



973-835-8819

Corporate

Lunches

\$12 per person

Assorted Wraps and Sandwiches

(Choice of 3)

Grilled Chicken
Grilled Chicken Cordon Bleu
Maple Glazed Ham and Brie
Smoked Turkey and Cucumber
Roasted Turkey Breasts
Dill Tuna Salad
Egg Salad- bacon and scallions
Grilled Vegetables and Swiss
Hummus and Tabouli

Side Salads and Accompaniments:

(Choice of 3)

- Red Bliss Potato Salad
- Roasted Potato Salad - honey mustard vinaigrette
 - Confetti Coleslaw
- Zucchini, Corn and Toasted Almonds

- Corn and Barley
- Black Bean and Corn
- Couscous - orange, raisins and scallions
 - Mixed Vegetables
 - Pasta Pesto
- Green Bean - red cherry tomatoes, red onion and olives
 - Sweet Potato Salad - orange maple vinaigrette
 - Warm Leek Asparagus and Potato Salad
- Orzo with summer squash and toasted nuts
 - Fresh Mozzarella and Tomatoes
 - Great Garden Salad
 - Greek
- Mesclun - nuts, raisin, scallions, mandarin oranges

Hot and Cold Buffet \$17.50 p.p.

Minimum 20 guests

Choice of 3 Assorted Sandwiches or Platter

Choice of 2 cold salad selections

Choice of 2 Hot Entrees

Baked Ziti
 Sweet Sausage and Peppers
 Meatballs Marinara
 Swedish Meatballs
 Macaroni and Cheese
 Eggplant Rollatini
 Chicken Fingers
 Chicken Marsala
 Pasta Vodka
 Pepper Steak

See Main Menu Entree Selections for more selections

Please call for pricing

Dessert Choices

Chocolate Chip and Oatmeal Raisin Cookies \$6 / dz.
Assorted Mini Pastries \$15 / dz.
Brownies \$12 / dz.
Assorted Cakes- call for pricing

Continental Breakfast - \$8 p.p.

Assorted bagels, muffins and croissants, butter cream cheese and jam

Orange Juice
Fresh Brewed Coffee
Plasticware

Fresh Fruit \$2 p.p.
Yogurt and Granola \$2 p.p.
Omelet Station \$6 p.p.

*** staff required for omelet station \$30 / hour*

*** also see breakfast and brunch menus***

Entrées

- Chicken Marsala
- Chicken Piccata
- Chicken Francese
- Lemon Rosemary Chicken
- Stuffed-Spinach, goat cheese and pimentos
 - Chicken Scampi
 - Chicken Cordon Bleu
 - Cider Braised Chicken
- Cornish Game Hen - wild rice stuffing

- Brisket of Beef
- Tenderloin of Beef
 - London Broil
 - Roasted Sirloin
 - Beef Stroganoff
- Braised Beef Short Ribs
- Grilled Flank Steak - caramelize onions and mushrooms
- Beef Wellington - beef tenderloin topped with mushroom pate and wrapped in puff pastry
- Peppercorn Encrusted Tenderloin - applejack bourbon sauce
 - Grilled Leg of Lamb
 - Rack of Lamb
 - Irish Stew
 - Veal Normandy - apples and brandy
 - Pork Tenderloin -mustard dill sauce
- Roast Loin of Pork - applesauce and mustard
 - Shrimp Scampi
 - Flounder Florentine
- Seafood and Sausage Paella
 - Seafood Kebobs
 - Poached Atlantic Salmon
- Tilapia - piccata sauce with diced tomatoes
- Grilled Salmon - topped with tomato bruschetta
 - Salmon en Croute
 - Seafood Newburg

Fresh Baked Breads served with Dinner Buffets