



# LUNCH PLATED

**(20-PERSON MINIMUM)**

Price includes a selection from each course. Add \$4 to the higher priced entree for a tableside entrée choice of two. Higher entrée price will prevail for a pre-count entrée choice of two (72 hours notice required).

## APPETIZERS

**(SELECT ONE)**

Today's Soup Selection

Our House Salad of Seasonal Greens and Vegetables with Sun-Dried Cranberry Vinaigrette

Traditional Caesar Salad

Warm House-Rolled Mozzarella Tempura with Macadamia-Basil Pesto

## ENTREES

**(SELECT ONE)**

Orecchiette with Pink Vodka Sauce, Shrimp, Artichokes and Asparagus  
\$25 per guest

Grilled Atlantic Salmon with Smoked-Paprika Cream  
\$30 per guest

Stuffed Breast of Chicken with Fontina, Prosciutto and Shiitake Mushrooms with Roasted Shallot Jus  
\$28 per guest

Herb-Roasted Breast of Chicken with Herb and Wild Mushroom Fondue  
\$28 per guest

Thinly Sliced Grilled Marinated Hanger Steak with Sun-Dried Tomato Jus  
\$32 per guest

Risotto Mulligatawny with Coconut Crusted Tofu  
\$27 per guest

Roasted Vegetable Strudel with Garlic Sautéed Spinach and Keycap Glaze  
\$26 per guest

## DESSERTS

**(SELECT ONE)**

Lemon Meringue Pie with Citrus Salad, Raspberry Coulis

Dark Chocolate Passion Bombe

Chocolate Mousse, Passion Fruit Gelée, Raspberry Coulis, Fresh Raspberries

New York-Style Cheesecake with Caramel Sauce, Strawberry Compote

Fresh Fruit and Berry Delight

Puff Pastry Shell, Vanilla Custard, Seasonal Berries and Fruit, Raspberry Coulis

Iced Tea, Water, Coffee, Decaffeinated Coffee and Tea

House-Baked Rolls and Butter

*All prices are subject to 20.5% Service Charge and 7% New Jersey Sales Tax*



# LUNCH

## HOT BUFFET

### SALADS

Mixed Field Greens with Assorted Dressings  
Chef's Selection of Two Composed Salads  
Fresh Sliced Fruit and Berries

### ENTREES

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH

**(SELECT THREE)**

Stuffed Breast of Chicken with Fontina, Prosciutto and Shiitake Mushrooms with Roasted Shallot Jus  
Braised Tenderloin Tips and Pork Bellies in White Bean-Bordelaise Sauce  
Pan-Seared Grouper with Lemon Grass and Sweet Pepper Broth  
Orecchiette Pasta with Pink Vodka Sauce, Shrimp, Artichokes and Asparagus  
Roasted Sliced Loin of Pork with a Pancetta and Five-Onion Relish  
Marinated and Grilled Sliced Hanger Steak with Roasted Garlic Keycap Glaze  
Grilled Salmon with Smoked-Paprika Cream  
Herb-Roasted Chicken Breast with Herb & Wild Mushroom Fondue  
Grilled Sword Fish Steak with Citrus-Basil Sun-Dried Tomato Butter  
Mulligatawny Risotto with Coconut Crusted Tofu  
Assorted Rolls and Butter

### DESSERTS

Our Pastry Chef's Dessert Selections

*Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Tea*

\$34 per guest (30-person minimum)