

Themed Luncheons

Grilled Chicken Breast Platter Luncheon \$23.00 per person

Brazilian mustard glazed chicken breast, tamarind orange chicken breast and barbecue glazed chicken breast Egg buns, sliced tomatoes, onions lettuce and pickles

Exotic fruit salad

Vegetable pasta salad

Assorted cookies, brownies and bars

Deli Assortment Luncheon \$21.00 per person

Assorted sandwiches with Boar's Head deli meats and Kahn's international cheeses Sliced tomatoes, onions, lettuce, mustard and mayonnaise Exotic fruit salad

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Vegetable pasta salad

Assorted cookies, brownies and bars

Hoagie Luncheon \$21.00 per person

Hoagie sandwiches with oven-roasted turkey, Genoa salami, mortadella, prosciutto and provolone Slice tomatoes, red onions, pepperoncini, Boar's Head sub sauce, mustard and mayonnaise Exotic fruit salad

Vegetable pasta salad

Assorted cookies, brownies and bars

Deli Meat and Cheese Luncheon \$22.00 per person

Sliced Boar's Head roast beef, oven-roasted turkey, honey-baked ham Sliced Canadian cheddar, Emmental Swiss and Monterey Jack Rye, wheat and sourdough breads
Mustard and Mayonnaise
Exotic fruit salad
Vegetable pasta salad

Assorted cookies, brownies and bars



Themed Luncheon (continued)

Fajita Wrap Platter Luncheon \$22.00 per person

Chicken and Beef Fajita Wraps
Guacamole, salsa, sour cream, shredded cheese and tortilla chips
Exotic fruit salad
Vegetable pasta salad
Assorted cookies, brownies and bars

High Roller Wrap Luncheon \$22.00 per person

Armenian flatbread and tortillas spread with cheese and filled with 3 of the following: Hummus, Tabouli, artichokes and cucumbers
Grilled portabella mushrooms, bacon, lettuce and pesto
Goat cheese, tomatoes, avocados and cucumbers
Triple-mustard chicken salad with Swiss cheese
Smoked Boar's Head turkey, Swiss and honeycup mustard
Exotic fruit salad

Mixed Salad Sampler Luncheon \$22.00 per person

Select 3 of the following salads:

Assorted cookies, brownies and bars

Grilled chicken Caesar salad

Vegetable pasta salad

Mixed field greens with teriyaki grilled salmon and sesame vinaigrette

Mixed field greens with spicy grilled shrimp, avocado, orange slices, goat cheese and vinaigrette
Romaine radicchio with Cajun spiced beef, hard boiled eggs, sundried tomatoes and Dijon vinaigrette
Mixed field green with grilled smoked beef tenderloin, mozzarella and basil vinaigrette

Fresh fruit salad

Vegetable pasta salad

Greek pasta salad

Tomato, mozzarella and basil salad

Tuna Remoulade salad

Triple mustard chicken salad

Rustic potato salad

Three bean salad

Assorted cookies, brownies and bars



Themed Buffet Luncheons

Italian Luncheon Buffet \$29.00 per person

Mixed field greens, fresh mozzarella, grape tomatoes, grilled lemons and basil vinaigrette
Antipasto salad with salamis, mortadella, prosciutto, provolone, olives, parmesan and Italian vinaigrette
Stuffed chicken Florentine with seasoned spinach and wild mushrooms served in a garlic Demi-glace
Tri color tortellini with pesto cream sauce and grilled chicken breast

Parmesan risotto with wild mushrooms

Zucchini, tomato and caramelized onion in gorgonzola sauce

Grand Tiramisu: mascarpone cheese, Lady Fingers, cocoa powder and whipped cream

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Mediterranean Luncheon Buffet \$29.00 per person

Tabouli and hummus with pita rounds and pita chips

Greek salad with romaine, garbanzo beans, feta, olives, red onions, cucumber and basil vinaigrette

Eggplant caponata salad with bruschetta and flatbread

Spanikopita

Roasted mint marinated leg of lamb

Rosemary lemon orzo

Vegetable medley with oregano and olive oil

Baklava

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

Asian Luncheon Buffet \$29.00 per person

Chicken pot stickers with ginger soy dipping sauce

Crab Rangoons with sweet and sour sauce

Mixed field greens with snow peas, water chestnuts, mandarin oranges almonds and rice wine vinaigrette

Pad Thai with chicken, crushed peanuts, sugar snap peas, green onions, basil and red chili

Vegetable stir fry with white rice

Fresh fruit tarts

Assorted breads with French butter balls and Kalamata olive butter

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal



Themed Buffet Luncheons (continued)

German Luncheon Buffet \$21.00 per person

Assorted Bratwurst with egg buns
Sauerkraut, pickles and onions
German potato salad
Cabbage fruit salad with sour cream dressing
Apple strudel
Assorted breads with French butter balls and Kalamata olive butter
Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

