



### **Luncheon Buffet I**

Carved by Uniformed Chefs

Honey Glazed Ham with Cranberry Mayonnaise on the side  
Stuffed Chicken Breast with Spinach and Roasted Artichokes topped with a chive crème  
sauce

Potato and Sweet Potato Gratin

Romaine and Iceberg Lettuce, Cucumber, Tomato, Sliced Red Onion, Peppers and  
Homemade Croutons tossed with our Homemade Vinaigrette

Fresh Baked Dinner Rolls and muffins, Corn Bread and Focaccia Bread with whipped  
butter

Assortment of Mini Petit Fours  
Strudels, Brownies, Éclairs, Assorted Bars and more

\$17.50 pp  
Chef Charges apply

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### **Luncheon Buffet II**

**Assorted Mini Sandwiches**

Roasted Sirloin of beef with red onion and a Horseradish Crème sauce on freshly baked  
crusty rolls

Marinated Chicken Breast  
with Lettuce and Chipotle Mayonnaise, Served on a freshly baked  
Miniature Sesame Seed Twist

Roast Breast of Turkey  
with Tomato, Guacamole and Romaine Lettuce, wrapped in Flour Tortilla

Miniature Croissants Filled with Homemade Tuna Salad

Bow Tie Pasta Salad  
Cherry Tomato, Fresh Basil, Pepperoni and Mozzarella Cheese, tossed in  
Garlic and Olive Oil

Grilled and Chilled Marinated Vegetables  
to include Asparagus, Zucchini, Yellow Squash,  
Mushrooms, Red and Green Peppers,  
Carrot, served with Feta cheese and Drizzled with Balsamic Vinaigrette

Roma Tomato Wedges, Cucumber, Red Onion, Red and Green Peppers,  
Kalamata Olives and Cubed Feta Cheese, tossed in our  
Homemade Vinaigrette

Fresh Fruit Kebobs

\$17.50 pp

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### **Luncheon Buffet III**

Smoked Salmon Wrap  
Smoked Salmon, Shaved Red Onion, Tomato, Capers, Romaine Lettuce and  
Dill Cream Cheese wrapped in a Tomato Tortilla

Turkey Sandwiches with Lettuce and Tomato  
Served on a Miniature Butter Croissant with Cranberry mayonnaise

Chicken Tenders  
Served with Sweet and Sour and BBQ Dipping Sauce

Grilled and Chilled Marinated Vegetables  
Carrot, Yellow Squash, Zucchini, Red and Green Peppers, Mushroom  
and served with Feta cheese and Drizzled with Balsamic Vinaigrette

Baked Penne Pasta with our Signature Marinara Sauce

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One Uniformed Chef Preparing  
Belgian Waffles with Toppings to include  
Warm Maple Syrup,  
Fresh Sliced Strawberries and Blueberries  
and Fresh Whipped Cream

Assortment of Homemade Chocolate Chip, Oatmeal Raisin, M&M®,  
Double Chocolate Chip, Macadamia Nut and Brownies  
Cold Milk In Pitchers

Sliced Fresh Fruit

\$22.50

Chef Charges apply

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### **Luncheon Buffet IV**

Butlered Hors D'Oeuvres

Poached Salmon on Rye Crisps  
With Chive Cream Cheese

Beggar's Purse with Brie and Fresh Raspberries

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**One Uniformed Chef Carving**

Char Grilled Marinated Flank Steak  
Served with Sweet Pepper Relish

Honey Baked Ham with Sweet Mustard and Homemade Dinner Rolls

Lump Blue Crab Cakes served with a grainy mustard sauce

Mixed Baby Field Greens with Poached Pear, Sun Dried Cherries, Toasted  
Walnuts and Amish Bleu Cheese, tossed in our Homemade  
Pomegranate Sherry Vinaigrette

Poached mushroom salad with caramelized onions and hazelnut vinaigrette

Baked zucchini with farm house cheese and toasted bread crumbs

Mashed Sweet Potatoes with Brown Sugar Glazed Walnuts

Basket of Pretzel Rolls, Potato Breads, Cheddar Brioche  
and Pecan Raisin Bread

Whipped Butter



Cinnamon Raisin Bread Pudding, served with Whiskey Sauce  
Fresh Whipping Cream

Angel Food Cake  
Served with Fresh Berries  
Fresh Whipping Cream

Homemade Brownies

\$36.50 pp

Chef Charges Apply

Minimum order of 35 guests

Surcharges apply if lower