



## TRADITIONAL LUNCH BUFFET

Traditional Lunch Buffet Package for Groups of 50 Guests or More  
Tableside Offering of Coffee, Assorted Teas, and Soft Drinks

### UPON ARRIVAL

Domestic & International Cheese Display, Assorted Crackers, Fresh Fruit Garnish

### SALADS

*(Choice of Two)*

Garden Salad, Assorted Dressings

Cucumber, Tomato, & Red Onion Salad

Marinated Artichokes, Button Mushrooms, Roasted Peppers, Balsamic Vinaigrette  
Caesar Salad

Tortellini with Roasted Vegetables

Fresh Mozzarella, Grape Tomatoes, Fresh Basil, & Extra Virgin Olive Oil

### ENTREES

*(Choice of Three)*

Rigatoni ala Vodka

Penne Pasta Primavera, Fresh Vegetables & Light Garlic Cream

Fusilli with Roasted Eggplant, Prosciutto, Basil, and Fresh Plum Tomato

Chicken Francaise with Artichokes, White Wine Lemon Sauce

Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce

Chicken with Wild Mushroom Marsala Sauce

Eggplant Rollantine, Pomodoro Sauce

Herb Crusted Cod, Baby Shrimp, Scampi Sauce

Tilapia Provençal, with Capers, Garlic, Olives, Anchovy, Onion, & Fresh Plum Tomato

Roasted Pork Loin, Apple Cider Brandy Demiglace

Chef Carved Roasted Top Round of Beef, Horseradish Cream, Au Jus

*Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter*

### DESSERTS

Trays of Mini Eclairs, Cannoli's, and Cream Puffs

**\$32.95 Per Person**

*All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax*