

## **LUNCH STARTERS**

(INCLUDED WITH ENTRÉE)

Eggplant and Artichoke Bisque

Clam Chowder with Roasted Corn

Crisp Romaine Tossed in Traditional Caesar Dressing  
With Garlic Toasted Focaccia and Shaved Parmesan Reggiano

Mesclun Mix, Dried Cranberries, Maytag Blue Cheese and Grilled Vidalia Onion  
With Cabernet Sauvignon Dressing

Spinach and Endive Salad with Jicama, Asian Pears and Pecans  
Sweet Dijon Dressing

Seasonal Greens with Carrot, Red Cabbage  
And Tomato, Buttermilk Herb Dressing

## **LUNCH DESSERTS**

(INCLUDED WITH ENTRÉE)

White and Dark Chocolate Mousse Cheesecake  
with Chocolate Glaze

Sorbet Trio and Fresh Seasonal Berries

Lemon Meringue Tart

Mocha Torte with Graham Cracker Crust and Chocolate Ganache

Philadelphia Cheese Cake with Raspberry Coulis

Apple Walnut Crumb Cake

## LUNCH ENTREES

All Lunch prices include Salad, Entrée and Dessert, Rolls and Butter, Coffee and Teas

Lobster Risotto with Braised Fennel and Saffron \$38.00

Florida Grouper with Rock Shrimp  
Shitake Mushroom and Leek Ragout \$38.00

Grilled Swordfish with Sweet Potatoes  
And Red Onion Fruit Salsa \$38.00

Roasted Salmon Fillet with Rainbow Swiss Chard  
And Saffron Jus  
\$36.00

Chicken Roulade with Artichoke and Pine Nuts  
Port Wine Sauce \$34.00

Chicken Breast Stuffed with Cous Cous,  
Roasted Vegetables and Asiago Cheese  
\$34.00

Seared Chicken Breast with Wild Mushroom Madeira  
Demi-Glace, Parmesan Polenta and Italian Market  
Vegetables \$35.00

Breast Of Chicken Nicoise with Fingerling Potatoes, Asparagus  
Ragout of Tomato, Artichoke Hearts and Black Olives  
\$35.00

Seared Filet Of Beef Medallions with Yukon Gold Poatoes  
Black Pepper Brandy sauce \$40.00

## **LIGHT LUNCH ENTREES**

### **SALADS**

Includes Dessert, Rolls, Butter, Coffee and Teas

Grilled Salmon Fillet  
With Mixed Greens, Marinated Cucumber and Onion  
Beefsteak Tomato Carpaccio  
With Horseradish Dill Vinaigrette  
\$33.00 Per Person

Southern Fried Chicken Cobb Salad  
Greens Tossed with Fried Chicken Strips, Bacon,  
Avocado, Tomato, Maytag Blue Cheese  
and Buttermilk Dressing  
\$28.00 Per Person

Caesar Salad  
With Grilled Shrimp, Chicken or Flank Steak  
\$28.00 Per Person

### **SANDWICHES**

(Includes Pasta Salad, Fresh Fruit, Pickle and Dessert, Coffee and Teas)

Turkey Club Croissant  
With Bacon, Swiss Cheese, Lettuce, and Tomatoes  
\$26.00 Per Person

South Philly Hoagie  
Choice of  
Ham and Swiss, Turkey and Provolone or Italian  
Topped with Lettuce, Tomato, Onion, and Hot Peppers  
\$26.00 Per Person

Philadelphia Cheesesteak Sandwich  
Served Hot with American Cheese and Hot Peppers  
\$26.00 Per Person

## COLD LUNCH BUFFETS

(Minimum of 25 guests)

### Classic American Deli

(served for 1 1/2 hours)

Fresh Roasted Turkey Breast, Rare Roast Beef, Imported Ham and Lebanon Bologna  
American, Swiss and Cheddar Cheese

Red Bliss Potato Salad

Pennsylvania Dutch Slaw

Mixed Baby Lettuces with Cabernet Sauvignon Dressing

Relish Tray with Marinated Mushrooms, Olives and Assorted Cured Peppers

Sourdough, White and Wheat Breads

Sliced Tomatoes, Lettuce, Onion, Pickles, Mayonnaise

And Assorted Mustards

4<sup>th</sup> Street Deli Cookies

Coffee, Decaffeinated Coffee and Tea Selection

\$28.00 Per Person

### “Wrap” It Up

(served for 1 1/2 hours)

Littleneck Clam Chowder

Mixed Field Greens

With Assorted Toppings and Cabernet Dressing

Roasted Fingerling Potato and Maytag Blue Cheese Salad

With Applewood Smoked Bacon

Assorted Wraps to include

Beef Tenderloin and St Andre’s Cheese with Creole Mustard and Watercress

Roasted Turkey with Cooper Sharp Cheese, Tarragon Mayonnaise and Tomatoes

Jerk Grilled Chicken with Baby Lettuces and Scotch Bonnet- Mango Chutney

Assorted Olives, Hot Peppers

And Pickles

Mini Cannoli and Biscotti

Coffee, Decaffeinated Coffee and Tea Selection

\$30.00 Per Person

## HOT LUNCH BUFFETS

### Italian Market

(served for 1 1/2 hours)

Chicken Escarole Soup

Classic Caesar Salad

Marinated Roma Tomatoes and Baby Mozzarella

Green Bean and Gorgonzola Salad

Italian Sausage with Sautéed Broccoli Rabe and Sharp Provolone

Seared Chicken Medallions with Wild Mushroom Marsala

Sautéed Eggplant with Tomato Coulis and Fresh Mozzarella

Potato Gnocchi with Roasted Tomato and Basil

Tossed in Garlic and Virgin Olive Oil

Grilled Seasonal Vegetables

Italian Breads, Focaccia and Butter

Tiramisu, Biscotti and Mini Cannoli

Coffee, Decaffeinated Coffee and Tea Selection

\$38.00

### Philadelphia Freedom

(served for 1 1/2 hours)

Potato Leek Soup

Pennsylvania Slaw

Pre-Made Hoagies

Including Italian, Turkey Provolone and Ham & Swiss

Make Your Own Cheesesteak Sandwiches

Sliced American Cheese and Cheese Sauce

Fried Italian Hot Peppers & Fried Onions

Lettuce, Tomato and Pickle Wedges

Individual Bags of Potato Chips

Assorted Tastykakes and Fruit Pies

Coffee, Decaffeinated Coffee and Tea Selection

\$34.00

## Chinatown Buffet

(served for 1 1/2 hours)

Hot and Sour Chicken Soup

Stir Fried Vegetable Salad

Lo Mien Salad with Shrimp

Mixed Green Salad

With Mandarin Orange Sesame Vinaigrette

Seared Salmon with Asian Barbeque Sauce

And Grilled Pineapple

Cashew Beef Stir Fry

With Asparagus and water Chestnuts

Grilled Bok Choy and Carrots

Steamed White Rice

Pork Fried Rice

Green Tea Flan

Fortune Cookies

Rolls and Butter

Coffee, Decaffeinated Coffee and Tea Selection

\$38.00

## Southwestern Buffet

(served for 1 1/2 hours)

Black Bean Soup

Grilled Asparagus and Roasted Corn Salad

Mesclun Mix with Jicama, Tomatoes, Green Onions and Cilantro Vinaigrette

Tri Color Tortilla Chips with Chili Con Queso

Chicken Enchiladas with New Mexican Green Chili and Colby Cheese

Beef Fajitas with Flour Tortillas

Pico Di Gallo, Guacamole, Shredded Lettuce, Cheddar Cheese,

Jalapeno and Sour Cream

Grilled Calabacitas (Zucchini)

Spanish Rice

Banana Nut Bread Pudding

Carmel Flan

Coffee, Decaffeinated Coffee and Tea Selection

\$36.00

## Cold Selections

### SEAFOOD DISPLAY

Shrimp, Clams, Oysters, or Crab Claws  
On Ice with Cocktail and Hot Sauces  
\$4.50 per Piece

### INTERNATIONAL CHEESE SELECTIONS

Assorted Domestic & Imported Cheese  
Sliced Baguettes, Bread Sticks and Assorted Crackers  
Small - \$150.00, Serves 25 People  
Medium - \$375.00, Serves 75 People  
Large - \$600.00, Serves 150 People

### BREADS & DIPS

Assorted Pita and Specialty Breads  
With Hummus, Baba Ghanoush and Boursin Cheese Dip  
\$225.00, Serves 30 People

### VEGETABLE CRUDITE DISPLAY

Small - \$100.00, Serves 25 People  
Medium - \$275.00, Serves 75 People  
Large - \$475.00, Serves 150 People

### GRILLED VEGETABLE DISPLAY

Marinated, Grilled and Chilled Eggplant, Zucchini, Squash,  
Baby Carrots, Peppers and Roasted Garlic  
\$200.00, Serves 30 People

### ANTIPASTO DISPLAY

Prosciutto, Smoked Provolone, Salami,  
Capicola, Mozzarella, Calamata Olives,  
Marinated Artichoke Hearts, Pepperoni  
And Cherry Peppers, Served with Italian Breads  
\$300.00 Serves 30 People

### SLICED SEASONAL FRUIT AND BERRIES

with Yogurt sauce  
\$150.00, Serves 25 People  
\$375.00, Serves 75 People  
\$600.00, Serves 150 People

### SUSHI AND SASHIMI DISPLAY

With Wasabi, Pickled Ginger and Soy  
\$275.00, Serves 30 People