

## **QUICK AND LIGHT LUNCHESES**

*All lunches are served with freshly brewed coffee, decaffeinated coffee, and selection of teas and iced tea*

### ***Lentil and Rock Shrimp Salad***

*Chiffonade of romaine lettuce layered with poached lentils in balsamic vinaigrette and topped with poached rock shrimp with a tangy Southwest dressing.*

*Accompanied by warm rolls*

*Chef's selection of dessert*

*\$18.50*

### ***Maryland Crab Cake Sandwich***

*A jumbo lump crab cake served on a soft Kaiser roll with lettuce, tomato and onion*

*French fries and coleslaw*

*Chef's selection of dessert*

*\$22.50*

### ***Grilled Chicken Caesar Salad***

*Lightly seasoned and grilled boneless breast of chicken,*

*Sliced and served on Caesar salad*

*Freshly baked rolls*

*Chef's selection of dessert*

*\$17.50*

### ***Jamaican Cobb Salad***

*Chilled, diced jerk chicken, avocado slices, crumbled bacon, bleu cheese, sliced plum*

*Tomatoes and hard boiled eggs served on mixed field greens*

*With bleu cheese dressing and French rolls*

*Chef's selection of dessert*

*\$17.50*

### ***Portabella Mushroom Wrap***

*Grilled marinated mushroom rolled in a whole wheat flat bread with jack cheese, lettuce,*

*Tomato, onion and mayonnaise. Sides of fries and slaw*

*Chef's selection of dessert*

*\$16.95*

## **QUICK AND LIGHT LUNCHESES**

*(continued)*

### ***Trio of Salad Sampler***

*Tarragon-honey chicken salad, Chunk tuna in remoulade salad and ham and egg salad  
Presented on mixed greens. With hearty rolls  
Chef's selection of dessert  
\$17.95*

### ***English Cut of Prime Rib Open-faced Sandwich***

*Two slices of succulent prime rib of beef  
Served on a split English popover, with au jus,  
Horseradish and fresh vegetables  
Chef's selection of dessert  
Minimum of 15 people  
\$19.95*

### ***Turkey Club Croissant***

*Turkey, bacon & smoked Gouda on a jumbo croissant  
With lettuce, tomato and mayonnaise  
Served with pasta salad  
Chef's selection of dessert  
\$16.95*

### ***Jerked Chicken Wrap***

*Grilled Jamaican jerked chicken breast rolled in a whole wheat tortilla with guacamole,  
Jack cheese, lettuce tomato and onion. Sides of fries and slaw  
Chef's selection of dessert  
\$17.95*

### ***Soup and Sandwich***

*A cup of soup du jour and  
A jumbo croissant stuffed with tuna salad, lettuce and tomato  
Bag of chips and dill pickle  
\$16.95*

## **BOXED LUNCHES**

*All Boxed Lunches are served with a choice of Soft Drinks, Country potato salad,  
“Oreo” brownie, chips and seasonal whole fruit  
Packed to go*

### ***Chicken Caesar Salad Wrap***

*Herb grilled chicken breast rolled in a whole wheat flat bread with chopped romaine  
Lettuce, Caesar salad dressing and a sprinkling of parmesan  
\$17.50*

### ***Turkey, Havarti, Green Apple and Honey Mustard***

*Shaved oven roasted turkey breast on thick sliced multi grained bread  
Layered with Havarti cheese, honey mustard and sliced granny smith apple  
\$17.50*

### ***Italian Submarine Sandwich***

*Thin sliced prosciutto, cappicola ham, salami and provolone cheese  
On a sub roll with chopped lettuce, tomato and green olive roast pepper dressing  
\$17.50*

### ***Vegetarian Sandwich***

*Focaccia squares stuffed with pesto drizzled fresh sliced mozzarella cheese, oven roasted  
eggplant, red pepper and grilled tomato slices  
\$17.50*

### ***Steak and Bleu Cheese Cobb Salad***

*Sliced flat iron steak served a top gathered greens with bleu cheese, diced bacon, sliced  
Plum tomatoes, hard boiled egg, crisp fried onions and side of bleu cheese dressing  
\$17.50*

## **LUNCHEON ENTREES**

*All luncheons are three courses with a choice of salad, entrée and selection of dessert.  
All entrees are served with chef's selection of appropriate accompaniments*

### **SALADS**

*Tossed Garden Salad  
Traditional Caesar Salad  
Tropical Salad*

### **ENTREES**

*Chicken Piccata  
\$17.00*

*Toasted Almond topped Salmon  
\$18.00*

*Chicken Florentine Mornay  
\$17.00*

*Pan Seared mahi-mahi with green and red compound butter  
\$19.50*

*Penne Pasta with Basil Pesto, Mushrooms and Tomatoes  
\$17.75*

*Sunshine Shrimp paella  
\$21.75*

*Roast Beef Medallions with Garlic Demi Glace  
\$23.95*

**LUNCHEON ENTREES**

*(continued)*

*Twin Crab Cakes with Lemon Buerre Blanc*  
\$28.00

*Grilled Pesto Salmon with Tomato Risotto*  
\$21.95

*Grilled Swordfish with Jerked Mango half*  
\$24.50

*Linguini Annapolitan*  
\$25.00

*Pork Chop with Melon Salsa*  
\$18.50

*Tomato Basil Grouper*  
\$22.50

*Bacon and Parmesan Stuffed Chicken Breast*  
\$18.50

**DESSERT**

*Chocolate Mousse with Fresh Berries*

*New York Cheesecake with a Strawberry Sauce*

*Key Lime Pie*

*Coconut Cake*

*Apple Layer Cake*

*German Chocolate cake*

*Pecan Pie*

*Banana Chocolate Fudge Cake*

*Tiramisu*

## **LUNCHEON BUFFETS**

### ***Caesar's Lunch Buffet***

*Tomato florentine soup with parmesan crisps*

*Caesar salad tossed tableside*

*Accompanied by platters of sliced, marinated, grilled chicken breasts,*

*Seared garlic gulf shrimp and shaved prosciutto ham*

*Chilled tortellini salad and tomato mozzarella*

*Anti pastas consisting of marinated peppers, roasted garlic cloves, grilled baby carrots  
and seared artichoke quarters*

*Torta gorgonzola and shaved provolone*

*Crostini with tomato basil bruschetta topping*

*Focaccio bread, garlic breadsticks and sun dried tomato rolls*

*Condiments of extra virgin olive oil, balsamic vinegar and freshly ground pepper*

*Tiramisu, fresh strawberries with cream and cannolis*

*Freshly brewed coffee, decaffeinated coffee and selection of teas*

*\$26.50*

### ***Eat & Run Lunch Buffet***

*New England Clam Chowder or Maryland Crab Soup*

*Sandwiches to include*

*Roast beef on focaccia bread*

*Turkey, spinach and boursin roll-ups*

*Seared vegetables stuffed pita pocket with crumbled bleu cheese*

*Sliced roast chicken breast on ciabatta roll with plum tomato, fresh mozzarella and pesto*

*California field greens with sugar toasted walnuts and crumbled goat cheese*

*Red jacket potato salad*

*Oriental cabbage slaw*

*Individual bags of chips & pretzels*

*Fresh fruit skewer, strawberry shortcake, and assorted dessert bars*

*Freshly brewed coffee, decaffeinated coffee and a selection of teas*

*\$25.95*

*A minimum of 15 guests is required for all buffets selections.*

## **LUNCHEON BUFFETS**

*(continued)*

### ***Southwestern Lunch Buffet***

*Make your own nachos, fajitas & tacos with all the fixings!*

*Soft flour tortillas, crispy corn tortilla chips*

*Marinated & grilled breast of chicken with onions & peppers seasoned ground beef,  
nacho cheese,*

*Shredded cheddar & Monterey jack cheeses*

*Shredded lettuce, chopped tomato, guacamole, sour cream,*

*Black beans, salsa & chopped onion*

*Fiesta corn salad and black rice*

*Key lime pie*

*Freshly brewed coffee, decaffeinated coffee, and a selection of teas*

*\$25.95*

### ***Oriental Lunch Buffet***

*Wonton soup*

*Dim Sum dumplings & vegetarian spring rolls with duck sauce*

*Mixed green salad with sesame dressing*

*And topped with oriental noodles*

*Sweet & sour pork*

*Chicken stir-fry with Oriental vegetables*

*Fried rice*

*Orange mousse garnished with exotic fruits on a painted plate*

*Fortune cookies*

*Freshly brewed coffee, decaffeinated coffee and a selection of teas*

*\$24.50*

*A minimum of 15 guests is required for all buffet selections.*

## **LUNCHEON BUFFETS**

*(continued)*

### ***Down Home Country Deli Buffet***

*Soup of the day*

*Marketplace tossed salad with pepper parmesan dressing*

*Mediterranean couscous salad with roasted vegetables*

*Fresh tuna and fennel salad*

*Deli sandwich makings to include*

*Shaved roast beef, turkey, ham and pastrami*

*Sliced wheat berry bread, Jewish rye, pita pockets and Kaiser rolls*

*Sliced swiss, cheddar and havarti cheeses*

*Terra Chips, Smart Pop popcorn*

*Leaf lettuce, sliced roma tomatoes, pepperoncinis, shaved red onion and pickles slices*

*Dijon mustard, tarragon mayonnaise, light mayonnaise and oil and vinegar*

*Assorted whole fresh fruits*

*Chocolate dipped strawberries*

*Brownies & Blondies*

*Freshly brewed coffee, decaffeinated coffee and a selection of teas*

*\$25.95*

### ***A Bountiful Hot Lunch Buffet***

*Soup of the day*

*Strawberry field salad with toasted celery seed raspberry walnut vinaigrette*

*Marinated broccoli flowerets with mushrooms*

*Pesto potato salad*

*Freshly baked French, ciabaata, multi grain and sun dried tomato rolls*

#### ***Choice of two of the following complete entrees:***

*Chicken Piccata with over seasoned rice and seared spinach*

*Beef Bourguignonne over buttered parsley noodles with broccoli Florets*

*Salmon with basil cream sauce over orzo and vegetables,*

*Served with appropriate accompaniments and condiments*

*Chef's selection of mousses, cakes and pie*

*Freshly brewed coffee, decaffeinated coffee and a selection of teas*

*\$28.95*

*A minimum of 15 guests is required for all buffet selections.*