



One entrée Lunch Buffets options

Chicken Caprese Lunch Buffet

Caesar Salad

House made Caesar dressing, Grilled Cherry tomatoes

Asiago cheese, house made croutons

Basil Marinated Grilled Chicken Caprese

Heirloom cherry tomatoes, Fresh buffalo mozzarella and fresh basil, Locally grown arugula

Roasted Garlic and Thyme red bliss potato

Big Green Egg Roasted Green Beans and red onion

House made Dinner rolls and butter

Individual Strawberry Shortcake

Pecan Squares

\$17 per person

The Greek Way

Traditional Greek Salad

vine ripe tomato, European cucumbers, red onion, locally made feta cheese, stuffed grape leaves,

Kalamata olives, olive oil and fresh lemon

House made Baba ganoush and hummus

Locally prepared pita bread

Grilled Citrus and Herb Marinated Chicken Skewer

locally made Greek yogurt and dill sauce

Seasonal Fresh Fruit

Chocolate Shots

Lemon Bars

\$17 per person

Salmon Buffet

Locally Grown Spinach

roasted cremini mushrooms, red onion, sliced egg, locally made goat cheese

roasted onion vinaigrette

Pan Seared Salmon Creole

Roasted pepper and onion creole with Rock shrimp

Basmati Rice

with green onion

Big Green Egg Roasted Vegetables

Artisan Rolls

whipped butter

Cookies, Brownies and Raspberry Oatmeal Bars

\$18 per person

Prices do not include Delivery and local sales Tax