



Business Luncheon Buffets

Soup & Sandwich

Soup of the day
Assorted sandwiches
Garden fresh vegetable tray with dip
Desserts

\$12.95 per person

Chef's Luncheon Buffet

Caesar salad
Soup of the day
Assorted sandwiches
Garden fresh vegetable tray with dip
Desserts

\$14.50 per person

A gratuity of 17.5% plus applicable taxes will be added.



Hot Luncheon Buffets

(Minimum 40 Guests)

Roast Beef Au Jus

Roast beef au jus

Yorkshire pudding

Baby roasted potatoes

Sugar glazed baby carrots

(This buffet includes freshly baked buns, caesar salad, mixed vegetable salad, tossed salad with assorted dressings, desserts columbian coffee & premium teas)

\$22.95 per person

Grilled Chicken

Chicken Breast with creamy leek sauce

Rice pilaf

Vegetable medley

(This buffet includes freshly baked buns, caesar salad, mixed vegetable salad, tossed salad with assorted dressings, desserts columbian coffee & premium teas)

\$19.95 per person

Pasta Buffet

Creamy chicken mushroom linguine

Baked lasagna

Penne marinara

Grilled garlic toast

(This buffet includes freshly baked buns, caesar salad, mixed vegetable salad, tossed salad with assorted dressings, desserts columbian coffee & premium teas)

\$22.95 per person

Honey Baked Ham

Honey baked ham

Scalloped potatoes

Buttered corn

Perogies

(This buffet includes freshly baked buns, caesar salad, mixed vegetable salad, tossed salad with assorted dressings, desserts columbian coffee & premium teas)

\$20.95 per person

5 Spice Chicken

5 spice chicken

Spring rolls

Rice Pilaf

Chinese mixed vegetables

(This buffet includes an Asian noodle salad, assorted desserts, Columbian coffee & premium teas.)

\$18.95 per person

A gratuity of 17.5% plus applicable taxes will be added.



Hot Luncheon Plate Service

All selections come with freshly baked buns & our house salad with roasted red pepper vinaigrette, and selected dessert
(Minimum 20 Guests)

Roast Baron of Beef

Roast baron of beef with house gravy & yorkshire pudding, served with chef's mashed potatoes & sugar glazed carrots
\$20.95 per person

Frenched Chop

A thick cut grilled 8oz pork chop with a smoked gouda mushroom sauce, served with seasonal vegetables & your choice of fries, rice pilaf or mashed potatoes
\$20.95 per person

Veal Parmesan

Tender breaded veal topped with marinara sauce & parmesan cheese, then baked & served with chef's mashed potatoes & seasonal vegetables
\$19.95 per person

Chicken Royale

Tender breast of chicken stuffed with sundried tomatoes, chives & mozzarella cheese, topped with roasted garlic cream sauce & served with chef's mashed potatoes & seasonal vegetables
\$22.95 per person

Plate Service Dessert Choices:

Fruit filled pies

Lemon meringue pie

points Malibu brownie

Ice cream crêpe with whipped cream & chocolate sauce

Chocolate mousse with honey & cinnamon dusted pastry

Mini Turtle Cheesecake

A gratuity of 17.5% plus applicable taxes will be added.