

Chef's Daily Lunch Buffets

\$32 per person

All Lunch Buffets are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas and Freshly Baked Rolls & Butter (\$6 per person surcharge will be added when not ordered on designated day).

Monday: Cajun

Tortilla Soup

Southwestern Caesar Salad with Roasted Corn & Black Beans

Carrot, Jicama, Cilantro & Mango Salad

Chipotle BBQ Carved Brisket of Beef

Chicken and Bean Stew with Tomato Salsa

Cornbread with Green Chile rice

Lemon Cake & Key Lime Pie

Tuesday: South Philly Italian Market

Escarole Soup

House Salad with Roasted Peppers & Pine Nuts

Tomato & Buffalo Mozzarella Salad

Chicken & Beef Cheese Steak with Fried Onion, Mushroom, Pepper & Whiz

Premade Italian Hoagies

Italian Vegetable Wraps to include: Spinach, Grilled Peppers, Pesto and Zucchini

Pulled Italian Pork with Slider Rolls and Aged Provolone Cheese

Rum Cake, Cannoli & Éclairs



Chef's Daily Lunch Buffets Continued

\$32 per person

All Lunch Buffets are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas and Freshly Baked Rolls & Butter (Additional \$6 when not ordered on designed day).

Wednesday: Mediterranean

- Vinegar Salad with Cucumber & Tomatoes
- Baby Greens with Preserved Lemon Dressing
- Hummus with Pita
- Marinated Olive with Feta Cheese
- Grilled Flank Steak with Cilantro & Orange
- Lemon Basil Chicken over Mediterranean Cous Cous
- Seafood Paella tossed with Mussels, Calamari & Shrimp
- Amaretto Cookies

Thursday: Philly Sports Buffet

- All Beef Hot Dogs & Italian Sausage Bar
- Grilled Green Peppers and Onions, Raw Onions, Ketchup, Relish, Mustard, Chili, Bacon
- Wedge Salad with Blue Cheese and buttermilk Dressing
- Macaroni Salad
- Cole Slaw
- Potato Salad
- Pretzels with Melted Whiz
- Cookies & Apple Torte

Friday: Mardi Gras

- Gumbo Soup
- Chilled Spinach & Lettuce salad with cilantro lime Shrimp
- Bourbon Street Mushroom Salad
- Blackened Chicken
- Tequila Lime Orange Roughy
- Dirty Rice
- Vegetables
- Corn Bread
- Pecan Pie & Chocolate Tart



Additional Lunch Buffets

All Lunch Buffets are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas and Freshly Baked Rolls & Butter

Working Sandwich Bar

\$34

Baby Greens accompanied by Tomato, Cucumber, Feta & Olives

Penne Salad with Vegetables in Pesto Ranch Dressing

Asparagus with Artichokes & Roasted Peppers

Fruit Salad

Soup Du Jour

Sandwich Pick (3) - (all premade sandwiches can be used for box lunches)

Honey Roasted Turkey with Swiss, Tomato, Romaine Dijon Wrap

Buffalo Mozzarella on Baguette with Tomato & Basil

Roast Beef & Brie on Onion Roll with Mild Horseradish & Tomato

Tuna Salad on Pumpernickel with Cucumber & Tomato

Ham & Jarlsburg Cheese with Grain Mustard Dressing on a Croissant

Grilled Chicken with Buffalo Mozzarella, Baby Spinach & Basil Aioli

Assorted Cookies & Brownies

German / Oktoberfest

\$34

Cucumber & Vinegar Salad

Baby Greens

Traditional Sausage

Knockwurst

Bratwurst

Sauerbraten

Braised Red Cabbage

Roasted New Potatoes

Apple Cake

Black Forrest Cake



Additional Lunch Buffets Continued

All Lunch Buffets are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas and Freshly Baked Rolls & Butter

Alto

\$38

- Roasted Tomato & Boursin Soup
- Grilled Asparagus with Herb Breaded Crumb, Gorgonzola & Toasted Pine Nuts (cold)
- Arugula & Radicchio with Reggiano & Pecans
- Roasted Salmon with Caponata Roasted Chicken with Potato Wedges, Tomatoes & Mushrooms
- Marinated Olives & Bruschetta
- Tiramisu & Almond Cookies



VIP Deli Buffet

\$38

- Mixed Greens including Boston Bibb, Lolo Rosso with Snow Pea Shoots, Roasted Yellow & Red Tomatoes Topped with Goat Cheese
- Pesto Marinated Chicken Breast
- Medium Rare with a Chili Glaze Filet
- Fennel Pollen Dusted Salmon with Chipotle Onion Compote
- Roasted Corn & Yukon Salad with Fresh Mussels & Sea Bean Garnish
- Vegetable Pasta Salad with Broccoli, Toasted Pine Nuts, Buffalo Mozzarella & Penne Pasta
- Chef's Choice Assorted Desserts

Wrap

\$34

- Garden Salad with toppings
- Pasta Salad with Fresh Vegetable & Pesto Dressing
- Grilled Chicken Caesar with Tomato in a Wrap
- Honey Turkey with Swiss Romaine Dijon in a Wrap
- Tuna Salad with Iceberg & Cucumber in a Whole Wheat Wrap
- Roasted Vegetable & Avocado Romaine in a Tomato Wrap
- Grilled Chicken with Fresh Mozzarella, Baby Spinach, Basil, Aoli in a Wrap
- Blondie & Brownie Squares
- Assorted Cupcakes

Additional Lunch Buffets Continued

All Lunch Buffets are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas and Freshly Baked Rolls & Butter

Interactive Salad Bar with Soup

Chef Attendant fee of \$100 applies 1 per 25 guests

2 Soups Du Jour

House made Ranch Dressing, Balsamic & Champagne Vinaigrettes

Zucchini Breads

Mixed Fruit Salad, Honey Orange Syrup

Key Lime Pie & Vanilla Crème Brulee

Pick 3

NICOISE – Seared Rare Tuna, Green Beans, Potato, Olive, Hard Cooked Eggs, Butter, Bibb lettuce, Red Wine Vinaigrette

COBB – Rotisserie Chicken, Bacon, Egg, Turkey Julienne, Cheddar, Gruyere, Tomato, Mixed Romaine & Iceberg Lettuce, Avocado, Ranch Dressing

CAESAR – Grilled Chicken, Crouton, Parmigiano Reggiano, White Anchovy, Romaine Lettuce, Lemon Dressing

WEDGE – Slow Roasted Beef, Bacon, Crumbled Blue Cheese, Cherry Tomato, Hearts of Palm, Baby Iceberg Lettuce, Blue Cheese Dressing

GREEK – Marinated Shrimp & Calamari, Roasted Beets, Pepperoncini, Feta Cheese, Green Olives, Mixed Field Greens, Lemon Oregano Vinaigrette

CHOPPED ANTIPASTI – Salami, Ham, Pepperoni, Provolone Cheese, Cherry Peppers, Sun-dried Tomatoes, Capers, Pine Nuts, Kalamata Olives, Chopped Iceberg Lettuce, Balsamic Vinaigrette

SPINACH – Tuna Salad, Crispy Bacon, Hard Cooked Egg, Tart Apple, Brie, Baby Spinach, Bacon Vinaigrette

\$34

Get Fit

Red Pepper Potato Soup

Cucumber & Tomato Salad

Orange & Shaved Fennel Salad with Julienne Vegetables

Herb Seared Chicken Breast with Roasted Tomatoes and Seasonal Squash

Pepper Marinated Flank Steak with Onions, Garlic and Spinach with Rosemary Jus

Toasted Rise Pilaf

Steamed Broccoli

Coconut Macaroons

Angel Food Cake

\$36

Lunch on the Run (boxed lunch) - \$25

A Boxed Lunch that Includes Your Choice of Sandwich:

Ham & Cheddar on a Bavarian Pretzel Roll

Chicken Cranberry Salad with Lettuce and Tomato on Multigrain Bread

Roast Beef and Swiss on an Onion Roll

with Black Pepper Horseradish Mayonnaise

Turkey Boursin & Bacon Baguette with Lettuce and Tomato

Spicy Chicken Chipotle Caesar Wrap

Grilled Vegetable & Hummus on a Spinach Wrap

Assorted Bags of Snacks, Whole Fresh Fruit, Tastykakes, Condiments & Utensil Kits

Assorted Soft Drinks and Bottled Water

Two-Course Plated Luncheons

All Plated Lunches are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas, Freshly Baked Rolls & Butter and Dessert.

Vegetable Strudel

\$22

Stuffed with Garbanzo Beans, Portobello Mushrooms, Spinach, Onions, Roasted Red Peppers, Butter, Garlic, Basil, Risotto

Salad Trio

\$22

Citrus Tarragon Chicken Salad, Creamy Shrimp Salad & Tortellini Pasta Salad, Garnish with Fruit Kabob

Champagne Chicken with Artichokes

\$24

Grilled Chicken Breast Served in a Champagne & Tarragon Sauce, Accompanied by Chef's Choice of Starch & Vegetable

Chili Basil Chicken

\$24

Green Chili Basil Chicken Salad with Grilled Pineapple

Herb Salmon

\$26

Herb Salmon and Lemon Risotto with Roasted Tomato Coulis

Crusted Tilapia

\$26

Mustard Crusted Tilapia with Grilled Yellow Pepper & Cous Cous

Duel Entrée

\$28

Salmon & Chicken with White Bean Escarole

Seared Chicken

\$24

Pesto Seared Chicken with Tomato Risotto & Wild Mushroom

Glazed Chicken

\$24

Orange Soy Glazed Chicken with Wok Vegetables & Scallion Basmati

Ravioli

\$22

Duel Ravioli – Spinach & Cheese and Wild Mushroom with Garlic Cream



Mushroom Chicken

\$24

Chicken with Kennett Square Mushrooms, Mash Potatoes and Pearl Onion Jus

Desserts

Philadelphia Cheesecake, Chocolate Revenge, Lemon Raspberry Torte, Fresh Fruit Flan, Red Velvet Cake, Strawberry Layer Cake, Carmel Chocolate Cake

Three-Course Plated Luncheons

All Plated Lunches are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas and Freshly Baked Rolls & Butter

Starters

Garden Salad

Mixed Greens Topped with Dried Cranberries, Tomatoes, Cucumbers, Shredded Carrots & Your Choice of Dressing

Caesar Salad

Traditional Caesar Salad Composed of Crisp Romaine Lettuce & Garlic Croutons Tossed with Our House Caesar Dressing & Finished with Shredded Parmesan Cheese

Tomato & Mozzarella Salad

Buffalo Mozzarella, Mixed Greens and Plum Tomatoes with Foccia and Balsamic Vinegar

Mixed Green Salad

Mixed Greens with Grilled Portobello Mushrooms and Pine Nuts & Feta Cheese

Soup Du Jour

Prepared Fresh Daily



Three-Course Plated Luncheons Continued

All Plated Lunches are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas and Freshly Baked Rolls & Butter



Entree

Portobello Mushroom Ravioli

Portobello Mushroom Ravioli with Roasted Garlic Cream, Sautéed Spinach, Tomato and Goat Cheese

\$30

Baked Salmon

Baked Salmon with Rosemary Risotto, Tomato Sorrel Burre Blanc, Accompanied by Chef's Choice of Starch & Vegetable

\$32

Grilled Strip Steak

8 oz. of Succulent Sirloin, Grilled to Perfection with Roasted Shallots, Accompanied by Chef's Choice of Starch & Vegetable

\$34

Balsamic Pork Loin

Pork Loin with Mushroom Risotto and Rosemary Jus, Accompanied by Chef's Choice of Starch & Vegetable

\$32

Pan Seared Chicken Breast

Served on Roasted Garlic Mash Potato with a Cilantro Tomato Jam

\$31

Twin Crab Cakes

Seared Jumbo Lump Crab Cakes Served in a Rich Pool of Sherried Lobster Sauce, Accompanied by Chef's Choice of Starch & Vegetable

\$38

Desserts

Philadelphia Cheesecake Garnished with Seasonal Fruit & Whipped Cream, Lemon Torte with a Graham Cracker Crust, Carrot Cake, Vanilla Crème Brulee with Fresh Berries, Chocolate Torte with Raspberry Coulis & Fresh Fruit, Fruit Tart, Strawberry Layer Cake