Lunch
(Available from 11:00 am-2:00 pm)

Soups
(All soups $3.00 per person)
Chicken Corn Chowder
Italian Wedding
Seafood Bisque
New England Clam Chowder
Cream of Mushroom
Cream of Tomato
Cream of Broccoli
Chicken Noodle

Salads
Caesar Salad with Grilled Chicken or Roasted Sirloin
Rolls and Butter
Ice Cream or Frozen Yogurt
Coffee, Tea, Decaf, and Iced Tea
$6.75

Chef Salad with Choice of Dressing (Choose Two)
Rolls and Butter
Ice Cream or Frozen Yogurt
Coffee, Tea, Decaf, and Iced Tea
$6.00

Mixed Field Greens and Assorted Vegetables with Chicken or Tuna Salad
Rolls and Butter
Ice Cream or Frozen Yogurt
Coffee, Tea, Decaf, and Iced Tea
$6.50

Sandwiches
Grilled Chicken Breast
Served with Lettuce, Tomato and Mayonnaise
Choice of Pasta or Potato Salad
Coffee, Tea, Decaf, and Iced Tea
Chef’s Choice Dessert
$6.50
Assorted Sliced Subs or Sandwiches of Turkey, Ham, and Beef
Served with Lettuce, Tomato, your choice of American, Swiss or Provolone Cheese and Assorted Condiments
Choice of Pasta or Potato Salad
Your choice of Chicken Noodle, Tomato or Vegetable Soup
Coffee, Tea, Decaf, and Iced Tea
Chef’s Choice Dessert
$7.75

6 oz. Hamburger or Cheeseburger
Served with Lettuce, Tomato and Onion on a Kaiser Roll with Assorted Condiments
Choice of Pasta or Potato Salad
Coffee, Tea, Decaf, and Iced Tea
Chef’s Choice Dessert
$6.00

Portabella Panini Sandwich
Served with Roasted Red Peppers, Sautéed Onions and Mozzarella Cheese on a Ciabatta Roll
Choice of Pasta or Potato Salad
Coffee, Tea, Decaf, and Iced Tea
Chef’s Choice Dessert
$7.00

Additional Lunch Choices

Italian Style
Freshly Baked Pizza with Assorted Toppings
Garden Salad with Choice of Dressing
Coffee, Tea, Decaf, and Iced Tea
Ice Cream Sundaes
$6.75

Backyard BBQ
Hamburgers, Hot Dogs and Assorted Rolls
Lettuce, Tomato, Onion, and Assorted Condiments
Potato Salad, Pasta Salad or Garden Salad (Choose Two)
Baked Beans
Watermelon
Coffee, Tea, Decaf, and Iced Tea
$6.95
## Lunch On the Run
Choice of Turkey, Ham and Cheese or Roast Beef on a Kaiser Roll  
Assorted Condiments, Chips and Hand Held Fruit  
Chef’s Choice Dessert and a can of Soda or Bottled Water  
All in a Bag To Go!  
$6.95

## Entrees

### Baked Italian Chicken
Baked Potato with Butter  
Chef’s Choice Fresh Vegetable  
Rolls and Butter  
Coffee, Tea, Decaf, and Iced Tea  
Chef’s Choice Dessert  
$8.95

### Rigatoni with Vodka Sauce
Garden Salad with Choice of Dressing  
Rolls and Butter  
Coffee, Tea, Decaf, and Iced Tea  
Chef’s Choice Dessert  
$7.50

### Broccoli and Cavatelli
Garden Salad with Choice of Dressing  
Rolls and Butter  
Coffee, Tea, Decaf, and Iced Tea  
Chef’s Choice Dessert  
$7.95

### Chicken Franchaise
Garden Salad with Choice of Dressing  
Choice of Starch and Vegetable  
Rolls and Butter  
Coffee, Tea, Decaf, and Iced Tea  
Chef’s Choice Dessert  
$9.95

### Chicken Cordon Bleu
Garden Salad with Choice of Dressing  
Choice of Starch and Vegetable  
Rolls and Butter  
Coffee, Tea, Decaf, and Iced Tea  
Chef’s Choice Dessert  
$9.95
**Deli Buffet**
(25 Guest Minimum)
An Assortment of Roast Beef, Ham, Roasted Turkey, American and Swiss Cheese with Assorted Breads and Rolls, Lettuce, Tomato, Onion, and Assorted Condiments
Pasta or Potato Salad
Your choice of Chicken Noodle, Tomato or Vegetable Soup
Potato Chips and Relish Tray
Coffee, Tea, Decaf, Iced Tea
Chef’s Choice Dessert
$9.95

**The Farmers Market**
**Salad Buffet**
(25 Guest Minimum)

Garden Greens, Vine Ripened Tomatoes, Sliced Cucumbers, Sliced Red Onion, and an Assortment of Additional Salad Vegetables
Ham and Turkey
Grilled Chicken, Tuna Salad or Chicken Salad (Choose Two)
Croutons, Assorted Cheeses, and Bacon Bits
Your Choice of Chicken, Tomato or Vegetable Soup
Two Dressing Choices
Assorted Rolls and Butter
Ice Cream Sundaes, Frozen Yogurt, or Freshly Baked Brownies
Coffee, Tea, Decaf and Iced Tea
$9.95

*All menu choices can be customized to suit your event needs and guest dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Hot Buffet
(25 Guest Minimum)
Roast Beef with Au Jus or Mushroom Gravy
Chef Renee’s Signature Porketta
Roast Turkey
Chicken Parmesan
Chicken Marsala
Chicken Franchaise
Italian or Swedish Meatballs
Rigatoni with Vodka Sauce
Broccoli and Cavatelli
Sausage and Peppers
Sliced Ham with Pineapple Sauce
Pork Scaloppini

Two Choices $12.50  Three Choices $14.00
Starch Choice (Choose One)
Mashed Potatoes, Baked Potatoes, Rice Pilaf, Oven Roasted Red Potatoes, Halushki or Pasta
with Red Sauce
Vegetable (Choose One)
Steamed Broccoli and Cauliflower, Glazed Carrots, Green Bean Almondine, Grilled
Asparagus, Italian Green Beans, or Corn
Also included (Choose One) Garden Salad with choice of two dressings, Pasta Salad, Potato
Salad or Cole Slaw
Rolls and Butter
Coffee, Tea, Decaf, and Iced Tea
Chef’s Choice Dessert