



Luncheon Buffet

Includes

Classic Caesar Salad or Garden Greens Salad
Assorted Rolls and Butter

Entrees

(Select 1; Additional Selection \$8.)

Chicken Murphy

Hot or Sweet Vinegar Peppers, Mushrooms &
Potatoes

Chicken Parmigiano

Breaded & Fried Chicken Cutlet, Topped With
Mozzarella Cheese & Marinara Sauce

Chicken Francaise

with Lemon Beurre Blanc

BBQ Pulled Pork

Chicken Marsala

Mushrooms, Herbs and Marsala Wine Sauce

Eggplant Rollatini

Stuffed with Ricotta, Mozzarella & Parmesan Cheeses,
Topped with Marinara Sauce

Braised Short Ribs

Chef's Seasonal Vegetables and Potatoes

Pasta

(Select 1)

Braised Pasta

Blistered Grape Tomatoes, White Beans, Spinach
Garlic & EVOO

Penne Vodka

Spiced Vodka Pink Cream Sauce

Rigatoni Norma

Tossed in an Herbed Tomato Sauce Topped with
Ricotta, Eggplant & Basil

Orecchiette Broccoli Rabe & Sausage

Sautéed with EVOO & Garlic

Dessert

(Select 1)

Ice Cream Sundae

Carrot Cake

German Chocolate Cake

Freshly Brewed Coffee and Selection of Teas

\$36 per guest (40 guest minimum)

Table Linens Extra

Menu selection due 1 month prior to event.

All menu selections are subject to 6.625% state sales tax and 20% gratuity. Final count to be charged is due five days prior to event or the reservation number will be charged. Cake plate charge \$1 additional per person. A fee of 3.5% will be charged if you elect to pay by credit card for your event. Prices subject to change prior to contract.

Fish

Additional \$9. (Select 1)

Grilled Salmon

Lemon Beurre Blanc

Flounder Francaise

Lemon Beurre Blanc

Sole Piccata

Baked, Served in a White Wine, Lemon and Butter Sauce, Garnished with Capers

Bang Bang Shrimp

Served over Rice