## ~ Lunch Buffets ~

## Italian Feast

Traditional Caesar Salad, Classic Meat Lasagna with a Blend of Cheeses or Rigatoni with a Bolognese Sauce

Chicken Marsala with Portabella and Crimini Mushrooms or Chicken Piccata with a Lemon Caper Sauce

Antipasto made with Marinated Italian Vegetables (Add Cured Italian Meats and Artisan Cheeses for Additional **2 per Guest**)

Lemon Scented Seasonal
Vegetable Medley with
Mint and Basil

Garlic Bread or Grilled Ciabatta and Focaccia

Choice of Cannoli, Tiramisu, Rice Pudding or Panna Cotta

Iced Tea Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

27 per Guest

## South of the Border

Make your own Fajitas...
Thinly Sliced Peppered Beef
and Marinated Sliced Chicken
Served with Warm Flour
and Corn Tortillas

Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapenos, Guacamole, Sour Cream, Cheddar Cheese, Monterey Jack Cheese and Black Olives

> Tortilla Chips with Chili con Queso

Refried Beans with Cheddar Cheese, Spanish-Style Rice, Black Bean and Corn Salad And Sliced Fresh Fruit

Caramel Flan or Sopapillas

Iced Tea
Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas

26 per Guest

## Far East Exploration

General Tsao's Pork (Lightly Fried Pork with Broccoli, Red Chiles, Peanuts and Sweet and Sour Sauce)

Mu Shu Chicken Served with Asian Wraps and Plum Sauce

Honey Glazed Pork Ribs

Vegetable Fried Rice

Hot and Sour Chinese Cabbage or Vegetable Stir-Fry

Orange Slices, Fortune Cookies, Chopstix

Chinese Green Tea or Iced Tea Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

26 per Guest

Buffets are for a Minimum of 30 Guests Buffets may be Served for Less than the Minimum for an Additional Charge of **2 per Guest**. To Preserve Quality and Freshness of your Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges