

Hot Lunch Buffet Selections

Includes upscale disposables

Entree Selections

Chicken Cordon Bleu
Chicken Florentine
Chicken Francaise with Lemon Butter
Grilled Chicken Breast with Pineapple Salsa
Beef Champignon
Beef Tips with Noodles
Italian Sausage with Peppers & Onions
Grilled, Boneless Pork Chops with
Blackberry Demi Glaze
Pasta Primavera

Herb Crusted Chicken Breast
Chicken Madrid with Español Sauce
Chicken Marsala
Chicken Paprikash
Top Round of Beef, Au Jus
Breaded Cod Fish with Tartar Sauce &
Lemon
Cavatelli with Marinara Sauce
Creamy Macaroni & Cheese
Eggplant Parmesan

Choose a Side

California Vegetable Medley
Green Bean Casserole
Roasted Baby Carrots in Brown Sugar
Smashed Redskin Potatoes
Five-Herb Roasted Redskin Potatoes
Vegetable Rice

Choose a Salad

Garden Salad with Fresh Vegetables
Caesar Salad with Croutons
Antipasto Salad
Orzo & Fresh Vegetable Salad

Priced Per Guest
Includes one side, one salad
and rolls & butter

With 1 Entrée \$ 9.95
With 2 Entrees \$ 12.25
With 3 Entrees \$ 14.25

Additional Side \$2.00 each
Soft Drinks or Bottled Water \$1.50 each
Desserts Available starting at \$1.75 per guest
Soups Available starting at \$2.75 per guest
(Soup may not be substituted for Salad or Side)

Cold Lunch Selections

**Boxed
Sandwich Lunch
\$9.95 per guest**

Fresh Sliced Ham, Oven
Browned Turkey, Freshly
Cooked Roast Beef, Tuna
or Chicken Salad, Sautéed
Vegetables
All with Lettuce, Tomato &
Cheese

2 Sides / Salads:
Fresh Fruit Salad, Redskin
Potato Salad, Macaroni
Salad, Apple or Banana,
Kettle Cooked Potato
Chips, Corn Chips

Sandwich Breads:
Hoagie Roll or Sun-Dried
Tomato Wrap

Dessert:
Fresh Baked Cookie

**Boxed
Salad Lunch
Chicken or Chef Salad:
\$10.75 per guest
Steak Salad:
\$11.95**

Tossed Greens
Salad with Grilled
Chicken or Grilled
Steak

Chef Salad with
Ham, Turkey,
Cheese and Eggs

Dessert:
Fresh Baked Cookie
All Salads include Pita
Bread and Dressing

**Pre-Made
Sandwich Platter
\$10.95 per guest**

Top Round of Roast Beef,
Smoked Ham, Roasted
Turkey Breast, Tuna Salad,
or Sautéed Vegetables.
All with Lettuce, Tomato &
Cheese

2 Sides / Salads:
Pasta Salad, Redskin Potato
Salad, Three Bean Salad,
Fresh Garden Salad, Cole
Slaw, Kettle Cooked Potato
Chips

Breads:
Hoagie Roll, Ciabatta Bread
or
Sun-Dried Tomato Wrap

Desserts:
Chef's Selection

**Includes plasticware, napkins and condiments.
Sandwich Platter also includes plastic plates.
For China service, please add \$4.75 per guest.
Soft Drinks or Bottled Water - \$1.50 each
Soups Available – starting at \$2.75 per guest**



Specialty Lunch Stations

Includes plates & plasticware

Baked Potato Bar with Salad

1-lb. Baked Idaho Potatoes with Sour Cream, Chives, Butter, Bacon Bits, and Shredded Cheese along with Tossed Greens Salad with Fresh Vegetables & choice of two Dressings, Rolls & Butter
\$8.95

Soup and Salad Buffet

Choice of one Homemade Soup and two Salads, served with Rolls & Butter
\$8.95

Soups

Beef Barley
Cream of Potato
Italian Wedding
Chicken Noodle
Chicken Gumbo
Split Pea

Salads

Fresh Fruit Salad
Redskin Potato Salad
Italian Pasta Salad
Orzo & Fresh Vegetable
Three Bean Salad
Caesar Salad
Tossed Greens Salad

Fajita Bar

Grilled Chicken & Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers & Onions, Salsa, Mexican Rice and Tri-Colored Corn Chips
\$10.95

Stir Fry Station

Sweet & Sour Chicken with Oriental Noodles, Szechuan Shrimp with Rice, Spring Rolls and California Rolls, Fortune Cookies
\$10.95

Hot Sandwich Buffet

Hot Roast Beef in Gravy or Hot Turkey in Gravy, Whipped Potatoes, Biscuits, Tossed Greens Salad with two Dressings
\$11.95

Outdoor Grilled Events

With plasticware

"Silver"
2 Entrée Selections

¼ lb. Hot Dog
1/3 lb. Hamburger
Veggie Burgers
3 Side Dishes
Baked Beans
Pasta Salad
Tri-Color Tortilla Chips & Roasted
Tomato &
Chipotle Salsa

Price per guest – \$10.95

includes cookies, freshly baked
buns, sliced cheese, tomato,
pickles, plates, plasticware &
condiment station

"Gold"
2 Entrée Selections

Marinated, Grilled Chicken Breast
Grilled Chicken or Beef Kabob
Bratwurst
Polish Sausage
BBQ Pork
Chicken Breast with Wing
3 Side Dishes -- Choose from
Smashed Redskin Potato Salad
Pasta Salad
Broccoli Salad
Grilled Corn on the Cob
Fresh Fruit Salad
Garden Salad
Orzo & Fresh Vegetable Salad
Marinated Fruit Salad of Apples,
Pears, and
Plums

Price per guest – \$13.75

includes cookies freshly baked buns,
sliced
cheese, tomato, pickles, plates,
plasticware & condiment station

Specialty
Grilled Items

Salmon
Strip Steak
Rib-eye Steak
Filet Mignon
Pork Chops
Shrimp Kabob
Lobster Tails

*Plus sales tax and staffing charge, if Robert J. is staffing your event (20% for over 100 guests. Please call for staffing pricing, if serving under 100 guests.) Please call for custom meal pricing for service for fewer than 35 guests or for minimums for Saturday and Sunday events. Grill Rental - \$75 per grill