



## CREATE YOUR OWN LUNCH BUFFET

Create Your Own Lunch Buffet Package for Groups of 45 Guests or More  
Tableside Offering of Coffee, Assorted Teas, and Soft Drinks

### DISPLAYED

*(Choose Two)*

Domestic & International Cheese, Assorted Crackers, Fresh Fruit Garnish  
Vegetable Crudite, Onion & Ranch Dips  
Fresh Fruit Platter

Tappas of: Hummus, Bruschetta, Tapenade, with Grilled Vegetables, Cheese Crostini's, & Pita Chips  
Warm Spinach & Artichoke Dip with Tortilla Chips & Cubed Bread  
Baked Brie, Apples, & Onion En Croute, Raspberry Coulis

### SALADS

*(Choose One)*

Caesar Salad, Locatelli Cheese, Garlic Crouton  
Garden Salad, Assorted Dressings

### ENTREES

*(Choose Three)*

*Accompanied With Chef's Selection of Starch & Vegetable, Rolls & Butter*

Penne Pasta Primavera, Fresh Vegetables & Light Garlic Cream  
Penne ala Vodka

Vegetable Lasagna, Sauce Bechamel

Chicken Francaise with Artichokes & Mushrooms, White Wine Lemon Sauce

Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce

Chicken with Wild Mushroom Marsala Sauce

Herb Crusted Cod, Baby Shrimp, Scampi Sauce

Poached Salmon, Cucumber Dill Sauce

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

Pork Loin with Roasted Plum Tomatoes, Wilted Arugula, Garlic, Shallots, & White Wine

Beef Stroganoff over Buttered Noodles

Slow Roasted Certified Angus Beef® Brisket with Beer Braised Onions & Mushrooms

Carved Herb & Garlic Prime Rib of Beef

*(\$3.95 Additional Per Person)*

### DESSERTS

*(Choose Two)*

House Made Assorted Cookies & Biscotti

Warm Apple Crisp

Mousse Parfaits

Apple Turnovers

Assorted Mini Cannolis & Cream Puffs

**\$34.95 Per Person**

*All Food and Beverage Charges Subject to 18% Gratuity and 7% NJ Sales Tax*