

Luncheon Dessert SELECTIONS



LUNCHEON DESSERT:

CHOOSE ONE:

Cherry Pie

Apple Pie

Carrot Cake with Cream Cheese Frosting

New York Cheese Cake, Berry Sauce and Crème Anglaise

Lemon Mist Cake, Mango Puree and Orange Zest

Kentucky Bourbon Pecan Pie

Chocolate Mousse Cake, Chocolate Sauce and Berries

UPGRADE DESSERT

Tuxedo Cheesecake

Missouri Fudge Pie

Mountain Berry Cream Flan

LUNCHEON DESSERT
SELECTIONS

Luncheon BUFFETS



SOUP & SALAD BUFFET (Minimum 30 guests)

Yesterday's Soup (Prepared a day in advance to enhance the flavor)

Assorted Breads and Crackers

Salad Bar to Include:

Romaine Lettuce, Mixed Greens, Sliced Chicken and Ham, Tomatoes, Cucumbers, Onions, Shredded

Cheese, Bacon Bits, Black Olives, Shredded Carrots, Croutons, Chopped Egg,

Cauliflower, Broccoli, Cottage Cheese, Assorted Dressings to include Caesar Dressing

Fresh Baked Cookies, Brownies and Assorted Miniature Pastries

Chateau Blend Columbian Roast Regular and Decaffeinated Coffee, Iced Tea

STREETS OF PHILADELPHIA (Minimum 30 guests)

Yesterday's Soup (Prepared a day in advance to enhance the flavor)

Traditional Caesar Salad, Ziti Basil Salad, Warm Cheese Steak Sandwich with Grilled Onions, Italian

Hoagies with Cherry Peppers and Pickles, Baked Macaroni and Cheese, Philadelphia Cream Cheese Cake

with Assorted Toppings and Chocolate Brownies

Chateau Blend Columbian Roast Regular and Decaffeinated Coffee, Iced Tea

DELI BUFFET (Minimum 30 guests)

Choice of Three: Yesterday's Soup, Country Potato Salad, Cole Slaw, Pasta Salad,

Mixed Greens with Choice of Dressings or Fresh Fruit Medley

Smoked Turkey, Roast Beef, Ham, Cheddar, Swiss, Jalapeno Monterey Jack Cheeses, Tomatoes, Onions,

Lettuce, Dill Pickles, Mustard, Mayonnaise, Horseradish and Assorted Sandwich Breads

Chef's Selection of Dessert

Chateau Blend Columbian Roast Regular and Decaffeinated Coffee, Iced Tea



LUNCHEON
BUFFETS

Luncheon BUFFETS



TUSCANY BUFFET (Minimum 30 guests)

Minestrone Soup, Crisp Caesar Salad, Antipasto Salad

Tuscan Herb Chicken Breast, Italian Ratatouille, Vegetarian Baked Ziti with Ricotta Cheese and Sweet Basil Marinara, Warm Italian Bread with Garlic Butter

Tiramisu, Sour Cream Lemon Poppy Seed Pound Cake with Chocolate Kahlua Sauce

Chateau Blend Columbian Roast Regular and Decaffeinated Coffee, Iced Tea

WHITE RIVER (Minimum 30 guests)

Yesterday's Soup, Fresh Spinach with Mushrooms, Chopped Eggs, Croutons, Onions and Assorted Dressings, Bowtie Pasta Salad, Grilled Honey Pecan Chicken Salad, Tuna Salad with Egg,

Fresh Fruit Salad, Assorted Bagels and Croissants, Lettuce, Tomato, Onion and Pickles

Key Lime Mousse, Assorted Mini Pastries and Fruit Tartlets

Chateau Blend Columbian Roast Regular and Decaffeinated Coffee, Iced Tea

TABLEROCK (Minimum 30 guests)

Organic Baby Greens, Assorted Dressings, Traditional Caesar Salad, Crisp Vegetable Salad with Garlic and Olive Oil

Herb Crusted Baked Orange Roughy with Lemon Zest Glaze

Pan Seared Breast of Chicken with Zucchini and Tomato Sauce with Mozzarella Cheese

Marinated London Broil, Wild Mushroom Sauce

Wild Rice Pilaf, Spaghetti Squash Casserole, Assorted Rolls with Butter

Selection of Cakes and Pies

Chateau Blend Columbian Roast Regular and Decaffeinated Coffee, Iced Tea



LUNCHEON
BUFFETS

Chilled Luncheon ENTRÉES



All Chilled Lunches Include:

Strawberry Bisque and Choice of Luncheon Dessert, Columbian Blend Regular and Decaffeinated Coffee and Iced Tea

CHEF'S SALAD

Mixed Greens with Ham, Turkey, Cheese, Hard Boiled Egg, Cherry Tomatoes and Croutons, Assorted Dressings

SALMON SPINACH SALAD

Herb Roasted Salmon Served on a Bed of Baby Spinach, Huckleberry Vinaigrette Dressing

ASIAN CHICKEN SALAD

Napa Cabbage, Carrots, Onions, Fried Wontons, Peanuts and Sesame Seeds with Honey Dijon Chicken and Peanut Dressing

DELUXE DELI PLATE

Sliced Chilled Tenderloin of Beef, Chilled Grilled Marinated Breast of Chicken and Jumbo Grilled Shrimp, Grilled Asparagus, Summer Tomato and Buffalo Mozzarella Salad, Appropriate Sauces, Condiments and Focaccia Bread

CHILLED LUNCHEON
ENTRÉES

Hot Luncheon ENTRÉES



All Hot Entrées Served with Choice of one Lunch Accompaniment, Chef's Selection of Seasonal Vegetable and Starch, Rolls and Butter and Choice of one Luncheon Dessert. Columbian Blend Regular and Decaffeinated Coffee and Iced Tea.

LUNCH ACCOMPANIMENT

(Choose One):

Fresh Seasonal Fruit Cup, House Salad with Choice of Dressings or Yesterday's Soup

ENTRÉE CHOICES:

CHICKEN, ASPARAGUS AND TOMATO QUICHE

With Field Green Salad, Huckleberry Vinaigrette Dressing

CHICKEN MARSALA

Grilled Breast of Chicken with Marsala Mushroom Wine Sauce and Sunset Blend Rice

ROMANO CRUSTED CHICKEN

Boneless Breast of Chicken with Creamy Pesto Penne Pasta and Fresh Roasted Vegetables

PORCINI DUSTED CHICKEN

Sautéed Chicken Breast Dusted with Porcini Mushrooms, Barigoule Sauce and Seared Potato Pancakes

ATLANTIC GRILLED SALMON

Filet of Atlantic Salmon Basques, Chorizo Sausage, Tomatoes and Bell Peppers

RED SNAPPER

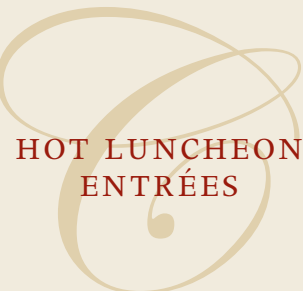
Braised Red Snapper with Tomato Caper Ragout, Wilted Spinach

ROASTED PORK LOIN

Horseradish Rubbed Pork Loin, Caramelized Onion and Fruit Chutney, Mashed Sweet Potato

NEW YORK STRIP

Grilled New York Strip, Caramelized Mushroom and Port Wine Jus, Garlic Mashed Potatoes



HOT LUNCHEON
ENTRÉES

Sandwich SELECTIONS



All Chilled Lunches Include Choice of one Luncheon Accompaniment: Potato Salad, Pasta Salad, Cole Slaw or Waldorf Salad and Choice of one Luncheon Dessert. Columbian Blend Regular and Decaffeinated Coffee and Iced Tea

All Sandwich Selections may be prepared To Go. Box Lunch will include Chips and Cookies for Dessert and Guest's Choice of Bottled Soda or Bottled Water

VEGETARIAN WRAP

Fresh Crisp Vegetable Combination with Herb Spread Avocado, Roasted Red Pepper and Romaine Lettuce

TURKEY CROISSANT CLUB

Sliced Turkey, Smoked Bacon, Swiss Cheese with Lettuce and Tomato, Appropriate Condiments

ITALIAN HOAGIE

Sliced Sausalito Turkey, Black Forest Ham, Genoa Salami, Crisp Lettuce, Tomato, Sliced Onion, Appropriate Condiments

HONEY PECAN CHICKEN SALAD or TUNA SALAD

Served in a Spinach Tortilla or on a Fresh Baked Ciabatta Roll

PESTO GRILLED CHICKEN

Pesto Grilled Chicken Breast with Fontina Cheese and Kalamata Olive Tapenade, Fresh Butter Lettuce, Tomato and Red Onion on a French Baguette

CAESAR SALAD WRAP

Crisp Romaine Lettuce, Herb Croutons, Parmesan Cheese, Creamy Caesar Dressing Served in a Flour Tortilla With Grilled Chicken
With Chilled Shrimp

ROAST TENDERLOIN

Roasted Beef Tenderloin with Balsamic Onions and Horseradish Aioli on Sun Dried Tomato Focaccia



**SANDWICH
SELECTIONS**