

## LUNCH

## CHILLED SERVED LUNCHES

Minimum of 25 people, served by $1: 30$ pm
All chilled served lunches include coffee, decaffeinated coffee, hot tea, iced tea and your choice of dessert.

## GRILLED CHICKEN WRAP 27

Grilled chicken breast wrapped in a tortilla with tomatoes, lettuce, ranch or caesar dressing

## Potato salad

## CHICKEN CAESAR SALAD

Romaine lettuce topped with grilled chicken and focaccia croutons
Rolls and butter

## CHEF SALAD 28

Mixed greens topped with julienne pieces of turkey, ham, Swiss, American cheese, and diced egg
Served with ranch dressing
Rolls and butter

## FRUIT PLATE 30

Seasonal selection of melons, berries and banana
Served with cottage cheese and banana nut bread
Rolls and butter

## DELI PLATE 34

Sliced roast beef, turkey, salami and corned beef
Lettuce, tomatoes, onions and slices of American and Swiss
Potato salad and assorted breads

Dessert - Choice of one
Deep caramel apple pie
Apple strudel with crème anglaise
Black Forest cake
Carrot cake
Tiramisu cake
Double chocolate fudge cake
Plain or strawberry cheesecake


## LUNCH

## SERVED LUNCHES

Priced per guest. Minimum of 25 people, served by $1: 30 \mathrm{pm}$.
All served lunches include choice of soup or salad, and dessert, in addition to coffee, decaffeinated coffee, hot tea iced tea and rolls \& butter.

## SERVED LUNCH BEGINNINGS - choice of one

Roasted tomato soup Spring mixed greens with assorted dressings
Clam chowder
Sonoma field greens with oranges and toasted pecans
Potato leek soup
Tossed green with assorted dressings
Traditional Caesar salad

## SPECIALTY BEGINNINGS

Spinach salad with warm bacon dressing 8 per guest
Shrimp cocktail 8 per guest
Assorted chilled seafood 24 per guest

## SERVED LUNCHES

Minimum of 25 people, served by 1:30pm
All served lunches include coffee, decaffeinated coffee, hot tea, iced tea and your choice of dessert

## GRILLED CHICKEN PENNE 29

Al dente penne tossed with strips of grilled chicken breast, pancetta and sweet corn
Rolls and butter

## CHICKEN PICCATA 30

Sautéed and served with lemon butter caper sauce
Chef's choice of appropriate vegetable and starch
Rolls and butter

## CHICKEN ACAPULCO 32

Grilled breast of chicken with chili con queso, pico de gallo, topped with shredded white cheddar
Chef's choice of appropriate vegetable and starch
Rolls and butter

## CHICKEN PORTOBELLO 32

Sauteed breast of chicken topped with grilled marinated portobello mushrooms and prosciutto sage sauce Chef's choice of appropriate vegetable and starch
Rolls and butter


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## LEMON PEPPERED CRUSTED COD 34

Chef's choice of appropriate vegetable and starch
Rolls and butter

## BRISKET OF BEEF 36

Slowly braised brisket for tenderness with natural gravy
Chef's choice of appropriate vegetable and starch
Rolls and butter

## GRILLED TUSCAN SIRLOIN 36

Grilled sirloin steak with Italian herbs, spices and red wine reduction
Chef's choice of appropriate vegetable and starch
Rolls and butter

## GRILLED SALMON 36

Grilled salmon with dill cream sauce
Chef's choice of appropriate vegetable and starch
Rolls and butter

Dessert - Choice of one
Deep caramel apple pie
Apple strudel with crème anglaise
Black Forest cake
Carrot cake
Tiramisu
Double chocolate fudge cake
Plain or strawberry cheesecake


## LUNCH

## BUFFET LUNCHEONS

Minimum 50 guests. Must be provided before 1:30pm. Buffets provided for a maximum of $1 \frac{1}{2}$ hours. Priced per guest. All buffet lunches include coffee, decaffeinated coffee, hot tea and iced tea.

## ALL-AMERICAN BUFFET 34

Add chicken breast for $\$ 5$ per person
House green salad with assorted dressings
Macaroni salad and potato salad
Grilled hamburgers
Hot dogs
Potato wedges and onion rings
Sliced onions, tomatoes, Swiss \& American cheese
Chili, sauerkraut, lettuce and diced onions
Chocolate cake, apple pie and blueberry pie
Rolls and butter

## SOUTHWESTERN BUFFET 34

Fiesta salad with assorted dressings
Cheese enchiladas
Chicken acapulco
Marinated beef fajitas
Warm tortillas
Spanish rice and refried beans
Shredded lettuce, cheese \& sour cream
Tortilla chips and salsa
Strawberry margarita cheesecake, tres leches cake and fruit turnovers

## DELI BUFFET 36

House green salad with assorted dressings
Cucumber tomato salad
Red potato, bacon and onion salad
Classic tuna salad
Sliced roasted beef, smoked ham and turkey
Cheddar, Swiss and provolone
Assorted sliced breads
Sliced tomatoes, red onion, and shredded lettuce
Assorted desserts


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## BUFFET LUNCHEONS

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## CLASSIC LUNCH BUFFET 40

Fresh Garden Salad with Assorted Dressings
Entrée - choice of three

Sautéed sole fillet with sun-dried tomato artichoke sauce
Grilled pork chops with onion demi glaze
Grilled chicken breast with madeira wine sauce

Potato or Rice - choice of one
Garlic mashed potatoes Roasted red potatoes
Rice pilaf
Fresh garden vegetables, assorted pies and cakes, rolls and butter

## MARKET SQUARE BUFFET 43

## Salad - choice of three

Homemade potato salad
Pasta salad
Cucumber tomato salad
Caesar salad (dressing on the side)
House green salad Macaroni salad

Entrée - choice of three
Herb-roasted chicken
Chicken portebello
Southern fried chicken
Sliced pork loin

Meatloaf
Braised brisket of beef
Sliced tri-tip of beef
Meat or vegetable lasagna

Lemon pepper crusted cod
Asiago-crusted chicken breast with citrus beurre blanc sauce Sliced tri-tip of beef with mushroom sauce

Vegetable - choice of one
Peas and carrots
Corn on the cob
Fresh mixed vegetables

## Potato or Rice - choice of one

Roasted red skinned potatoes
Garlic mashed potatoes
Rice pilaf

Assorted pies and cakes, rolls and butter


## LUNCH

## BOX LUNCHES

Maximum choice of two box lunches for minimum of 25 people. Maximum choice of three box lunches for 50 people or more. Beverages are not included with box lunches. Priced per guest. Must be provided by $1: 30 \mathrm{pm}$,

## THAT'S A WRAP 27

Roasted turkey wrapped in a tortilla with lettuce, tomatoes and Swiss
Potato salad
Bag of chips and fudge brownie

## VEGETARIAN 27

Chilled roasted vegetables tossed in a balsamic vinaigrette in a tortilla
Potato salad
Bag of chips and cookies

## DELI 27

Potato salad, pickle, bag of chips and cookies

## Sandwiches - choice of one

Roast beef on whole wheat or white bread
Ham on whole wheat or white bread
Turkey on whole wheat or white bread

## MEAT LOVER'S SUB SANDWICH 27

Sliced ham, roast beef, turkey, salami
Provolone, lettuce and tomatoes
Potato salad
Bag of chips and brownie

## ADD ON

Coffee, decaffeinated coffee, hot tea, iced tea, pink lemonade 50 per gallon
Assorted sodas 4.50 each
Bottled water 3.50 each

