



Buffet Lunch Selections

Deli Style Lunch Buffet

Chefs Soup of the Day

Tossed Organic Mixed Greens with Assorted Toppings and Two Salad Dressings
Iceberg Wedges with Blue Cheese Dressing and Roasted Tomatoes
Grilled Vegetables with Fresh Mozzarella and Balsamic
Classic Red Bliss Potato Salad

Pre-Made Sandwiches
Chicken Salad Wraps
Tuna Salad Wraps
Roast Beef and Provolone on Ciabatta
Turkey, Cheddar and Bacon on Multi Grain
Ham and Swiss on Rye
Mustard and Mayonnaise

Assorted House Baked Cookies and Brownies
Sliced Seasonal Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas and Iced Tea

\$30.00 per person



Artisan Butcher Block Lunch Minimum 25 Guests

Chefs Soup of the Day

Fresh Mozzarella Cheese, Red Quinoa, Tomatoes, Artichokes and Arugula

Charred Sirloin and Portobello Mushroom Kale Caesar Salad

Tossed Organic Mixed Greens with Assorted Toppings and Two Salad Dressings

Spiced Shrimp Salad on Grilled New England Rolls

Open Faced Curry-Mango Chicken Salad on 7 Grain Bread

Fresh Roasted Turkey and Avocado BLT with Mayonnaise on Rye

Mediterranean Wraps with Goat Cheese, Grilled Vegetables and Hummus

Grilled Chicken Flatbread Pizzas with Capers, Lemon Zest, Basil and Parmesan Cheese

Seasonal Fresh Fruit Salad with Mint

Lemon Bars

Chocolate Biscotti

Selection of House Baked Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas and Iced Tea

\$40.00 per person

All Prices are Subject to 20% House Charge and 7.35% CT State Sales Tax



The Southern Cook Out

Assortment of Fresh Buns and Rolls
Lettuce, Tomato, Red Onion and Pickles
Ketchup, Mustard and Mayonnaise

Grilled to Order - BBCC Beef Hamburgers and Cheeseburgers
All Beef Hot Dogs
BBQ Chicken

House Smoked Pulled Pork

Warm Baked Beans, Chili and Sauerkraut

Coleslaw
Macaroni Salad
Potato Salad
Watermelon Salad

Assorted Cookies and Brownies
Whole Fruit

\$40 per person

\$150 per Chef Attendant

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Tuscan Lunch Buffet

Caesar Salad with Toasted Parmesan Croutons
Tomato and Roasted Garlic Bruschetta with Crostini
Fresh Mozzarella Salad with Cipollini Onions, Grape Tomatoes
And Balsamic Dressing

Salad of Penne Pasta with Artichokes and Pecorino

Roma Spiced Breast of Chicken with Roasted Garlic-Basil Jus

Carved to Order Gorgonzola Crusted Sirloin of Beef with Barolo Sauce

Oven Roasted Potatoes
Seared Zucchini and Roasted Peppers

Focaccia Bread and Rolls with Butter and Olive Oil

Cannolis, Tiramisu and Assorted Italian Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas and Iced Tea

\$50.00 per person

\$150 per Chef Attendant

All Prices are Subject to 20% House Charge and 7.35% CT State Sales Tax