



CATERING MENU

HOT LUNCH

LUNCH 1

Piccata Turkey or Chicken with Mushrooms Capers and Lemons

Saffron Rice Pilaf

Garlicky Greens Beans

Yeast Roll

Dessert

\$9

LUNCH 2

Teriyaki Marinated Grilled Pork Tenderloin

Apple, Onion, Smoked Bacon Compote

Red Smashed Potatoes

Sautéed Fresh Spinach

Multi Grain Roll and Dessert

\$11

LUNCH 3

Maryland Crab Cakes (1 per person) w/ Lemon Butter Sauce

Basil Risotto

Tomato Relish

Haricot Vert

Sweet Yeast Roll and Dessert

\$12

LUNCH 4

Roasted Herb Rotisserie Chicken 1/4

Au Gratin Potatoes

Sautéed Chef's Vegetables

Roasted Stuffed Plum Tomato

Ciabatta Roll and Dessert

\$11

LUNCH 5

Chimichurri Marinated Petite Tender Steak

Black Beans and Yellow Rice

Fried Plantains

Sautéed Chef's Vegetables

Buttered Yeast Roll

Dessert

\$12

LUNCH 6

Grilled Atlantic Salmon, Dill Remoulade

Wild Rice Pilaf

Broccoli Salad

Multi – Grain Roll

Dessert

\$12 per person

LUNCH 7

Southern Fried or Grilled Chicken

Creamy Macaroni and Cheese

Collard Greens

Sautéed Apples

Corn Muffins

Dessert

\$11

LUNCH 8

Blackened Jumbo Gulf Shrimp or Chicken

Fettuccini Alfredo w/ Roasted Garlic, Red Onion, Peas, Roasted Peppers

Sundried Tomato Garlic Toast

Small Caesar Salad w/ Focaccia Croutons

\$12

LUNCH 9

Chicken Francaise

Lemon Butter Sauce, Wild Mushroom Sauté, Capers

Parsley New Potatoes

Haricot Vert Beans

Dessert

French Baguette Roll

\$12

COLD LUNCH MENUS

\$10 PER PERSON

Includes Salad, Bread and Dessert

Chicken, Seafood and Tuna Salad's served on a bed of lettuce w/ Cucumber, Tomato, Black Olive and Red Onion – French Croissant

Caesar Salad with a choice of Beef Tenderloin, Herb Chicken Breast, or Grilled Shrimp Served with Garlic Croutons, Parmigiano-Reggiano, Cracked Black Pepper, and our House Caesar Dressing

Shrimp Po Boy Sandwich w/ Fried Shrimp, Special Cole Slaw, Dill Pickle, Remoulade Sauce, French Baguette

Oriental Beef Salad served on a bed of Chopped Greens, Bean Sprouts, Red and Yellow Peppers, & Black & White Sesame Seeds, dressed with Oriental Vinaigrette, Cold Asian Pasta Salad

Greek Salad w/ Lemon Grilled Chicken Breast, Kalamata Olive, Tomato, Red Onion, Cucumber, Artichoke Heart, Imported Feta Cheese and Tangy Basil Vinaigrette

Basil Shrimp Salad over Bowtie Pasta with Sundried Tomatoes, Artichokes, and Pistachio Pesto Sauce

Balsamic Marinated and Grilled Portabella Mushroom Sandwich, Roasted Red Peppers, Red Onions, Creamy Fontana Cheese – Ciabatta Bread – Side Pesto Pasta Salad, Veggie Chips

*Curried Chicken Salad with Apple and Walnuts
Crisp Celery Hearts and Brie Cheese – Lettuce Bed, Artisan Bread, Veggie Chips*

Basil Pesto Pasta Salad with Roasted Breast of Chicken and Wild Mushrooms, Asparagus and Leek Vinaigrette

Chef's Salad and Soup

Ham, Turkey, Roast Beef, Swiss and Cheddar Cheese on a bed of Mixed Greens, Hard Boiled Egg, Black Olive, Tomato Wedge's, Cucumber and 1000 Island Dressing

Cobb Salad and Soup

Grilled Chicken Breast – Smoked Bacon, Avocado, Tomato, Cucumber, Egg, Gorgonzola Cheese and Herb Vinaigrette

Prosciutto and Fresh Mozzarella

Parma Prosciutto, Fresh Mozzarella Cheese, Roasted Red Peppers, Garlic French Crostini, Balsamic Vinaigrette

House Smoked Salmon Salad

*Mixed Greens, Pear tomatoes, Fried Shoestring Potatoes, Haricot Vert, Olive, Feta Cheese and White Remoulade Sauce***\$11**

Seared Tuna Nicoise and Goat Cheese Salad

*Seared Yellow Fin Tuna, Hard Boiled Egg, Green Beans, Cherry Tomatoes, Kalamata Olive, Red Potatoes, Lemon Vinaigrette***\$11**

All Lunch Pricing includes basic service package of Plastic Silverware, Paper Napkins and Styrofoam Plates. Upgraded service packages are available upon request. Please refer to catering guidelines for service requirements. Events with less than 50pp will be required to pay \$150 staffing fee unless discussed in advance.