

Themed Lunch Buffets

Mexican Fiesta

Mixed Garden Salad

Spicy Ranch & Honey Mustard Dressings

“Make you own Tacos or Nachos”

Warm Flour Tortillas

Crisp Tortilla Chips

Seasoned Ground Beef

Diced Grilled Breast of Chicken

Spanish Rice

Accompaniments: Diced Tomatoes,

Guacamole, Shredded Cheddar, Lettuce, Sour Cream,

& Fresh Salsa

Dessert & Beverage Station

Apple Dumpling w/ Cinnamon Sauce

Fresh Brewed Iced Tea & Coffee

\$21.95 per person

Additional \$3.00 per person:

Spicy Chicken Tortilla Soup OR Black Bean Soup

Tuscan Lunch

Field Greens

Tossed with Roasted Peppers, Tomatoes, Cucumbers,

Red Onion & Croutons

Northern Italian Dressing & Balsamic Vinaigrette

Tuscan Rolls & Soft Breadsticks with Butter

Chicken Marsala Sautéed with Sweet Marsala

Wine & Wild Mushrooms

Select One Pasta Entrée

Penne Pasta with Garlic Agli Olio Sauce

Artichoke Hearts, Black Olives & Fresh Basil Topped

w/ Sun Dried Tomatoes & Italian Parsley

Radiatorie Pasta Carbonara with Fresh Peas &

Prosciutto Garnished with Parsley

Fresh Green Beans Tossed with Pine Nuts

Dessert & Beverage Station

Mini Cannoli's, Clothespin & Butter Cookies

Fresh Brewed Iced Tea & Coffee

\$21.95 per person

Additional \$3.00 per person:

Tuscan White Bean Soup OR Italian Wedding Soup

“Hot” Hoagies

Romaine & Iceberg Mix

Tomatoes, Cucumbers & Mozzarella Cheese

Creamy Peppercorn & Northern Italian Dressings

“Philly Cheese”

Grilled Steak Slices

Grilled Chicken

Accompaniments: Provolone & American

Cheese, Thin Sliced Tomatoes, Red Onions,

Shredded Lettuce & Horseradish Sauce

Grilled Peppers & Onions

Steak Fries

Dessert & Beverage Station

Dessert Bars: Lemon, Raspberry & Oreo

Fresh Brewed Iced Tea & Coffee

\$21.95 per person

Hawaiian Luau

Mixed Seasonal Green Salad *Sun-Dried*

Cherries Mandarin Oranges & Toasted Almonds

Raspberry Vinaigrette & Mandarin Sesame Dressing

Bakery Fresh Dinner Rolls & Nut Breads

w/ Honey Butter

Coconut Encrusted Boneless Breast of

Chicken *with Mango Chutney*

Slow-Roasted Pork *with Port-Fig Reduction*

5-Spice Roasted Red Skinned Potatoes

Marinated Grilled Vegetables

Dessert & Beverage Station

Petite Baklava & Chocolate Petit Fours

Fresh Brewed Iced Tea & Coffee

\$24.95 per person



Themed Lunch Buffets

Pizza Anyone???

Crunchy Italian Salad

With Romaine, Mozzarella, Roma Tomatoes,
Kalamata Olives & Pepperoncinis
Balsamic Vinaigrette & Peppercorn Ranch Dressing

"Thin & Crispy Pizza"

Buffalo Chicken Buffalo Ranch Sauce, Buffalo
Chicken, Mozzarella Cheese, Blue Cheese & Bacon

Mediterranean Garlic Oil Kalamata Olives,
Artichoke Hearts, Red Onion, Spinach & Feta Cheese

Pepperoni Pepperoni, Mozzarella & Provolone

Dessert & Beverage Station

Mini Napoleons, Lemon Squares
& Cream Puffs

Fresh Brewed Iced Tea & Coffee

\$20.95 per person

Bertram Barbeque

Mixed Garden Salad

Italian Medley & Buttermilk Ranch Dressings

Fresh Seasonal Sliced Melon & Berries

Hamburgers & "All Beef" Hot Dogs

Barbeque Glazed Breast of Chicken

Assorted Sandwich Rolls & Buns

Relish Platter: with Pickles, Olives, Sliced Cheeses,
Onions, Tomatoes, Lettuce & Condiments

Maple & Brown Sugar Baked Beans

Grilled Marinated Vegetables

Dessert & Beverage Station

Strawberry Shortcake Layer Cake

Fresh Brewed Iced Tea & Coffee

\$21.95 per person

Caesars' Lunch

Traditional Caesar Salad

With Fresh Shaved Parmesan & Garlic Croutons
Caesar Dressing & Cabernet Vinaigrette

Soft Garlic Bread Sticks

Chicken Milanaise Sautéed with Capers, Tomatoes,
Onion Beurre Blanc

Radiatore Pasta in Creamy Romano Sauce Cremini
Mushrooms & Scallions Topped with Red Bell Pepper

Dessert & Beverage Station

Assorted Miniature Cheesecakes & Mini
Chocolate Éclairs

Fresh Brewed Iced Tea & Coffee

\$21.95 per person

The Wok-n-Roll

Mixed Greens Salad with Cashews, Mandarin
Oranges, and Crisp Asian Noodles

Sesame-Ginger Vinaigrette & Honey Mustard Dressings

Stir Fry Vegetables

Teriyaki Chicken Stir Fry Asian Vegetables

Steamed White Rice

Vegetable Spring Rolls

Potstickers with Sesame Dipping Sauce

Dessert & Beverage Station

Fried Banana Cheesecake & Sugar Cookies

Fresh Brewed Iced Tea & Coffee

\$21.95 per person

Country Kitchen

Mixed Green Salad with Summer Vegetables
Ranch and Balsamic Vinaigrette

Fresh Assorted Dinner Rolls and Butter

Sunday Pot Roast with Root Vegetables

Roasted Chicken -n- Dumplings with Sweet
Peas, Carrots and Pearl Onions

Roasted Garlic Mashed Potatoes

Vegetable Medley

Dessert & Beverage Station

Incredible Caramel Deep Dish Apple Pie

Fresh Brewed Iced Tea & Coffee

\$22.95 per person

Baked Potato Bar

Soup du Jour Served with Assorted Crackers

Mixed Garden Salad with Summer Vegetables
Buttermilk Ranch and Zinfandel Dressings

Large Baked Potatoes with Sea Salt & Olive Oil

Accompaniments: Housemade Chili, Steamed
Broccoli, Crumbled Bacon, Sour Cream, Chives,
Shredded Cheddar Cheese and Whipped Butter

Dessert & Beverage Station

Hot Apple Cobbler with Vanilla Ice Cream

Fresh Brewed Iced Tea & Coffee

\$18.95 per person

