

# Box Lunches

Satisfying taste and convenience are packed into every box lunch. Each lunch includes a salad, fruit, dessert and beverage.

***Sandwich Choice of* ~ Smoked Turkey & Swiss on a Fresh Roll  
Roast Beef & Cheddar on a Fresh Roll  
or ~ Grilled Portobello & Provolone On Herb Focaccia ~ 15.50**

Potato Salad  
Whole Fresh Fruit  
House Baked Cookie  
Soda or Bottled Water

**Ham Deli Sandwich ~ 15.50**

Sliced Deli Ham with American Cheese, Lettuce and Tomato  
Served on a Kaiser Roll  
Potato Salad  
Whole Fresh Fruit  
House Baked Cookie  
Soda Or Bottled Water

**Italian/Submarine Sandwich ~ 15.50**

Italian/Submarine Sandwich  
(Salami, Portabella, & Capocollo w/ Provolone Cheese on a French Roll)  
Sun Dried Tomato & Basil Pasta Salad  
Whole Fresh Fruit  
Fruit Bar  
Soda or Bottled Water

**Asian Chicken Salad ~ 16.00**

Asian Chicken Salad w/ Soba Noodles & Ginger Soy Dressing  
Roll & Butter  
Whole Fresh Fruit  
Almond Cookie  
Soda or Bottled Water

**Grilled Buffalo Wrap ~ 19.00**

Grilled Buffalo & Roasted Pepper Wrap w/ Chipotle Chili Mayo  
In a Tomato Tortilla  
Black Bean Corn Salad  
Whole Fresh Fruit  
Cranberry Nut Bar  
Soda or Bottled Water

**Grilled Tri Tip Glazed w/ Port Wine Salad ~ 18.00**

Grilled Tri Tip of Beef Glazed w/ Port Wine & Grain Mustard Sliced  
On A Bed of Green Beans w/ Caramelized Garlic and Sweet Onions  
Whole Fresh Fruit  
Maple Pecan Bar  
Soda or Bottled Water

*All Items Subject to 19% Service Charge, Sales Tax and 72 Business Hour Guarantee*

# Ultimate Lunch Buffets

Satisfy a wide variety of tastes with a regional lunch or dinner buffet. Other options include custom designed theme stations featuring delicious cuisine from Asia, Latin America, the Caribbean, Europe and the Mediterranean.

## **The "Mile High" Deli Buffet**

Deli Tray featuring Sliced Roast Beef, Baked Honey Tavern Ham & Roast Turkey Breast  
Sliced Provolone & Swiss Cheeses  
Pasta Salad, Fresh Fruit Salad  
Relish Tray & Appropriate Condiments  
Fresh Baked Kaiser Rolls, Sliced Rye and Pumpernickel Breads  
Assorted Gourmet Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea  
22.00

## **The Italian Buffet**

Minestrone Soup  
Garden Green Salad with Olives, Pepperoni and Thinly Sliced Red Onion  
Baked Ziti Pasta with Mozzarella and Parmesan Cheese  
Italian Meatballs with Spicy Tomato Sauce  
Garlic Bread and Bread Sticks  
Mini Italian Pastries  
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea  
24.00

## **The Mexican Buffet**

Tortilla Soup with Diced Chicken, Chilies and Roasted Corn  
Tri Colored Chips and Salsa  
Cheese Enchiladas with Sour Cream and Green Onions  
Southwestern Chicken Fajitas with Roasted Onions and Peppers  
Spanish Rice, Southwestern Vegetables, Cinnamon Churros and Buñuelos  
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea  
24.00

## **The "Palomino" Lunch Buffet**

Traditional Caesar Salad w/Garlic Croutons and Parmesan Cheese  
Baby Red Potato and Herb Salad w/Sour Cream and Crisp Bacon  
Spinach Tortellini Salad w/Roasted Tomato and Balsamic Vinegar  
Grilled Marinated Flank Steak w/Roasted Corn and Chipotle Chili Relish  
Barbecued Chicken w/Honey Black Pepper Barbecue Sauce  
Vegetarian White Bean Chili w/ Southwest Spice  
Steamed Corn on the Cob w/Butter and Parsley  
Chef's Selection of Cakes and Tortes to Include:  
Raspberry Mousse Cake, Strawberry Custard Cake and Lemon Curd Torte  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Gourmet Teas with Hot Water  
27.00

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### **The "Durango" Buffet**

Chopped Salads w/ Bacon, Bleu Cheese, Tomato, Hard Boiled Eggs,  
Creamy Green Peppercorn Dressing  
Green Bean Fennel Salad w/ Cilantro Orange Vinaigrette  
Roasted Corn and Zucchini Salad w/ Poblano Chili Vinaigrette  
Grilled Mahi Mahi with Green Tomato Salsa Fresca  
Shredded Chicken and Fontina Cheese Empanadas w/ Lime Crème Fraîche  
Wheat Berry Pilaf w/ Red Chard and Toasted Pumpkin Seeds  
Spinach and Goat Cheese Enchiladas w/ Smoked Ancho Chili Sauce  
Sautéed Fresh Vegetable Medley  
Chef's Selection of Individual Fruit Meringues and Fruit Parfaits  
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea  
28.00

### **The "Silverthorne" Buffet**

Boston Bibb Lettuce and Baby Spinach Salad  
w/ Red Onion, Mushroom, Chopped Bacon and Shaved Parmesan Cheese  
Roasted Garlic and Basil Vinaigrette  
Cous Cous Salad w/ Lemon, Capers and Chopped Olives  
Red and Yellow Tomato Salad w/ Dill and Grain Mustard  
Crunchy Carrot and Dried Cranberry Salad w/ Orange Poppy Seed Dressing  
Spinach Fettuccine w/ Grilled Turkey Breast and Mushrooms  
Roast Pork Loin w/ Dried Peach Chutney  
Baked Eggplant w/ Tomato Herb Sauce and Pecorino Romano  
Harvest of Fresh Vegetables  
Chef's Selection of Fruit and Nut Tarts To Include:  
Almond Pear Tart, Caramelized Apple Tart and Chocolate Chestnut Tart  
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea  
32.00

### **The "Double Diamond" Buffet**

Grilled Chicken Caesar Salad Buffet Station Prepared By A Uniformed Chef  
Fresh Romaine Lettuce With  
Grilled & Chilled Thin Sliced Peppered Chicken Strips,  
Served with Creamy Caesar  
Parmesan Cheese and Garlic Croutons  
Bow Tie Pasta Salad w/ Artichoke Hearts and Shitake Mushrooms  
Green Apple, Pistachio and Wild Rice Salad  
Grilled Breast of Chicken w/ Prosciutto, Olives and Sage  
Pan Seared Sea Bass w/ Riesling Sauce and Toasted Pine Nuts  
Golden Potato Cake w/ Sweet Corn and Rosemary  
Sautéed Fresh Vegetable Medley  
Chefs Selection of Individual and Whole Cakes  
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea  
32.00

*The above pricing is based on two (2) hours of service.*

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# Sensational Luncheon Specialty Plates

Enjoy casually elegant dining when you select from our luncheon specialty plates. Each plate is created according to our simple-but-delectable philosophy - use only the freshest, most flavorful ingredients served in home-style portions. That means harvest-fresh greens, premium meats & made-from-scratch dressings. All luncheon entrees come with a choice of salad, fresh seasonal vegetables, and hearth baked rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

## Entrees

<b>Grilled Top Sirloin, Caramelized Onions</b> Garlic mashed red potatoes	29.00
<b>Spinach and Pine Nut Stuffed Breast of Chicken with Sweet Red Pepper Cream</b> Chive whipped potatoes	27.00
<b>Herb Crusted Halibut W/ Roasted Tomato Chutney</b> Bedded On Caramelized Sweet Onion Fennel Cake	33.50
<b>Apple Wood Smoked Game Hen with Wild Huckleberry Chardonnay Sauce</b> Served with Tri Bean Lemon Caper Relish	28.25
<b>Moroccan Chicken Filled with Fire Roasted Peppers, Feta Cheese and Dates</b> Served with Golden Pearl Couscous, Kalamata Olive Demi	27.00
<b>Citrus Encrusted Salmon with Jasmine Rice</b> Served with Gingered Lemon Grass Soy Butter, Stir-fry of Fresh Pea Pods	26.00
<b>Oven Roasted Chipotle Chili Rubbed Pork Loin over White Corn Polenta</b> Served with Black Currant Demi Glace and Roasted Corn Relish	26.00
<b>Grilled Marinated Flank Steak</b> Served with Tomato, Kalamata Olives and Feta	25.00
<b>Baked Three Cheese Manicotti</b> Served with Herb Tomato Ratatouille & Parmesan Cream & Grilled Vegetables	23.00

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### Cold Sandwich

*All Sandwich entrees come with dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea*

#### Grilled Chilled Tequila Marinated Chicken Sandwich

Cilantro Ancho Chili Mayonnaise on Herb Focaccia with Red Beet Orange and Mint Salad

20.00

#### Grilled Chilled Vegetable Stack To Include

Marinated Red Pepper, Eggplant, Portobello Mushroom, Squash and Provolone on Toasted Olive Bread with Braised Herbed Lentils and Balsamic Syrup

16.50

### Cold Salad Entrees

*All Salad entrees come with hearth baked rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea*

#### Mediterranean Salad

Mediterranean Chicken and Grilled Vegetables with Marinated Baby Green Lentils, Feta Cheese, Roasted Eggplant Tapénade, Kalamata Olives and Vine Ripened Tomatoes Flame & Roasted Red Pepper Herb Vinaigrette

23.00

#### Seafood Linguini Salad

Saffron Linguini with Pesto Marinated Seafood which includes Shrimp, Scallops, Mussels, Salmon with Sun Dried Tomatoes & Capers Herb Aioli Dressing

25.00

#### Sesame Crusted Peppered Tenderloin Salad

Asian Marinated Sesame Crusted Tenderloin Seared and Sliced Thin over Udon Noodles with Napa Cabbage, Toasted Cashews, Stir-fry of Fresh Pea Pods with Citrus Ponzu Soy Vinaigrette

27.00

#### Cashew Encrusted Wild Turkey Over Arugula White Bean Salad

Cashew Encrusted Turkey Tenderloin Served over Arugula White Bean Salad and Seasonal Grilled Vegetables

23.00

### Soups

*Not included, but a great addition to your event's lunch*

#### Oyster Chowder

Creamy Combination of Fresh Oysters, Sherry and Vegetables

5.00

#### Forest Mushroom and Lentil Soup

Hearty Infusion of Mushrooms, Herbs and Lentils w/ Chive Cream Fraïche

5.00

#### Cucumber Bay Shrimp Gazpacho Served In An Avocado

Cucumber, Vegetables, and Bay Shrimps

6.00

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## Salads

*Included with Hot Entrée - Choose One*

Crisp Romaine With Gorgonzola, Caramelized Walnuts & Lemon Poppy Seed Vinaigrette

Baby Spinach & Apple Salad With Pepper Smoked Bacon, Candied Walnuts & Calvados Cider Vinaigrette

Baby Red Leaf, Spinach Salad With Pears, Caramelized Pecan & Lemon Basil Dressing

Grilled Portobello Mushroom Salad With Bouquet Of Baby Lettuce, Herb Balsamic Vinaigrette And Goat Cheese Croutons

Root Vegetable Salad with Frisée and Baby Lettuce & Cracked Black Pepper and Feta Cheese Vinaigrette

Floral Baby Lettuce Salad With Radish Sprouts, Sun Dried Tomato & Feta & Lemon Caper Vinaigrette

Traditional Caesar Salad With Parmesan Crisp

## Desserts

*Included with Lunch - Choose One*

White & Dark Chocolate Napoleon with Fresh Seasonal Berries

Apricot Bavarians With Pistachios and Almonds

Strawberry Cream Cheese Cake

Apple Tart With Calvados Cinnamon Cream and Fresh Berries

Chocolate Blackout Cake With Port Wine Sauce

Flan with Caramel Sauce

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# Family Style Lunches

Family Style service is a wonderful way to promote guest interaction at your catered event. Each menu is themed to add a little special something to the occasion. Ten guests will sit at a beautifully set table with our Chef's menu selections laid out before them on a custom designed Lazy Suzan. This is a great way to offer ample portions and various selections to your guests while they remain comfortably seated in their chairs. An innovative idea that keeps your program running smoothly throughout the meal. All the following include freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

## ***Big Apple Deli Lunch* - 23.00**

Apple and Raisin Kugel Noodle Salad

Chef's Egg Salad

Traditional Potato Salad

Gourmet New York Deli Tray to Include:

Corned Beef Brisket, Plate Pastrami, Roast Beef, Black Forest Ham, Rotisserie Turkey Breast, Cheddar Cheese, Jack Cheese, Muenster Cheese, Swiss Cheese

Lettuce, Tomato and Onion

Bread Basket Filled with

Sliced Rye, Kaiser Rolls, Pumpernickel and Challah Breads

Condiment Platter to Include: NY Deli Mustard, Mayo,

Kosher Pickles, Cherry Peppers, Olives and Pickled Tomatoes

Served with Yukon Gold Potato Chips and Terra Chips

New York Style Cheese Cake with Fresh Strawberry Sauce

## **South of the Border ~ 20.00**

Garden Green Salad with Roasted Corn, Peppers and Currant Tomatoes

Served w/ Cilantro Lime Vinaigrette

Citrus Fruit and Jicama Salad

w/ Chili Lime Orange Vinaigrette

Mexican Green Tomato and Grilled Nopales Salad

w/Roasted Peppers and Crisp Tortilla Strips

Chilled and Sliced Ancho Chili and Cilantro Rubbed Roasted Pork Loin

w/ Dried Apricot and Sweet Tomato Chutney

Freshly Baked Jalapeno Corn Bread, Rolls and Butter

Dessert Tray of Individual Caramel Flans and Buñelos (Mexican Fried Pastry)

## **Mediterranean Bistro Menu ~ 23.00**

Traditional Greek Vegetable Salad with Feta Cheese

Hummus w/ Lahvosh and Grissini Bread Sticks

Sun Dried Tomato and Eggplant Salad

Antipasto Platter to Include:

Proscuitto, Salami, Mortadella, Capocollo Ham,

Provolone, Buffalo Mozzarella, Gruyere and Dill Havarti Cheese

Condiment Platter to Include - Roasted Red Peppers, Greek and Kalamata Olives

Assorted Marinated Tomatoes and Sliced Red Onions

Baskets of Baked Focaccia Breads and Butter

Whole Grain Mustard, Sun Dried Tomato Mayonnaise

Bottles of Olive Oil and Balsamic Vinegar

Pastry Selection of Baklava & Regina Di Nocci (Italian Nut Cake)

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***Chopsticks Required, Asian Style Menu ~ 21.00***

Asian Greens w/ Mandarin Oranges, Cashews, Water Chestnuts and  
Crisp Rice Noodles w/ Ginger Sesame Dressing  
Udon Noodle Salad with Stir Fried Vegetables and Red Miso Dressing  
Broccoli, Beef & Orzo Rice Salad  
w/ Spicy Peanut Vinaigrette  
Asian Marinated and Sesame Crusted Tenderloin  
Seared, Chilled and Sliced Thinly over Soba Noodles w/  
Ginger Soy Dressing  
Assortment of Freshly Baked Loaf Breads and Butter  
Almond Cookies and Fortune Cookies

***All American Picnic Lunch ~ 22.00***

Southern Style Potato Salad  
Made with Whole Grain Mustard and Bacon Pieces  
Traditional Cole Slaw  
w/Tangy Dressing  
Black-Eyed Pea Salad  
w/ Diced Ham and Green Peas  
Crisp Country Fried Chicken  
Served Hot or Cold to Include the Following Pieces:  
10 Breasts, 6 Legs, 6 Wings and 6 Thighs  
Freshly Baked Buttermilk Biscuits and Honey Butter  
Deep Dish Pecan Pie and Peach Pie

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