

Buffet Lunch Menu

Appetizers

Your Choice of Three

Baby Green Salad with Goat Cheese, Walnuts, Dry Cherries and Raspberry Poppy Seed Vinaigrette

Roasted Vegetable Ratatouille with Toasted Flat Breads and Chick Pea Spread

Maryland Crab and Corn Chowder with Scallions and Cilantro

CilieGINE Mozzarella with Pear Tomato Confetti, Baby Arugala and Opal Basil

Sundried Tomato and Olive Gemelli Pasta Salad with Roasted Peppers and Artichokes

Grilled Shrimp and Calamari Spinach Salad with Sweet Roasted Corn,

Caramelized Red Onions and Cremini Mushrooms

Marble Slates of Cold Poached Salmon, with Smoked Whitefish Mousse and Classical Garnish

Entrées

Your Choice of Three

Porcini Dusted Salmon with Leek Fondue and Wilted Spinach

Veal Ravioli with Asparagus Tips and Morel Cream Sauce

Francaise Style Breast of Chicken with a Lemon, Caper, Pinot Grigio Sauce

Roasted Portobello Bolognese with Cavatappi Pasta, Eggplant and Smoked Mozzarella

Ginger and Cider Marinated Pork Loin with Apricot Tamari Glaze

Charred Tender Beef Tips with Sauce Madagascar and Lemon Pepper Pappardelle

Sautéed Chicken Saltimbocca with Prosciutto, Fontina Cheese and Sage

Pineapple and Macadamia Nut Crusted Mahi-Mahi with Braised Baby Bok Choy

Grilled London Broil Rubbed in Chili, Cumin and Coriander with Spicy Tomato Ginger Relish
and House Steak Sauce

All Entrées are served with Chef's Selection of Seasonal Accompaniments

Desserts

Seasonal Fruit and Berries

Chef's Selection of Desserts

Coffee Service

Minimum of 50 Adults

plus 7% sales tax & 19% gratuity