

Hot Lunch Buffet

All Lunch Buffets Are Served with Choice of One Entrée,
Two Accompaniments & Freshly Baked Nadoz Rolls and Butter

Entrees

Garlic and Herb

Encrusted Loin of Beef

Slow Roasted with Ozark Wild
Mushrooms, Served with a
Brandy Demi Glaze

Pan Roasted Breast of Chicken

with a Vegetable Ratatouille and
Fresh Basil Tomato Sauce

Almond Encrusted Chicken

with Raspberry Sauce

Chicken Gorgonzola Pasta

Grilled Chicken, Sun-Dried
Tomatoes, Spinach and Bowtie Pasta
tossed in a Gorgonzola Cream Sauce

Meat or Vegetarian Lasagna

Layers of Lasagna Noodles, Meat
Sauce and Mozzarella Cheese Baked
to Perfection OR Layers of Lasagna
Noodles, our House-made Marinara
Sauce, Mozzarella Cheese and
Garden Fresh Vegetables
Baked to Perfection

BBQ Beef Brisket

12 Hour Smoked Beef Brisket
Thinly Sliced and Served
with our House-made BBQ Sauce

Orange Chicken Stir-fry

with Assorted Vegetables,
Fresh Cilantro,
and an Orange Sesame Glaze

Chicken or Eggplant Parmesan

Italian Breaded Chicken Breast OR
Italian Breaded Eggplant
with Shredded Parmesan and
Provolone Cheese with our
House-made Marinara Sauce

Whole Wheat

Vegetable Penne Pasta*

Grilled Portabella Mushrooms,
Green Peppers, Roma Tomatoes
and Steamed Broccoli, Tossed with
Garlic and Infused Extra Virgin
Olive Oil and Parmigiano-Reggiano

Fresh Baked Tilapia

with an Herb Lemon Butter Sauce

Accompaniments

Seasonal Fresh Fruit Salad

Smokey Tomato Soup

Classic Caesar Salad
with Crisp Romaine Lettuce,
Parmesan Cheese and
Garlic Croutons

Garden Fussili Pasta Salad
with Fresh Peas, Peppers, Carrots
and Kalamata Olives, Tossed in a
Red Wine Vinaigrette

Rice Pilaf

with Carrots, Celery, Peas,
and Peppers

Athenian Salad

with Romaine Lettuce,
Feta Cheese, Kalamata Olives,
Tomato, Red Onions, & Red Wine

Roasted Garlic & Crème Fraîche Mashed Potatoes

Fresh Garden Salad
With Seasonal Vegetables and
Ripe Tomatoes, Served with
Two Dressings

Herb Roasted Fingerling Potatoes

With Garlic, Rosemary,
Thyme, & Basil

Fresh Green Beans
with Toasted Almonds &
Brown Butter

Chef's Selection of Freshly Steamed Seasonal Vegetables

10-29 Guests \$12.00 Per Person
30 Plus Guests \$11.00 Per Person

Additional Entrees- Add \$4.00 Per Person
Additional Accompaniments- Add \$2.00 Per Person

*Chafing Dishes, Serving Equipment, Heavyweight Disposable Plates,
Utensils, and Napkins are Included in the Menu Price.*

Some options may not be available without 48 hours notice.
Please call for availability.

* Cheese may be removed for
a healthy vegan option.