

Cold Lunch Buffet

DELI

Sliced Oven Roasted Turkey, Sliced Grilled Chicken, Smoked Black Forest Ham
Provolone, Cheddar, Muenster and Swiss Cheeses
Assorted Breads to include Ciabatta, Wheat, White and Whole Grain
Sliced Tomatoes, Butter Lettuce, Pickles, Red Onions, Olives and Condiments
Garden Salad with Champagne and Raspberry Vinaigrettes
Sliced Seasonal Fruits
Belamar Chips with a Sweet and Sour Sauce
Chocolate Chip Cookies & Brownies

\$35 per person

WRAPS AND SANDWICHES

Assorted Sandwiches to include:
Turkey Club
Tuna Sandwich
Chicken Caesar Salad Wrap
Grilled Vegetables and Avocado Wrap
Blackened Chicken Sandwich
Garden Salad with Champagne and Raspberry Vinaigrettes
Sliced Seasonal Fruits
Belamar Chips with a Sweet and Sour Sauce
Chocolate Chip Cookies & Brownies

\$37 per person

Buffet lunches to include artisanal bread, iced tea and chocolate chips cookies

Minimum of 25ppl.

*\$135 Setup fee will apply to buffets for less than 25 guests

Hot Lunch Buffet

SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, and Mushrooms
Baby Spinach, Walnuts, Tomatoes, Red Onions, and Feta Cheese
Butter Lettuce, Roasted Vegetables, and Goat Cheese
Potato Wedge Salad, Celery, Carrots, Peas, and Whole Grain Mustard
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, and Green Beans
Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola
Caesar, Romaine Heart, Garlic Herb Croutons, and Homemade Dressing

ENTRÉES

Grilled Marinated Chicken Breast with Herb Cream Sauce
Chicken or Beef Fajitas served with Tortillas
Chicken Parmesan with Marinara Sauce
Stir Fried Chicken or Beef
Ricotta Cheese Tortellini with Wild Mushrooms
Vegetable Lasagna
Grilled Salmon with Cajun Cream - *add \$2*
Pan seared Mahi-Mahi with Soy Ginger Marinade - *add \$3*
Grilled New York Steak with Demi-Glaze - *add \$4*

PICK ONE

Choice of One Salad and One Entree
Chef's Choice of One Starch and Seasonal Vegetables
\$39 per person

PICK TWO

Choice of Two Salads and Two Entrees
Chef's Choice of one Starch and Seasonal Vegetables
\$43 per person

Buffet lunches to include artisanal bread, iced tea and chocolate chips cookies

Minimum of 25ppl.

Plated Lunch

QUINOA SALAD

Mixed Greens, Roasted Corn, Avocado, Cucumbers, Sautéed Mushrooms, Red Onions, Crunchy Carrot Chips, Champagne Vinaigrette

BLACKENED CHICKEN SALAD

Butter Lettuce, Candied Walnuts, Bleu Cheese, Dried Cranberries, Champagne Vinaigrette

SALMON COBB SALAD

Mixed Greens, Feta Cheese, Bacon, Hard Boiled Egg, Avocado, Diced Tomatoes, Asparagus, Raspberry Vinaigrette

FISH AND CHIPS

Tempura Battered Cod, Tartar Sauce, Shoestring Fries

HERB GARDEN PASTA

Sautéed Mushrooms, Baby Vegetables, Spinach, Creamy Tomato Sauce

OR

Choice of Chips, Fruit or Cole Slaw

CRISPY TOFU AND PORTOBELLO MUSHROOM SANDWICH

Avocado, Lettuce, Tomato, Spicy Aioli on a Toasted Whole Wheat Roll

GRILLED CHICKEN PANINI

Tomato, Pesto, Provolone Cheese, and Bacon on Grilled Ciabatta

STEAK SANDWICH

Horseradish, Sour Cream, Lettuce, and Tomatoes on Sourdough Bread

Pre-Selected 10 days in advance

\$28 per person

Lunches to include artisanal bread, iced tea and Chef's choice of dessert

Plated Lunch

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, and Sliced Mushrooms
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, and Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, and Homemade Dressing

ENTRÉE (SELECT THREE)

Pan Seared Soy Ginger Marinated Tofu *with Roasted Herb Potatoes, Spinach, Tear Drop Tomatoes*
Pappardelle Pasta *with Steamed Baby Vegetables, Roasted Tomatoes, Shaved Parmesan*
Grilled Herb Marinated Chicken *with Baby Vegetables, Potato Medley, Lemon Scented Chicken Jus*
Pan Seared Chicken *with Roasted Vegetables Risotto Cake, Creamy Tomato Sauce*
Pan Seared Atlantic Salmon *with Dungeness Crab Risotto Cake, Pinot Noir Reduction - add \$4 pp*
Ginger Crusted Mahi-Mahi *with Wasabi Flavored Mashed Potatoes, Ponzu Sauce - add \$6 pp*
Grilled New York Steak *with Herb Roasted Potatoes, Demi-Glaze - add \$8 pp – add Petite Lobster – MP*

DESSERT (SELECT ONE)

Assorted Fruit Tart with Citrus Whipped Cream
Mexican Chocolate Tart with Whipped Cream
Raspberry Marble Cheesecake with Chambord Berries
Homemade Lemon Tart with Fresh Berries

\$39 per person

Duo plate with any two proteins

\$65 per person

Lunches artisanal bread, coffee, decaffeinated coffee, assorted herbal tea

**All entrée counts must be given 10 days in advance & place cards with name & entrée selection must be provided.*

Boxed Lunch

SAIL AWAY

Pre-Selected 10 days in advance

One Piece of Fruit, Bag of Chips, Freshly Baked Cookie, Pasta Salad, One Bottled Water or Soda, One Sandwich

SELECT ONE SANDWICH FROM FOLLOWING:

Turkey

Ham

Tuna

Chicken

Vegetarian

\$27 per boxed lunch