



Hot Buffet Menus

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

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Please Choose One Entree

Chicken Parmesan

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

Chicken Gorgonzola Pasta

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

Green Chile Flank Steak or Chicken Fajitas

With Sautéed Peppers & Onions,
Pico de Gallo, Lettuce, Cheese,
and Sour Cream, Served with
Flour Tortillas

Meat or Vegetarian Lasagna

Layers of Lasagna Noodles, Meat
Sauce and Mozzarella Cheese Baked
to Perfection OR Layers of Lasagna
Noodles, Cream Sauce, Mozzarella
Cheese and Garden Fresh Vegetables

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

BBQ Beef Brisket

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

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

Please Choose Two Accompaniments

Seasonal Fresh Fruit Salad

House Made Soup of the Day

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

Spanish Rice

with Green Onion, Tomato, and
Red Bell Peppers

Athenian Salad

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

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

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

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

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

Delivery and Pick-Up is Additional