



## BANQUET LUNCH BUFFET

### *Cold Selections*

**MIXED GREENS SALAD**, *Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; creamy tarragon dressing and balsamic vinaigrette*

**TRADITIONAL CAESAR SALAD**, *Crisp Romaine leaves prepared in our tangy Caesar dressing; presented with lightly roasted garlic croutons and aged Parmesan cheese*

**ARUGULA SALAD**, *Tossed with shaved red onions, Mandarin oranges and goat cheese; lemon vinaigrette*

### *Hot Selections*

**CHICKEN FRANCAISE**, *Scallopine of chicken lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives*

**CRISPY PANKO & PARMESAN-BREADED PORK CUTLET**, *Topped with fresh mozzarella and San Marzano tomato gravy*

**TANGERINE-GRILLED SALMON**, *Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze*

**PENNE PASTA**, *With a tomato vodka cream sauce*

*Buttermilk Whipped Potatoes  
Steamed Broccoli*

*Rice Pilaf  
Balsamic-Braised Carrots*

*Coffee, Tea and Decaffeinated*

*Rolls and Whipped Butter*

### *Desserts*

*(Choice of one)*

**CARAMEL APPLE SPICE PARFAIT**, *Layers of caramel mousse, apple spice cake and salted caramel caviar; topped with gingersnap crumbles and fresh whipped cream*

**CHEESECAKE**, *With sour cream topping; served on a purée of fresh raspberries*

**VANILLA ICE CREAM**, *Topped with Grand Marnier-marinated strawberries*

### *Upgraded Desserts*

**MINIATURE PASTRIES** *(Choice of Five)*

*Chocolate dipped-strawberries, pecan & honey squares, fresh fruit tarts, dark chocolate brownies, tiramisu-filled chocolate cups, lemon blueberry tarts, pistachio bars, mini New York cheesecakes, chocolate opera tortes and cannoli*

*Substitute for your included dessert (based on 4 pieces a person) \$ 6*

*Served in addition to your dessert (based on 2 pieces a person) \$ 3*

*\$ 28 per person plus 20% service charge and 6% sales tax*

*Minimum of 50 Adults*