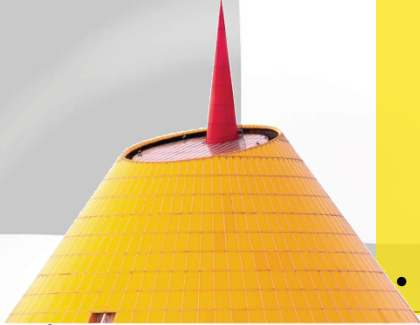




Lunch/Dinner Buffet Catering Menu



Buffet will consist of:
Spring Mix Organic Salad
with 2 types of dressing
Choice of 1 or 2 Meats
Choice of 2 sides
Rolls with Butter
Beverages (Tea & Water)
• Dessert

Dressing Choices

Honey Mustard	French
Light Italian	Ranch
Light Ranch	Caesar
Greek with Feta Cheese	

Meat Selection

Chicken Marsala
Brisket of Beef
Sliced Pork Loin with Balsamic Glaze
Meat or Vegetable Lasagna

Baked Salmon on Bed of Rice
Marinated Chicken Breast
Sliced Roast Beef with Gravy
Honey Glazed Spiral Ham

Vegetable Selection

Green Beans
Macaroni and Cheese
Boston Baked Beans
Pasta Salad
Carrot Soufflé
Corn

Yukon Gold Baby Bakers
Vegetable Medley
Loaded Potato Salad
Broccoli Casserole
Creamy Squash Casserole

Mashed Potatoes
Potato Medley
Creamy Cole Slaw
Maple Sweet Potatoes
Fresh Broccolini

Price for dinner: **\$15.00 for 1 Meat ***
 \$18.50 for 2 Meats*

**Inclusive per person on disposable plates.*

*** Add \$5 for China and silverware. (Max. 100 guests)*



Dessert Selections

- Cheesecake: Strawberry, Black Cherry, NY Style
- Pie: Apple, Key Lime
- Bistro Cakes: Carrot, Chocolate Fudge, Red Velvet, Tiramisu
- Brownies
- Cookies: Chocolate Chip, Snickerdoodle, White Chocolate Macadamia Nut
- Cobbler: Apple, Cherry, Peach