



SAMPLE LUNCH MENUS

Option 1

Chicken Marsala

Chicken breast in a luscious marsala wine sauce with generous mushrooms

Creamy Garlic Mashed Potatoes

Yellow potatoes blended with cream, butter, garlic and seasonings

Caprese Skewers

Fresh mozzarella balls, basil leaves, tomatoes drizzled with balsamic reduction

Quinoa Stuffed Peppers - Vegetarian

Roasted red peppers stuffed with protein packed quinoa with diced carrots, onions, and celery

Classic Caesar Salad

Fresh romaine, parmesan cheese, lemon juice, classic Caesar dressing and croutons on the side

Option 2

Chicken Braciolo

Chicken breast wrapped with prosciutto and provolone cheese with red wine reduction

Quinoa Stuffed Peppers - Vegetarian

Roasted red peppers stuffed with protein packed quinoa with diced carrots, onions, and celery

Creamy Yukon Mashed Potatoes

Mashed Yukon potatoes blended with cream, butter and seasonings

Roasted Vegetable Medley

Fresh vegetables including carrots, peppers, cauliflower, onions and mushrooms tossed with fresh rosemary, seasonings and olive oil

Strawberry Spinach Salad

Tender baby spinach, sliced strawberries, bacon crumbles, red onions, candied pecans and balsamic vinaigrette

Option 3

Chicken Picatta

Chicken breast, golden pan fried, served with buttery lemon sauce accented with capers and fresh parsley

Italian Meatballs with Marinara Sauce

Seasoned beef meatballs with Italian seasonings in marinara sauce and fresh basil chiffonade

Red Skinned Mashed Potatoes

Red skinned Potatoes, mashed with cream and seasonings

Roasted Asparagus and Rainbow Carrots

Fresh Asparagus spears with rainbow carrots generously seasoned and roasted with olive oil

Chopped Salad

Fresh romaine lettuce, bacon, cucumbers, tomatoes, parmesan cheese, red peppers, red onions tossed with house vinaigrette

Option 4

Marinated Flank Steak

Marinated Flank Steak Strips, soy sauce, red wine vinegar, garlic, and honey served with sweetened bbq sauce

Prosciutto Wrapped Cantaloupe

Fresh cantaloupe wrapped in savory prosciutto topped with mint leaves

Vegetable stack – Vegetarian

BFresh vegetable slices including peppers, mushrooms, zucchini, onions and carrots, stacked into towers and drizzled with balsamic

Tricolor Roasted Potatoes

Yellow, red and purple potatoes roasted with generous seasonings, garlic, olive oil and fresh rosemary

Summer Berry Salad

Mixed Greens, fresh strawberries, blueberries and grapes, tossed with honey mustard dressing and candied walnuts

Option 5

Whiskey Chicken

Chicken breast marinated and flambéed with whiskey (alcohol is burned off), served in a creamy sauce with seasonings

Marinated Steak Strips

Beef Flank steak marinated in red wine vinegar, soy, garlic, grilled and garnished with parsley and seasoned sauce

Wild Rice

Long grain rice, diced celery, onions, carrots, herbs and seasonings

Caprese Stuffed Portobello Mushrooms – Vegetarian

Portobello mushrooms brushed with garlic oil, stuffed with grape tomatoes, fresh mozzarella cheese, baked and drizzled with balsamic reduction and basil chiffonade

Prosciutto and Gorgonzola Salad

Romaine lettuce tossed with crispy prosciutto, red onions, and Gorgonzola cheese crumbles tossed in red wine vinaigrette

Option 6

Braised Boneless Beef Shortribs

Braised Boneless beef short ribs oven-seared, hand seasoned, infused with demi-glace and slow braised until tender

Parmesan Crusted Chicken Skewers

Brined Chicken Breast, coated with Parmesan and Panko crust garnished with parsley

Herb Quinoa Stuffed Tomatoes – Vegetarian

Herb quinoa and panko stuffed in hearty ripened tomatoes

Tricolor Roasted Potatoes

Red, yellow and purple potatoes generously seasoned and roasted with garlic, olive oil and fresh rosemary

Iceberg Wedge Salad

Iceberg wedges, tomatoes, bacon and blue cheese crumbles, drizzled with ranch dressing

Artisan Dinner Rolls with Butter

These are sample menus. We are flexible to mix or substitute items to suit your preferences or dietary needs. Please contact us directly for pricing and to customize a menu for your event. You can contact us at the number below or through the contact us form on our website.