Buffet Lunch Menu

Appetizers
Your Choice of Three

Baby Green Salad with Goat Cheese, Walnuts, Dry Cherries and Raspberry Poppy Seed Vinaigrette
Roasted Vegetable Ratatouille with Toasted Flat Breads and Chick Pea Spread
Maryland Crab and Corn Chowder with Scallions and Cilantro
Ciliegine Mozzarella with Pear Tomato Confetti, Baby Arugala and Opal Basil
Sundried Tomato and Olive Gemelli Pasta Salad with Roasted Peppers and Artichokes
Grilled Shrimp and Calamari Spinach Salad with Sweet Roasted Corn,
Caramelized Red Onions and Cremini Mushrooms
Marble Slates of Cold Poached Salmon, with Smoked Whitefish Mousse and Classical Garnish

Entrées
Your Choice of Three

Porcini Dusted Salmon with Leek Fondue and Wilted Spinach
Veal Ravioli with Asparagus Tips and Morel Cream Sauce
Francaise Style Breast of Chicken with a Lemon, Caper, Pinot Grigio Sauce
Roasted Portobello Bolognese with Cavatappi Pasta, Eggplant and Smoked Mozzarella
Ginger and Cider Marinated Pork Loin with Apricot Tamari Glaze
Charred Tender Beef Tips with Sauce Madagascar and Lemon Pepper Pappardelle
Sautéed Chicken Saltimbocca with Prosciutto, Fontina Cheese and Sage
Pineapple and Macadamia Nut Crusted Mahi-Mahi with Braised Baby Bok Choy
Grilled London Broil Rubbed in Chili, Cumin and Coriander with Spicy Tomato Ginger Relish
and House Steak Sauce

All Entrées are served with Chef's Selection of Seasonal Accompaniments

Desserts

Seasonal Fruit and Berries
Chef's Selection of Desserts

Coffee Service

Minimum of 50 Adults

plus 7% sales tax & 19% gratuity