

## SANDWICHES

Ham, Turkey, Tuna or Chicken Salad (choice of one meat)
Swiss Cheese, Lettuce and Tomato Choice of Bread (White or Wheat)
\$8 PER PERSON

GROISSANTS
Ham, Turkey, Tuna or Chicken Salad
(choice of one meat)
Swiss Cheese, Lettuce and Tomato
Choice of Bread (White or Wheat)
\$9 PER PERSON


## \$10.50 • 30 GUEST MINIMUM

Lunch is served with: Chips or Fruit, Soda or Bottled Water Chef's Choice of dessert, additional $\$ 1.50$ per person

## SALADS

(choose one from group)

## SPINACH SALAD

Baby Spinach, Tomatoes, Mushrooms, Red Onions, Hard-boiled Egg and Dressings

## CHICKEN GAESAR SALAD

Grilled Chicken Breast served on top of Tossed Heart of Romaine Lettuce, Scallions, Kalamata Olives, Croûtons, Parmesan Cheese and Caesar Dressing

## CHEF SALAD

Mixed Greens, Ham, Turkey, Shredded Cheddar Cheese, Tomatoes, Cucumbers, Hard-boiled Egg and Dressings

## ORIENTAL CHICKEN SALAD

Grilled Chicken Breast served with Mixed Greens,
Tomatoes, Cucumbers, Mandarin Oranges, Ramen
Noodles and Asian Sesame Dressing

## WRAPS <br> (choose one from group)

CHICKEN
GAESAR
Grilled Chicken Breast with
Romaine Lettuce, Scallions,
Kalamata Olives, Parmesan
Cheese and Caesar
Dressing wrapped in a
flour tortilla

HAM
Ham, Swiss Cheese, Lettuce Tomato and Honey Mustard wrapped in a flour tortilla

## TURKEY

Turkey Breast, Lettuce, Tomato, Swiss Cheese and Ranch Dressing wrapped in a flour tortilla
soups
(choose one from group)

## CHIGKEN NOODLE VECEABLE TOMATO FLORENTINE <br> GREAM OF MUSHROOM

## HOT LUACH BUFFET


TWO ENTRÉES ${ }^{\text {s }} 14$ (30 CUEST MINIMUM)
Chef's Choice of dessert, additional $\$ 1.50$ per person

## ENTRÍE

Entrée(s) served with Green Mixed Salad, Two Sides, Rolls, Iced Tea and Water

## SOUTHERN FRIED CHICKEN

HERB-BAKED CHICKEN
TOP ROUND OF BEEF WHTH AU JUS

PEPPER STEAK
BLACKENED TILAPIA

## SIDES

(choose two from group)

## STEAMED SEASONAL MXIED VEC=TABLES

## STEAMED BROCCOLI

RICE PILAF

# HERB-ROASTED BABY RED POTATOES 

GLAZED GARROTS
BUTHER CORN CONFETTI

\$13.50 PER PERSON (30 GUEST MINIMUM)

## ENTRÉES

Two Entrées served with Green Mixed Salad,
One Vegetable, One Starch, Rolls, Iced Tea and Water

## LONDON BROIL

Tender, thinly Sliced Flank Steak served with
Mushroom Sauce

## CRILLED CHICKEN BREAST

Grilled to perfection and served with Béarnaise, Teriyaki or Supreme Sauce

## BAKED FLOUNDER

Fillet of Flounder seasoned with white Wine, Olive Oil,
Thyme and Lemon

## PASTA PRIMAVERA

Pasta tossed with Garden Vegetables in an
Alfredo Sauce

VEC=TABLIES
BROCCOL
GREEN BEANS
MIXED VEGETABLES
STARCHES
ROASTED POTATOES RIGE PILAF SCALLOPED POTATOES

## DRESSINGS

(choose two)
BALSAMIC
BLUE CHEESE
BUTTERMILK RANCH FRENCH
GOLDEN ITALIAN

