LUNCH – SANDWICHES

Classic Sandwich Box Lunch $25.00 per Person
Assorted Classic Sandwiches (Choice of 3)
Mayo and Mustard
Apple
Chips
Soda or Water

Gourmet Sandwich Box Lunch $28.00 per Person
Assorted Gourmet Sandwiches (Choice of 3)
Mayo and Mustard
Cookie
Individual Salad
Soda or Water

Gourmet Sandwich Buffet $38.00 per Person
Assorted Gourmet Sandwiches (Choice of 3)
Mayo and Mustard
Pickles
Cookies and Brownies
Composed Salads & Dressings
Soda and Water

Additional Sandwich Choice $3.00 per Person, per Selection

Classic Sandwiches
Grilled Chicken Caesar Salad in a Wrap
Roast Beef with Organic Greens, Tomato and Provolone on Pumpernickel
Roast Turkey with Swiss Cheese, Organic Greens and Tomato on a Soft Roll
Virginia Ham with Mild Cheddar, Organic Greens and Tomato on a Kaiser Roll
Prosciutto with Salami, Capicola, Provolone and Arugula on Italian Bread
Grilled Eggplant with Fresh Mozzarella, Arugula and Tomato on a Garlic Baguette
Tuna Salad with Mesclun and Tomato in Assorted Wraps
Egg Salad with Lettuce and Tomato on a Soft Roll
Grilled Assorted Vegetables on a Baguette or in a Wrap

Gourmet Sandwiches
Grilled Herbed Chicken Cutlets with Arugula and Roasted Pepper on a Multi-Grain Roll
Roasted Sirloin of Beef with Organic Greens, Tomato, Jack Cheese and Horseradish Cream on a Club Roll
Roasted Turkey with Muenster Cheese, Lettuce and Cranberry Spread on an Herbed Pocket Roll
Black Forest Ham with Brie Cheese, Dried Fruit Compote and Green Leaf on a Ciabatta Roll
Tuna Nicoise on a French Onion Roll
Tuna Salad with Tomatoes on Focaccia Bread
Harrisa Grilled Vegetables in a Wrap
Smoked Paprika Chicken Breast on a Roll
Roast Beef on Ciabatta Bread
Vegetarian Antipasto in an Olive Pocket
Shrimp Salad with Organic Greens on a Brioche Roll
Smoked Salmon with Red Onion, Cucumber, Tomato and Chive Cream Cheese on Multi-Grain
LUNCH BUFFET
(Minimum of 15 Guests)
Add a soup to any Lunch Buffet for $10.00 per person.
Any of our $55.00 Lunch Buffets can be made into a dinner Buffet for an additional $15.00 per person.

New York Deli $50.00 per Person
Ceasar Salad
Primavera Chilled Pasta Salad
Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Potato Salad
Sliced: Ham, Turkey, Roast Beef
Tuna Salad
Sliced: Cheddar, Swiss and Muenster
Assorted Sliced Breads
Assorted Cookies and Brownies

Italian Buffet $55.00 per Person
Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Italian Meat and Cheese Antipasto
Caesar Salad
Chicken Marsala
Shrimp Scampi with Penne in Lemon Caper Sauce
Eggplant Rolatini
Broccoli Rabe
Sliced Fresh Fruit
Coffee and Amaretto Tiramisu
Biscotti

American Buffet $55.00 per Person
Arugula in Raddichio with Toasted Corn
Asparagus with Endive
Yukon Potato Salad
Grilled Chicken with Wilted Spinach
Grilled Salmon over Spaghettini of Root Vegetables
Rigatoni with Mozzarella, Basil, Olives, Garlic, Tomatoes and Olive Oil
Steamed Seasonal Mixed Vegetables
Sliced Fresh Fruit
Assorted Cakes

Healthy Lunch $55.00 per Person
Cucumber and Tomato Salad
Organic Greens with Apples, Walnuts and Apple Cider Vinaigrette
Mediterranean Bean Salad
Chilled Steamed Chicken and Watercress with Scallion Sesame Dressing
Cold Poached Salmon with Red Onions and Green Parsley Mayonnaise
Whole Grain Rolls
Vegetable Chips and Guacamole Dip
Sliced Fresh Fruit
Assorted Yogurt Loafs
<table>
<thead>
<tr>
<th>Buffet Type</th>
<th>Menu Items</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>International Buffet</td>
<td>Red Pepper Hummus and Pita Chips, Field Green Salad with Pear Tomatoes and Champagne Shallot Vinaigrette, Cold Sesame Noodle Salad, Barbeque Beef Brisket, Balsamic Chicken on Bone, Asian Long Beans, Pommes Dauphinoise, Sliced Fresh Fruit, Assorted Cheesecakes</td>
<td>$55.00</td>
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<tr>
<td>Asian Buffet</td>
<td>Mini Vegetarian Spring Rolls or Pork Dumplings, Romaine Lettuce with Carrots and Ginger Dressing, Cold Sesame Noodles, Chicken and Vegetable Stir-Fry, Beef and Broccoli, Vegetarian Fried Rice, Fortune and Almond Cookies, Sliced Oranges and Pineapple</td>
<td>$55.00</td>
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<tr>
<td>Barbeque Buffet</td>
<td>Texas Beef Brisket OR Baked Catfish with a Salsa Verde, Roasted Garlic Mashed Potatoes, Collard Greens with Hominy, Vegetable Chili, Cajun Chicken Salad, Green Onion Potato Salad, Mixed Greens with Shallot Vinaigrette, Sliced Fresh Fruit, Assorted Cakes</td>
<td>$55.00</td>
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<tr>
<td>Mexican Buffet</td>
<td>Carne Asada OR Broiled Tilapia with Salsa Verde, Chayote with Red Peppers, Mexican Rice, Vegetarian Cheese Quesadilla, Black Bean and Corn Salad with Cilantro Dressing, Chunky Cucumber, Mango and Tomato Salad, Guacamole, Salsa and Sour Cream with Tri Color Tortilla, Leche Flan, Fruit Salad</td>
<td>$55.00</td>
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<tr>
<td>French Buffet</td>
<td>Fine Herb Coated Salmon OR Braised Short Ribs Bourguignon, Potatoes Au Gratin, Roasted Baby Vegetables, Vegetable Quiche, Salad Nicoise, Asparagus with Marinated Artichokes, Seasonal Mixed Greens, Sliced Fresh Fruit, Assorted Mini Pastries</td>
<td>$55.00</td>
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PREMIUM LUNCH BUFFETS
(Minimum of 15 Guests)

The Sound
Soup (seasonal)
Orzo Salad
German Potato Salad
Seasonal Greens
Deli Meats, Platters of Cheeses, Tuna Salad, Pickles, Rolls and Bread

Hudson
Soup (seasonal)
Mixed Greens
Fennel, Chives, Blue Cheese, Roasted Pear and Candied Pine Nuts
with Lemon Herb Dressing
Couscous, Spinach, Cherry Tomatoes, Parsley, Pickled Onions and Chickpeas
with Tarragon Vinaigrette
Tuna Fish Salad
Harrisa Grilled Vegetable Wrap
Smoked Paprika Chicken Breast
Roast Beef on Ciabatta Bread

Aegean
Tomato and Mozzarella with Arugula
Orzo with Roasted Vegetable and Cheese with Lemon Basil Vinaigrette
Octopus with Fingerling Potatoes, Frisee, Smoked Paprika and Chives
Chopped Greek salad with Feta Cheese, Cucumber, Tomato and Oregano
Mushroom and Tomato Stuffed Chicken Breast
Ricotta Ravioli with Slow Cooked Fresh Tomatoes, Olive Oil and Basil
Chianti Braised Short Ribs with Ratatouille

Atlantic
Chopped House Salad
Roasted Beet Salad with Frisee and Goat Cheese
New England Clam Chowder
Herb Roasted Chicken with Sautéed Mushrooms and Gravy
Baked Salmon with Potatoes, Olives and Tomatoes with Citrus Herb Sauce
Mashed Potatoes
Creamed Spinach
Roasted Baby Carrots

Pacific
Green Bean Salad
Soba Noodle Salad with Short Ribs
Chicken Lemon Grass Dumplings with Sweet Chili Sauce
Miso Soup
Thai Coconut Chicken with Curry, Lemon Grass and Mushrooms
Mirin Glazed Salmon with Oyster Mushroom, Ginger and Green Onion
Ginger and Garlic Stir–Fry of Asian Vegetables
Steamed Jasmine Coconut Rice