

BREAKFAST BUFFET MENU

Sliced seasonal fruits

Steel-cut oatmeal with dried fruit, granola, cinnamon

Assorted muffins, pastries and croissants

Scrambled eggs

Seasoned potatoes

Hickory-smoked bacon

Chicken apple sausages

Pork link sausages

Buttermilk pancakes



LUNCH BUFFET MENU

Roasted tomato soup

Mixed greens salad with balsamic vinaigrette

Pasta salad with seasonal vegetables

Couscous salad with mint, feta, tomato, cucumber

Roasted chicken breast with artichokes and kalamata olives

Seared salmon with wild arugula and fennel

Green beans with toasted almonds and garlic

Herb-roasted new potatoes

Assorted rolls with butter

Chef selection of pies and cakes



LUNCH BUFFET MENU

Chicken soup with pearl couscous

Caesar salad with traditional condiments

Italian chopped salad with oregano vinaigrette

Melon salad with shaved prosciutto, arugula, citrus vinaigrette

Roasted chicken breast cacciatore

Seared white fish with Tuscan white bean ragout

Baked rigatoni with San Marzano tomatoes, garlic, basil

Balsamic-glazed seasonal squash

Assorted rolls with butter

Chef selection of pies and cakes



LUNCH BUFFET MENU

Roasted tomato soup

Traditional cobb salad with tomato vinaigrette

Niçoise salad with romaine, baby potatoes, beans, olives

Fusilli pasta salad with roasted tomato, pepperoncini, salami

Roasted chicken breast with mushrooms and marsala

Seared cod with ratatouille

Creamy polenta

Lasagna bolognese

Mashed potatoes

Assorted rolls with butter

Chef selection of pies and cakes

\$25 per person