

- Corporate lunch menu offerings -



## SOUP, SALAD AND SANDWICH BUFFET

## Choice of soup • Choice of 2 salads • Assorted artisanal sandwiches (minimum 3 types) • Light dessert $\$ 21.00$ per person plus tax plus gratuity



## HOT ENTRÉE BUFFET

Choice of soup • Choice of 2 salads • Choice of 2 hot entrees • Light dessert $\$ 27.00$ per person plus tax plus gratuity (minimum 15 people)


## 3 COURSE PLATED LUNCH

Choice of soup or salad (same appetizer for all guests) • Choice of pre-selected entrée (2 choices)
Dessert (same dessert for all guests) • $\$ 27.00$ per person plus tax plus gratuity


## WOODFIRED PIZZA BUFFET

Garden salad • Caesar salad • Assorted pizzas • Assorted light desserts
$\$ 22.00$ per person plus tax plus gratuity (available May through October)


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## SOUP OPTIONS

Potato leek • Mulligatawny • Cream of roasted tomato with fresh basil • Hearty Tuscan bean



## SALAD OPTIONS

Mixed green salad • Caesar salad • Orzo Mediterranean salad • Kale and quinoa salad • German potato salad


## HOT ENTRÉE OPTIONS

Bacon wrapped smoked chicken breast with smoky garlic sauce • Shepherd's pie • 3 cheese vegetarian lasagna 3 cheese meat lasagna • Macaroni and cheese with honey ham • Chicken breast in white wine mushrooms sauce

## CORPORATE DINNER OPTIONS

We plan our menus with input from our clients, based on their available budget, demographics of the group and the experience the client is wanting to offer their guests. We offer light hors d'oeuvres in conjunction with a wine tasting for a meet and greet or pre-dinner cocktail hour, a wood-fired pizza buffet, buffet or family style dinner or a formal 3 to 5 course plated meal. Dinner menus start at $\$ 35.00$ and up.

