



LUNCHEON BUFFET

Buffet Menu Items Served with Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

SALADS

Mixed Seasonal Greens with Ranch and Lite Italian Dressing

Traditional Caesar Salad

Chef's Seasonal Potato Salad

Coleslaw

Fresh Fruit Salad

ENTRÉES

Southern Fried Chicken

Herb Crusted Chicken Breast with Corn Salsa

Beef Tips with Buttered Noodles

Oven Roasted Salmon with Citrus Salsa

Pork Medallion with Apple Spice Demi-Glace

Fresh Seared Tilapia with Asian Ginger Sauce

Pan Seared Sliced Turkey with Maple Vinegar Sauce

Potato and Cheese Pierogi with Butter and Onions

**Our Chefs will prepare the appropriate complement of fresh seasonal vegetables and side dish to enhance your meal.*

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Prices Subject to Current 20% Service Charge and Appropriate Sales Tax



DESSERT

Chef's Selection of Assorted Cakes, Pies, Bars and Petit Fors

Two Entrées	Three Entrées	Four Entrées
\$23 Per Person	\$26 Per Person	\$30 Per Person

Add Soup Du Jour for \$2.50 Per Person

Buffets are priced at a minimum of 50 people.

Please consult your catering professional for smaller groups.

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