

LUNCHEON BUFFETS

THE “DELI” LUNCHEON BUFFET

Chef's Soup Du Jour
Tossed Greens with Dressings
Five Bean Salad
Danish Potato Salad
Craisin Pecan Salad
A Variety of Sliced Deli Meats and Cheeses
*(to include: Roast Beef, Virginia Ham, Turkey Breast
and Genoa Salami)*
Cheddar and Swiss Cheeses
Assorted Breads and Flour Tortillas
Sliced Tomatoes, Onions, Pickles and Olives

Desserts

Freshly Baked Uncle Ralph's Cookies
Gourmet Brownies
Fresh Seasonal Fruits

Beverages

Freshly Brewed Colombian Coffee
Decaffeinated Coffee
Assorted Hot Teas
Iced Tea

\$17.50 per Person
(Minimum Guarantee of 25 Persons)

THE “DELUXE DELI” LUNCHEON BUFFET

Chef's Soup Du Jour
California Greens with Dressings
Marco Polo Tortellini Salad
Five Bean Salad
Craisin Pecan Salad
A Variety of Sliced Deli Meats and Cheeses
*(to include: Roast Beef, Virginia Ham, Turkey
Breast, Turkey Pastrami and Genoa Salami)*
Cheddar, Swiss and Provolone Cheeses
Assorted Breads, Flour Tortillas, Wheat Pita and
White Pita
Sliced Tomatoes, Onions, Pickles and Olives

Desserts

Baklava
Freshly Baked Uncle Ralph's Cookies
Gourmet Brownies
Fresh Seasonal Fruits

Beverages

Freshly Brewed Colombian Coffee
Decaffeinated Coffee
Assorted Hot Teas
Iced Tea

\$19.50 per Person
(Minimum Guarantee of 25 Persons)

**A 20% service gratuity and Virginia 5% sales tax will be added to all menu items.
Prices quoted are subject to change.**

THE “LUNCHEON DELIGHTS” HOT BUFFET

Tossed Garden Greens with Dressings

Your choice of two of the following entrees:

Southern Fried Chicken

Herb Baked Chicken

Breast of Chicken Picatta, Served with Lemon Caper Sauce

Breast of Chicken Saltimbocca, Served with Marsala Sauce

Sliced Turkey or Black Angus Meatloaf Served with Gravy

Rosemary Crusted Roast Loin of Pork, Served with Stewed Tomatoes and Black-eyed Peas

Sliced Flat Iron Steak Served with a Wild Mushroom Demi-Glace

Yankee Pot Roast

Baked Delta Catfish Creolé

Baked Filet of Tilapia Florentine with Salsa, Topped with Mexican Blended Cheeses

Meat Lasagna, Served with Marinara Sauce

Baked Penne Pasta with Roast Vegetables Marinara

The “Luncheon Delights” Buffet (LB-2) includes the Chef’s selection of two freshly prepared vegetables and warm rolls with butter.

Your choice of two of the following desserts:

Fresh Seasonal Fruits

Chocolate Torte

Chocolate Peanut Butter Pie

Southern Peach Pie

Red Velvet Cake

Almond Amaretto Cheesecake

Beverages

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

\$19.50 per Person (Minimum Guarantee of 50 Persons)

(35-49 Guests....add \$2.00 per person. Unfortunately, we cannot prepare the “Luncheon Delights” buffet for less than 35 persons.)

**A 20% service gratuity and Virginia 5% sales tax will be added to all menu items.
Prices quoted are subject to change.**

THE "ITALIAN SPECIALITY" LUNCHEON BUFFET

Minestrone Soup
Sliced Tomato and Mozzarella Salad
Penne, Served with Pesto Alfredo Sauce
Meat Lasagna, Served with Marinara Sauce
Boneless Breast of Chicken Piccata
Tuscan Vegetable Medley
Garlic Herb Bread Sticks

Desserts

Baklava and Fresh Seasonal Fruits

Beverages

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

\$19.50 per Person (Minimum Guarantee of 50 Persons)

THE "MEXICAN" LUNCHEON BUFFET

Black Bean and Cilantro Soup
Picolde Gallo Salad
Grilled Chicken Fajitas
Cheese Quesadillas
Baked Filet of Tilapia Florentine with Salsa, Melted Mexican Blended Cheeses and Green Onion
Refried Beans, Spanish Rice, Tex-Mex Vegetable Sauté
Shredded Mexican Blend of Cheeses, Guacamole, Diced Fresh Tomatoes,
Sour Cream, Jalapenos
Assorted Flour Tortillas
Salsa and White Corn Tortilla Chips

Desserts

Kahlua Chocolate Mousse and Pina Colada Torte

Beverages

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

\$19.50 per Person (Minimum Guarantee of 50 Persons)

(35-49 Guests....add \$2.00 per person. Unfortunately, we cannot prepare these "themed" luncheon buffets for less than 35 persons.)

After 2PM – add \$5.00 Additional per Person for the Dinner Price

**A 20% service gratuity and Virginia 5% sales tax will be added to all menu items.
Prices quoted are subject to change.**

THE "SOUTHERN" LUNCHEON BUFFET

Five Bean Salad
Danish Potato Salad
Southern Fried Chicken
Pulled Pork Barbecue, Served with Buns
Baked Filet of Peppered Catfish Creole with Lemon Butter
Southern Style Prepared Green Beans
Cinnamon Candied Yams
Warm Corn Muffins, Served with Butter

Desserts

Warm Fruit Cobbler, Served with Whipped Cream and Key West Lime Pie

Beverages

Freshly Brewed Colombian Coffee, Decaffeinated Coffee,
Assorted Hot Teas, Iced Tea and Lemonade

\$19.50 per Person (Minimum Guarantee of 25 Persons)

THE "SOUP, SALAD AND POTATO" LUNCHEON BUFFET

Chef's Soup Du Jour

Fresh Salad Greens and Fresh Baby Spinach, Served with the Following Toppings:
*(Tomatoes, Cucumbers, Peppers, Carrots, Mushrooms, Chopped Hard Boiled Eggs,
Julienne Strips of Ham, Turkey, Swiss and Muenster Cheeses)*

Marco Polo Tortellini Salad

Five Bean Salad

Freshly Baked Potatoes, Served with the Following Toppings:
*(Whipped Butter, Sour Cream, Chopped Scallions, Real Bacon Bits,
Turkey Chili, Fresh Broccoli Florettes and Warm Cheddar Cheese Sauce)*

Warm Rolls, Served with Butter

Desserts

Freshly Baked Uncle Ralph's Cookies, Gourmet Brownies and Fresh Seasonal Fruits

Beverages

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

\$17.95 per Person (Minimum Guarantee of 50 Persons)

**A 20% service gratuity and Virginia 5% sales tax will be added to all menu items.
Prices quoted are subject to change.**