

HOT LUNCH BUFFET

SALAD OPTIONS

one selection

BEET SALAD WITH MISO

Roasted Golden Beets, Watercress & Sesame Seeds with Miso Dressing

GREENS WITH GOLDEN RAISINS

Escarole, Baby Spinach, Caramelized Onions & Golden Raisins with Garam Masala Vinaigrette

BOSTON LETTUCE & RADISH SALAD

Boston Bibb and Sliced Radish with Dijon Mustard & Sherry Vinaigrette

THAI COCONUT SALAD

Hearts of Romaine, Bean Sprouts & Julienne Carrots with Peanut Coconut Lime Dressing

HERB CUCUMBER SALAD

Thinly Sliced English Cucumbers and Red Onions with Yogurt Dill & Mint Dressing

MELON & PROSCIUTTO SALAD

Thinly Sliced Honeydew, Watermelon, Red Onion, Nectarines, Serrano Peppers, Baby Arugula, Prosciutto & Shaved Romano Cheese with Honey Lemon Vinaigrette

VEGETABLE OPTIONS

one selection

CREAMED SPINACH & MUSHROOMS

with Shallots, Nutmeg & Olive Oil

STEAMED SUGAR SNAP PEAS

Fresh Sugar Snap Peas, Fresh Mint

SAUTEED GREEN BEANS

Sautéed in Sesame Oil, Crushed Red Peppers & Soy Sauce

BRUSSELS SPROUTS WITH BACON

Oven Roasted Brussels Sprouts

BAKED ITALIAN STYLE CAULIFLOWER

Cauliflower topped with French Bread Crumbs & Topped with Romano Cheese Baked until Golden

ASPARAGUS WITH TOMATOES

Sautéed Asparagus topped with Roasted Grape Tomatoes, Balsamic Vinegar & Crumbled Goat Cheese

STARCH OPTIONS

one selection

TOMATO & MOZZARELLA

QUINOA RISOTTO

Quinoa with Oven Roasted Tomatoes, Mozzarella, Onion and Baby Spinach

JASMINE RICE

with Pine Nuts and Garden Herbs

MUSHROOM BROWN RICE RISOTTO

Wild Mushrooms with Shallots, Arborio Rice & Green Beans topped with Parmigiano-Reggiano

ROASTED POTATOS WITH

ARUGULA PESTO

Fingerling Potatoes topped with Arugula Pistachio Pesto

CREAMY SCALLOPED POTATOES

Baby Yukon Potatoes, thinly Sliced with Cheddar, Parmesan & Fresh Thyme

PASTA OPTIONS

one selection

BUTTERNUT SQUASH &

SPINACH LASAGNA

Roasted Butternut Squash, Caramelized Onions & Spinach Lasagna topped with Fontina Cheese & Nutmeg

CLASSIC PASTA PUTTANESCA

Fresh Made Fettuccine with Crushed Tomatoes, Anchovies, Kalamata Olives, Red Peppers & Fresh Parsley offered with Parmigiano-Reggiano

THAI STYLE VEGETABLE RICE

NOODLES

Rice Noodles with Sliced Radishes, Green Onions, Basil, Cilantro, Mint, Thai Chiles, & Snow Peas topped with Dry Roasted Peanuts

TOMATO & ASPARAGUS CARBONARA

Penne Pasta with Sauteed Cherry Tomatoes, & Asparagus Spears in a Light Basil Cream Sauce with Asiago Cheese

PAPPARDELLE WITH MUSHROOMS

Pappardelle Pasta with Wild Mushrooms, Shallots & Sage in a Sherry Cream Sauce topped with Parmigiano-Reggiano

Prices Subject to change based on Market Price

PROTEIN OPTIONS
one selection

SPANISH STYLE COD

Cod baked with Plum Tomatoes, Shallots, Red Peppers, Smoked Paprika & Sliced Almonds

ROASTED SALMON WITH FENNEL

Slow Roasted Atlantic Salmon topped with Sautéed Fennel & Citrus Relish

PAN SEARED SALMON
WITH MUSTARD SAUCE

Pan Seared Atlantic Salmon topped with Dill and Grain Mustard Cream Sauce

MUSTARD CRUSTED BRANZINO

Oven Roasted Branzino topped with Whole Grain Mustard, Fresh Bread Crumbs & Fresh Thyme

HERB & GOAT CHEESE CHICKEN

Panko Crusted Chicken Roulade stuffed with Goat Cheese, Mint, Parsley, Crushed Red Peppers & Spinach

BRAISED CHICKEN WITH
DATES & OLIVES

Slowly Cooked Chicken with Dates, Green Olives, Onions, Ginger, Cumin, Fresh Basil & Cinnamon

TEQUILA GLAZED GRILLED
CHICKEN THIGHS

Grilled Chicken Thigh in a Tequila, Honey, Chipotle and Pineapple Juice Marinade

BRAISED TURKEY ROULADE

Turkey Roulade Stuffed with Pancetta, Shallots, Onions, Carrots & Fresh Rosemary Topped with Procini Mushroom Gravy

OVEN ROASTED CHICKEN WITH
PLUMS

Oven Roasted Chicken with Shallots, Fresh Ginger, Chile Sauce, Chinese Mustard & Plums

MUSTARD ROASTED PORK LOIN

Roasted Pork Loin topped with Toasted Hazelnut, Garlic & Sage

SPICED PORK TENDERLOIN

Roasted Pork Loin with Coriander, Cinnamon & Nutmeg Dry Rub topped with Caramelized Apples & Shallots in Apple Cider

GRILLED SKIRT STEAK

Skirt Steak topped with Cucumber Daikon Salad with Soy Sauce, Rice Vinegar & Sesame Seeds

CHIPOTLE RUBBED FLANK STEAK

Flank Steak with Chipotle, Paprika, Shallots & Parsley Marinade

GRILLED SIRLOIN WITH ANCHOVY
LEMON BUTTER

Sirloin topped with Anchovy Paste & Lemon Juice Butter

ALL BUFFET WILL BE OFFERED WITH
FRESHLY BAKED BREADS & BUTTER

ASSORTED MINI PASTRIES

ICE TEA & ICE WATER

Buffet with one Protein Selection
\$19.00

Buffet with two Protein Selections
\$21.00

ADDITIONS

BEVERAGES

Assorted Chilled Juices & Sodas
\$ 1.25

Assorted Bottled Water
\$ 1.50

Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Herbal Teas
\$2.00 per person

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