Tea, and Freshly Brewed Coffee  
2 choices for 20 people or less  
3 choices for 50 to 200  
1 choice for 50+

### **Grilled Chicken Citron**

Boneless Chicken Breast Marinated With Citrus Juices and Ginger, Flame Broiled  
and Served with Island Fruit Salsa and Grilled Vegetables  
**\$13.95 per person**

### **Sliced Rosemary Crusted Shoulder Tenderloin**

Roasted Asparagus and Sour Cream and Leek Whipped Potatoes  
**\$17.95 per person**

**Barbecue Airline Chicken Breast**

With Grilled Asparagus and Creamy Cheese Grits

**\$12.95 per person**

**Tenderloin Tips**

With Portobello Mushrooms and Sun dried Tomatoes in Bordelaise Sauce served over Basmati Rice

**\$12.95 per person**

**Prime Rib Sandwich**

Slow Roasted Prime Rib Served Open Faced on Freshly Grilled Sourdough

Bread with Horseradish Sauce and Cajun Fried Potatoes

**\$13.95 per person**

**Chicken Marsala**

Served over Buttered Linguine with Sautéed Green Beans and a Mushroom Marsala Sauce

**\$13.25 per person**

**Marinated Grilled Shrimp Skewer**

Served with Jicama Slaw and Saffron infused Spanish rice

**\$16.95 per person**

**Soups and Salads**

**Minestrone Soup**

**Chicken Noodle Soup**

**Black Bean Soup**

Served with Sour Cream and Pico de Gallo

**Broccoli Cheddar Soup**

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**Princess Salad**

Romaine, Spinach and Iceberg Lettuce with Mandarin Orange Segments, Strawberries and Spiced

Pecans with Raspberry Dijon Vinaigrette

**Pointe Salad**

Classic Mixed Greens with Roma Tomatoes, Sliced Cucumbers, Parmesan Cheese and

Two Dressings

**Caesar Salad**

With Focaccia Croutons, Shredded Parmesan Cheese and Creamy Caesar Dressing

## Specialty Sandwiches

Sandwich selections include Preset Iced Tea and Freshly Brewed Coffee with a Bag of Specialty Chips, Freshly Baked Cookies and your choice of Red Skinned Potato Salad, Cavatappi Pasta Salad or Fresh Fruit

### **BBQ Chicken Ciabatta Roll**

Grilled BBQ Chicken with Caramelized Bermuda onion and Cheddar on a Ciabatta Roll

### **Smoked Turkey Wrap**

Mesquite Smoked Turkey Wrap with Pesto Mayonnaise, Avocado, Bacon, Lettuce, and Tomato

### **Roast Beef Croissant**

Peppered Roast Beef and Whipped Boursin Cheese on Croissant

### **Club Roll**

Virginia Baked Ham with Swiss cheese and Dijon Honey Mustard on a Parsley and Romano Club Roll

### **Packed Delicatessen**

Honey Cured Ham, Smoked Turkey, Roast Beef, Capicola, Swiss, Cheddar and Herb Vinaigrette.  
Served with Vegetable Slaw

### **Your Choice for \$13.95 per person**

We will be Happy to Box any of the above Selections for \$1 per person

## Lunch Entrée Salads

### **Creole Mustard Grilled Salmon**

Served over a bed of Mixed Greens with Pickled Red Onions, Sun Dried Tomatoes, Blue Cheese and a Sherry Citrus Vinaigrette

**\$13.95 per person**

### **Pepper Seared Beef Shoulder Medallion**

Served over a bed of Boston lettuce with German Style Yukon Gold Potato Salad, Pickled Onion, Fresh Roma Tomatoes, and Blue Cheese Dressing then drizzled with Balsamic Glaze

**\$14.95 per person**

### **Asian Chicken Salad**

Marinated and Grilled Chicken Breast sliced and served on a bed of spring mix with Mandarin Orange Segments, Toasted Cashews and Asian Noodles all inside of a Fried Wonton Bowl with a spicy Asian Dressing

**\$12.95 per person**

### **Classic Caesar Salad**

Chopped Hearts of Romaine Lettuce tossed with Caesar Dressing and Shredded Parmesan Cheese with Crispy Pancetta and your choice of Grilled Chicken Breast or Roasted Garlic Shrimp

**\$13.95 per person**

## Lunch Desserts

\$2.25 per person

Lemon Chiffon Cheesecake with Raspberry Coulis

Warm Apple Strudel with Caramel Sauce

Black Forrest Cake

Strawberry Shortcake

New York Style Cheesecake with Raspberry Peach Compote