

BEREAVEMENT LUNCH BUFFET

PER PERSON, PLUS 6% TAX AND 20% GRATUITY

(MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$ SERVICE CHARGE)

SALAD (Choose One)

- GARDEN TOSSED SALAD Mixed Garden Greens with Tomatoes, Julienne Cucumbers and Carrots Choice of Two Dressings: Honey Mustard, Thousand Island, Ranch, Italian or Balsamic Vinaigrette
- CAESAR SALAD Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing

FRESH BREADS AND ROLLS

ENTRÉE (Choose Two)

Page 1

- PASTA PRIMAVERA Choice of Marinara, Tomato Blush or Olio
- CHICKEN MARSALA Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- CHICKEN PARMIGIANA Penne Pasta and Marinara Sauce
- FLOUNDER FLORENTINE Spinach Stuffed Flounder topped with Lobster Sauce
- ROASTED TOP SIRLOIN Mushroom Demi Sauce
- MAHI MAHI Red Pepper Sauce
- TORTELLINI Peas, Prosciutto in a Vodka Cream Sauce
- \$2.00 extra per person for 3rd entree choice

All Entrées Served with Chef's Choice of **Potato and Seasonal Vegetable**

Vegetarian and Gluten-Free options available.

DESSERT (Choose One)

- FRENCH VANILLA ICE CREAM served with Chocolate, Strawberry or Caramel Sauce
- LEMON SORBET —with a Fresh Fruit Salsa
- WARMED APPLE TURNOVER served with Vanilla Sauce
- VANILLA ICE CREAM CREPE Choice of Caramel, Chocolate or Raspberry Sauce
- CHEESECAKE Choice of Chocolate or Raspberry Sauce

BEVERAGE STATION

COFFEE, TEA AND ICED TEA - Regular and Decaffeinated

ADD-ON OPTIONS

VEGETABLE CRUDITÉS

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese (serves up to 40 people)

_ plus 6% Tax and 20% Gratuity

IMPORTED & DOMESTIC CHEESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads (serves up to 40 people)

plus 6% Tax and 20% Gratuity

DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit per person plus 6% Tax and 20% Gratuity

REV 2/2024

MAITRE D' FEE: \$