



Lunch Catering Menu
(minimum of 20 guests)

All lunch selections include a choice of salad and entrée

SALADS

Julius Caesar Salad

Chilled hearts of romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons.

House Dinner Salad

Chilled hearts of romaine lettuce mixed with field greens tossed with tomatoes, onions and croutons. Served with assorted dressings.

Pasta Salad

Bow tie pasta tossed with parmesan vinaigrette, sun dried tomatoes and fresh spinach.

Gourmet Potato Salad

Boiled potatoes with hard boiled eggs mixed with pickles and mayonnaise.

Baron of Beef

Roasted inside round beef served with traditional au jus and horseradish sauce.

Served with mashed potatoes.

\$16.99

Lasagna

Layered lasagna noodles, Italian sausage and beef, Ricotta cheese, tomato sauce and baked Mozzarella and Romano cheese. Served with bread and butter.

\$14.99

New York Deli Sandwich Board

Assorted breads include sourdough, wheat and rye.

Mayonnaise, assorted gourmet mustards, relish and horseradish sauce.

Lettuce, tomatoes and onions. Dill pickle spears and potato chips.

Assorted meats including sliced ham, turkey and roast beef and sliced cheddar and swiss cheese.

\$15.99

Cookies & Assorted Drinks

Blackened Chicken Fettuccine

Blackened chicken breast, sautéed in butter and garlic, simmered in a light cream sauce served over a bed of fettuccine noodles. Served with bread and butter.

\$14.99

Champagne Chicken

Boneless chicken breast sautéed in champagne béchamel sauce, garnished with mandarin oranges. Served with mashed potatoes or rice pilaf.

\$16.99

Three Mushroom Chicken

Sautéed chicken breast with Crimini, Shitake, & button mushrooms in a white wine butter sauce. Served with mashed potatoes or rice pilaf.

\$16.99