

Hot Gourmet Lunch Buffet

10 person minimum

*These items require at least one hour to warm when using a chafing dish. Please discuss heating instructions when placing order.

Chicken Roulade*

- Breast of chicken stuffed with spinach, fresh herbs, and fontina cheese with a sweet basil pesto sauce accompanied by basmati rice
- Tuscany grilled vegetables
- Field salad
- Bread basket with sweet butter
- Tiramisu

\$17⁹⁵ per person

Taco Bar*

- Ground beef, grilled chicken, and all the fixings to include: iceberg lettuce, chopped tomatoes, shredded cheddar and Monterey jack cheese, crispy taco shells, and tortillas salsa and guacamole
- Santa Fe terrine with tri-color tortilla chips
- Aztec green salad
- Chocolate-butter cream cake

\$14⁵⁰ per person

Chicken and Shrimp*

- Florida gulf shrimp and boneless breast of chicken stir-fried in Hoisin sauce and served on a bed of steamed jasmine rice
- Honey gingered carrot salad
- Asian field greens salad
- Strawberry cheesecake

\$18⁵⁰ per person

Baked Garlic Shrimp*

- Marinated shrimp baked underneath a light herb crust, served on a bed of acini de pepe pasta
- Tuscany grilled vegetables
- Caesar salad
- Bread basket with sweet butter
- Tiramisu

\$18⁹⁵ per person

Wild Halibut Fish*

- Sautéed halibut serve with basil tomato sauce serve with a pan roast of Yellow Finn potato. And steamed spinach
- Asparagus citrus salad
- Bread basket with sweet butter
- Pear tart

\$19⁵⁰ per person

Caribbean Reef*

- Grilled red snapper on a warm mango salsa accompanied by roasted garlic-sautéed spinach
- Roasted herb potatoes
- Big island salad
- Basket of miniature rolls
- Carrot cake

\$17⁵⁰ per person



Mixed Grill*

- Mesquite grilled chicken, seared flank steak, and grilled shrimp served over a bed of rice
- Tuscany grilled vegetables
- Cocktail rolls with butter
- Raspberry cheesecake

\$19⁹⁵ per person

Salmon Piccata*

- Filet of salmon in a lemon-basil caper sauce with pearl pasta, tossed in a confetti of garden-fresh vegetables
- Asparagus with parmesan cheese and pine nuts
- Field salad
- Miniature French pastries

\$17⁵⁰ per person

Roasted Rockfish

- Filets of rockfish marinated in Valencia orange, toasted sweet garlic and Spanish thyme, quick roasted and served with Basque-style potatoes, caramelized shallots, grilled green and red pimentos in an orange and thyme-scented sauce
- Mediterranean salad
- Bread basket with sweet butter
- Lemon layer cake

\$19⁵⁰ per person



Call us at (703) 327-9257