



Dual Entrée Lunch Buffets options

Italian Themed

Caesar Salad
Grilled Vegetable Display
Grilled Chicken with a Tomato & Basil Relish
Eggplant Parmesan
House made Marinara Sauce and Fresh Mozzarella
Roasted Red Bliss Potato with Garlic, Thyme and Lemon
Warm Garlic Bread & Focaccia
Mini Cannoli's
\$19 per person

Mex-Tex Fun

Chopped Tomato, cucumber and Avocado Salad
Red onion and Lime-Cumin Vinaigrette
Barbecue Shrimp Quesadillas
Mango and Jalapeno Salsa
House Made Carnitas (our special Dry Rub)
Fresh Tomatillo salsa (Salsa Verde)
Chili Con Queso
Fresh Chips
White Rice with Green Onions
Roasted Seasonal Vegetables
Strawberry & Cream Parfait
\$20 per person

Slider Day

Locally Grown House Salad
Cucumbers, shredded carrot, red onion and Cherry tomato
House made ranch dressing
Beef Sliders
Shrimp Sliders
Diced onion, sliced house made pickles, shredded white cheddar, sliced tomato, shredded lettuce
Fresh made Potato Chips
Fresh Sliced Watermelon
Corn on the Cob
Slider Buns
Individual Apple Cobbler
fresh whipped cream
\$20 per person



Stuffed Chicken and Pork Buffet

Caesar Salad

House made Caesar dressing, croutons and parmesan cheese

Grilled Bourbon Marinated Pork tenderloin

Bourbon sauce, caramelized pecans

Spinach and Feta Stuffed Chicken Breast

Roasted red pepper coulis, grilled artichoke and cherry tomato relish

Mashed Sweet Potato

Israeli Couscous

Confetti of vegetable with fresh herbs and extra virgin olive oil.

Roasted vegetables

Assorted Cupcakes

Red velvet, vanilla and Creamy Chocolate

\$21 per person

Grilled Chicken and Salmon Buffet

Romaine & Goat Cheese Salad

Locally grown romaine, crumbled local goat cheese,

Roasted peppers, scorched cherry tomatoes and diced cucumber

House made white balsamic vinaigrette

Grilled Chicken Breast with Roasted Artichoke and Kalamata Olive Relish

Natural Chicken Jus

Pan Seared Faroe Island Salmon

Tomato-caper sauce

Parmesan Mashed Potato

Roasted Carrots, Broccoli and Cauliflower

Herb butter

Artisan Rolls

butter

Cookies and Brownies

\$19 per person

Southwest Buffet

Romaine, Queso Fresco, Tomatoes, Black Beans & Roasted Corn,

Chipotle Ranch Dressing, Cilantro Lime Vinaigrette

Southwest Cole Slaw

Carrots, Green Cabbage, Sweet Peppers, Shredded Jicama, Cilantro Leaves, Jalapeno

Soft Taco Bar with Carne Asada & Baja Garlic Shrimp

Flour and Corn Tortillas, Grated Queso Fresco, Pico de Gallo, Shredded Lettuce, Sour Cream,

Guacamole, Lime Wedges, Pico de Gallo & Salsa Verde

Southwest Beans

Red Chili Rice

Spiced Caramel Apple Empanadas Desert

\$20 per person



Atlantic Coast

Pasta Salad & Local Lettuce Salad
Cucumber, Marinated Tomato, Edamame & Croutons
Seasonal Grilled Vegetable Display
Maryland Style Crab Cakes
Caper Tomato Relish, Spicy Tartar Sauce
Roasted Bistro Tenderloin
Roasted Shallot Jus
Seasonal Potato Hash
Seasonal Succotash
House made Dinner Rolls
Whipped butter
Apple Tarts with Caramel Crumb Top
\$21 per person

The Venetian

Panzanella Salad
Tomato, cucumber, red onion, fresh basil and cubed bread
Red wine vinaigrette
Tomato Mozzarella Caprese Salad
Pan Seared Salmon
Pepperoncini and Olive Relish
Pan Roasted Chicken Breast with a Mushroom Ragout
Baked Ratatouille
Lemon & Herb Orzo
Grated Parmesan Cheese
Dinner rolls and Breadsticks
Whipped butter
Chocolate Cannoli
\$20 per person

Prices do not include Delivery and Sales Tax