



**PLATED LUNCH MENUS**  
**30 PERSON MINIMUM FOR ALL EVENTS**

Please keep entrée selection the same for all guests  
 (Unless there are vegetarians)

**Swiss Style Ribeye** in Natural Gravy with Onions and Mushrooms, Mashed Potatoes and Peas

**Sirloin Meatloaf** with Home Style Tomato Gravy, Mashed Potatoes and Green Peas with a Butter Sauce

**Open Faced French Dip** with Au Jus and Oven Roasted Potatoes, Garnished with Fresh Fruit

**Coarse Cut House Smoked Pork Barbecue** served with Fresh Hush Puppies, Yeast Rolls, Creamy Cole Slaw (served Family Style)

**Chicken Parmesan** served with Buttered orzo and Green Peas

**Lemon Pepper Grilled Chicken Breast** with Lemon Caper Gravy served with Rice Pilaf and Broccoli Spear

**Buttermilk Fried Frenched Boneless Chicken Breast** with Homestyle Mashed Potatoes, Black Pepper Gravy and Green Beans Garnished with Crispy Onions

**VEGETARIAN OPTIONS:**

**Broccoli, Cheese and Wild Rice Blend Strudel** Garnished with Fresh Fruit

**Seasonal Three Veggie Plate:** Roasted Potatoes and Yams and Three Vegetables

**Cheese Manicotti** with Marinara Sauce and Bechamel

Add a House Salad to any of the Above Entrees for an additional fee

Cut Iceberg Lettuce with Cherry Tomatoes, Cucumbers and Croutons with a Choice of Two Dressings: Creamy Herb Dressing or Balsamic Vinaigrette

All of the Above Menus Include Bread or Rolls with Butter, Iced Tea with Lemon and Water or Rolls on Guest Tables



## **COLD PLATED SANDWICHES**

Side items are to be the same for all sandwiches.

### **Club Sandwich**

Triple Decker with Ham, Roasted Turkey, Crisp Bacon, Swiss Cheese, Lettuce, Tomato and Dijon Mustard served on Whole Wheat Bread

### **Starmount**

Fresh Roasted Sliced Turkey and Provolone with Crisp Spinach and Artichoke Mayonnaise Served on a Batard

### **Napa**

Marinated Grilled Planks of Zucchini, Spring Mix and Mushrooms with Tomato and a Pesto Mayonnaise Served on a Batard

### **The Godfather**

Cappicola, Genoa Salami, Ham, Provolone, Topped with Pepperoncinis, Tomatoes, Olives, Onion, Lettuce, Balsamic Vinegar, Olive Oil and Herbs, Served on an Italian Sub Roll

### **Deli Sandwich**

Shaved Turkey And Provolone Or Ham and Swiss Served On Sliced Sourdough

### **Salad Sandwich**

Garden Herb Chicken Salad OR Albacore Tuna Salad

Served with Field Greens on Your Choice of a Croissant or Batard

### **Your Choice of One:**

Bickle Potato Chips

Southern Style or New York Potato Salad

Creamy Cole Slaw

Pesto Pasta Salad with Peas

Greek Orzo Salad

**Extra** Side items add an additional fee

Unsweetened Iced Tea and Water with Lemon Slices on Guest Tables



## PLATED SALADS

### **Grilled Chicken Caesar Salad**

Crisp Romaine Lettuce Topped with Grilled Lemon Pepper Chicken Breast, Croutons and Parmesan Cheese Crisps  
Garnished with Tomato and Cucumber

### **Traditional Chef Salad**

Crisp Mixed Greens Tossed with Cucumber and Tomato and Topped with Turkey, Ham, Cheese and Crunchy Croutons  
with Chef's Choice Dressings

### **Chicken Salad Plate**

Homemade Garden Herb Chicken Salad on Leaf Lettuce, Pesto Pasta Salad with Green Peas

Home Baked Rolls and Butter

Unsweetened Iced Tea and Water with Lemon Slices on Guest Tables

## PLATED LUNCH SPECIAL

Choose any Half Sandwich with a Cup of Soup **or** a Garden Salad

**Sandwiches:** Club Sandwich, Godfather, Starmount or the Salad Sandwich (Must be all of the same)

**Soups:** Broccoli and Cheddar, Creamy Tomato Basil, Roasted Corn Chowder, Gazpacho (Seasonal Cold Soup), Creamy Potato and Leek, Mushroom Barley or White Bean and Chicken Chili

**Garden Salad:** Greens tossed with Tomatoes, Cucumbers, Carrots, Peas and a Choice of Dressings on the Tables



## **BUFFET LUNCHES**

### **DELI BUFFET**

30 Person Minimum

Tossed Green Salad with Croutons and Chef's Choice of Dressings

#### **Please Choose Two:**

Dietz and Watson Medium Rare Roast Beef

Oven Roasted Deli Turkey Breast

Dietz and Watson Deli Smoked Ham

Albacore Tuna Salad

Garden Herb Chicken Salad

#### **Cheese Tray**

Imported Swiss and Medium Sharp Cheddar Cheeses

#### **Bread Basket**

Assorted Whole Grain and Premium Sliced Breads

#### **Garnish Tray**

Cold Pack Kosher Dill Pickles, Black Olives, Tomatoes and Leaf Lettuce

#### **Condiments**

PC Packs of Mayonnaise and Mustard (and Horseradish if Beef is selected)

#### **Please Choose One**

Greek Orzo Salad

New York Potato Salad

Pesto Pasta Salad with Peas

Creamy Southern Style Potato Salad

Unsweetened Iced Tea and Water with Lemon Slices on Guest Tables



## **SOUTHERN BARBECUE**

Coarse Cut House Smoked Pork Barbecue

Creamy Cole Slaw

Southern Style Potato Salad

Or

Molasses Baked Beans

Yeast Rolls

## **GRANDMA'S KITCHEN**

Fried Chicken Pieces

Mashed Potatoes with Gravy

Stewed Apples

Creamy Cole Slaw

Biscuits and Yeast Rolls with Butter

## **ITALIAN TABLE**

Pre Tossed Salad with Mozzarella, Tomatoes, Diced Cucumbers, Marinated Red onions, Peppers, Croutons and Iceberg

Lettuce tossed with Italian Dressing

Hand Made Meatballs in Marinara

Choose One:

Baked Ziti

OR

Penne with Alfredo Sauce

Shredded Parmesan Cheese

Italian Loaves with Butter



## **MEXICAN BUFFET**

Mexican Caesar Salad with Tortilla Ribbons

Salsa Rice with Corn

Red Beans

Fajita Spiced Chicken

OR

Flash Seared Beef with Peppers and Onions

Warm Flour Tortillas

Shredded Lettuce, Cheese, Diced Tomatoes, Salsa, Sour Cream and Guacamole

Basket of Tortilla Chips

## **ASIAN BUFFET**

Fruit Salad with Pineapple, Berries and Melon

Hot Vegetarian LoMein

Ginger Spiced Grilled Beef with Hoisin Gravy and Mushrooms

OR

Teriyaki Boneless Dark Chicken

Spring Rolls with Duck Sweet Chile Sauce



## **SOUP AND SALAD BUFFET**

### **Choose Two Soups:**

Broccoli and Cheddar

Creamy Tomato and Basil

Roasted corn Chowder

Mushroom Barley

Gazpacho

Creamy Potato and Leek

White Bean and Chicken Chili

## **SALAD BAR**

*Spring Mix, Chopped Romaine, Shredded Cheddar, Green Peas, Bacon Bits, Crumbled Blue Cheese, Sundried Cranberries, Garbanzo Beans, Sliced Mushrooms, Cucumbers, Tomatoes, Diced Turkey and Ham and Croutons Served with Two Dressings*

### **Two Dressings:**

Creamy Herb Dressing, Balsamic Vinaigrette, Creamy Vidalia Onion Dressing, Low Fat Raspberry Vinaigrette

### **Includes:**

Fresh Baked Rolls with Butter

Unsweetened Iced Tea and Water with Lemon Slices on Guest Tables



## COMPOSED SALAD MENU

### Choose One:

- \*Baby Spinach Salad with Dried Cranberries, Crumbled Bleu Cheese and Candied Toasted Almonds with a Creamy Vidalia Onion Dressing
- \*Tomato, Cucumber and Sesame Salad with Olive Oil, Lemon and Flat Leaf Parsley
- \*Tossed Garden Salad with Julienne Vegetables, Tomatoes and Two Dressings

### Choose One:

- Garden Herb Chicken Salad (All White meat)
- Mango Chutney Turkey Salad
- Albacore Tuna Salad

### Choose One:

- New York Potato Salad with Celery, Onion and Parsley
- Grecian Pasta Salad with Tomato, Cucumber, Olives and a Feta Oregano Vinaigrette
- Southern Style Potato Salad with Mustard, Relish, Egg and Celery
- Pesto Pasta Salad with Green Peas

### Includes:

- Fresh Fruit Salad
- Fresh Baked Rolls with Butter
- Unsweet Iced Tea and Water with Lemon Slices on Guest Tables

Add Soup for an additional fee



## **BLUE PLATE BUFFET**

Cut Iceberg, Cherry Tomatoes, Cucumbers and Croutons with Choice of Dressings  
 Creamy Herb Dressing  
 Balsamic Vinaigrette  
 Creamy Vidalia Onion Dressing  
 Low Fat Raspberry Vinaigrette

Yeast Rolls with Butter

### **Choose One:**

Roasted Potatoes with Black Pepper  
 Herb Rice Pilaf  
 Buttered Egg Noodles  
 Mashed Potatoes  
 Mashed Sweet Potatoes  
 Oven Baked Macaroni and Cheese  
 Cornbread Stuffing

### **Choose One:**

Southern Style Green Beans  
 Buttered Corn with Black Pepper  
 Honey Glazed Baby Carrots  
 Green Peas with Onions  
 Succotash

### **Choose One:**

(Add Additional Fee for Second Entrée Option)

Chicken Pot Pie  
 Swiss Steak in Gravy  
 Homestyle Meatloaf  
 Roasted Pork Sirloin  
 Black Pepper and Sage Chicken  
 Sliced Roast Beef in Natural Gravy  
 Roasted Turkey in Natural Gravy