

BREAKFAST

Menu is available upon request.

LUNCH

WRAPS **\$6.75/guest**

Roast Beef & Farmers Cheese w/Horseradish Mayonnaise
 Turkey & Provolone w/Herb Cream Cheese Spread
 Turkey & Herb Goat Cheese
 Ham & American Cheese w/Honey Mustard Spread

WRAPS **\$7.00/guest**

Italian-Ham, Salami & Provolone w/Tuscan Spread
 Chicken Salad
 Tuna Salad
 Egg Salad
 Greek-Lettuce, Olives, Cucumbers & Feta w/Greek Yogurt Spread

Wraps includes lettuce, tomato and homemade dill pickles & chips

COLD MEAT SANDWICHES **\$5.75/guest**

MEAT: Choose two
 Baked Ham, Roast Turkey, Roast Beef
 Homemade Chicken Salad

CHEESE: American & Provolone

Includes: Rolls, Chips & Condiments-mayonnaise, mustard, lettuce, homemade pickles

BOXED LUNCH **\$7.75/guest**

MEAT: Choose one
 Baked Ham, Roast Beef, Roast Turkey
 Homemade Chicken Salad

CHEESE: Choose one

American, Provolone, Swiss

Includes: Roll, Chips, Celery & Carrot Strips, Fruit & Cookie. Bottled water or soda add \$.75 per guest

SALADS

\$3.25/guest

Pasta Salad
Pasta, tomatoes, feta cheese and poppy seed dressing

Broccoli Salad
Broccoli, bacon, shredded cheddar cheese and creamy dressing

Potato Salad
Potatoes, onions, celery, hard boiled eggs and mayonnaise dressing

Romaine
Romaine Hearts, tomatoes, red onions, carrots, cheddar cheese includes dressing of choice

Mixed Greens
Mixed greens w/mandarin oranges, feta cheese, tomatoes, includes dressing of choice.

Dressing choices

Vinaigrette, Ranch, Blue Cheese, Poppy Seed

TRAYS

FRESH SEASONAL FRUIT W/DIP

Small Tray serves up to 12 guests **\$40.00**
 Large Tray serves up to 20 guests **\$50.00**

VEGETABLES W/DIP

Small Tray serves up to 12 guests **\$40.00**
 Large Tray serves up to 20 guests **\$50.00**

Add Cheese & Crackers for additional
 \$9.00 Small or \$15.00 Large

DESSERT

Small Tray serves 8-12 guests **\$20.00**
 Large Tray serves 15-20 guests **\$30.00**

Choose two:

Cookies (*Chocolate Chip & Chocolate, Chocolate Chip*)

Pumpkin bread

Zucchini bread

Cake (*Spice, Chocolate or Yellow*)

Brownies

Muffins (*Blueberry, Chocolate Chip or Cinnamon Swirl*)

BEVERAGES

Coffee, Hot Tea, Iced Tea & Bottled Water
\$1.75 per guest

DINNER BUFFET SUGGESTIONS

BUFFET

\$17.75 Per Guest

Includes choice of two Entrees, Salad, two Starches, one Vegetable, Rolls & Butter, Regular Coffee, Decaffeinated Coffee and Hot Tea

MEATS: Choose Two

Beef w/demi Glaze
 Chicken & Shrimp Scampi over Rice
 Chicken Provencal
 Chicken Breast Stuffed with Homemade Filling and Gravy
 Chicken Breast w/Sauteed Onions, Tomatoes & White Wine Sauce
 Ham w/Pineapple Sauce
 Orange Roughy with White Wine Sauce, Lemon and Capers
 Roasted Pork Loin w/Mustard Rub

Replace One of the Entrees above for an additional charge:

Chef Carved Roast Prime Rib **\$4.50**
 Crab Cakes with Tartar Sauce **\$6.00**
 Chicken Chesapeake **\$4.50**

SALAD: Choose 1

Garden Salad and Dressing
 Mixed Greens w/ Mandarine Oranges and Dressing

STARCH: Choose Two

Potato: Baked, Scalloped, or Whipped
 Potatoes w/parsley & Butter
 Mashed Sweet Potatoes
 Pasta Shells with Marinara Sauce
 Rice Palif

VEGETABLES: Choose One

Green Beans w/Lemon & Almonds
 Peas & Carrots
 Sugar Snap Peas and Carrots
 Seasonal Mixed Vegetables
 Lime Beans and Corn
 Corn
 Brown Sugar & Molasses Carrots

Add Vegetable Display **Add'l \$2.50/guest**
 Cheese & Crackers **Add'l \$3.25 /guest**