

# Lunch Buffets

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Prices are subject to change & do not include a 21% gratuity and 6% sales tax

## \*Soup, Salad & Potato Bar

\$ 19.00 per person

Chef's Daily Soup (Add Chili for \$2.00 per person), Fresh Tossed Salad Greens or Romaine Lettuce, Chef's Choice of Dessert, Rolls with Butter, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk (Gluten Free available on request)

### Toppings:

Diced Turkey, Ham, Chicken, Shredded Carrots, Shredded Cheese, Cucumbers, Tomatoes, Red Onions, Croutons, Dried Cranberries, Sliced Almonds, Mandarin Oranges

### Baked Potatoes with:

Broccoli and Cheese, Sour Cream, Butter and Bacon Bits

## Soup and Wrapped Sandwiches

\$ 17.00 per person

Grilled Chicken Caesar Salad Wrap, Roast Beef and Tomato with Horseradish Wrap, Smoked Turkey BLT Wrap, Soup of the Day, Fresh Fruit Salad, Vegetables and Dip, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, Freshly Baked Cookies and Brownies for Dessert

## The Deli Buffet

\$ 19.00 per person

Soup Du Jour, Tossed Garden Salad with Assorted Dressings, Redskin Potato Salad, Cole Slaw, Platters of Shaved Ham, Smoked Turkey and Roast Beef, Swiss, Cheddar and Jack Cheeses, Lettuce, Tomato, Red Onion, Kosher Dills, Mayonnaise, Mustard, Dijon Mustard and Horseradish, Fresh Deli Breads and Hoagie Rolls, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, Freshly Baked Cookies and Brownies for Dessert

## The Fajita Grill

\$ 22.00 per person

Tortilla Soup, Fiesta Salad, Tortilla Chips and Salsa, Charbroiled Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers and Onions, Hot Flour Tortillas, Mexican Rice, Refried Beans, Fresh Tomato, Lettuce, Onion, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo, Sliced Jalapeno, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, with Sopapillas for Dessert

## Taste of Italy

\$ 22.00 per person

Choice of Cream of Tomato or Minestrone Soup, Marinated Italian Pasta Salad, Tossed Salad with Balsamic Vinaigrette, Penne Primavera, Chicken Piccata, Italian Squashes, Fresh Breadsticks, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, Cannoli or Tiramisu for Dessert

## North Campus Buffet

Fresh Garden Salad with Assorted Dressings, Marinated Vegetable Pasta Salad, Tropical Fruit Salad, Chef's Selection of Fresh Vegetables, Starch and Assorted Desserts, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk

Two Entrée Buffet

\$ 23.00 per person

Three Entrée Buffet

\$ 25.00 per person

### CHOICE OF ENTRÉE:

Chicken Vesuvius  
Cranberry Almond Chicken with Orange Glaze  
Chicken Madeira  
Lasagna (Meat or Vegetarian)  
Barbecued Pork Spare Ribs  
Beef Tips over Noodles  
Sliced Flank with Mushroom Wine Sauce

\*\*Veggie Stacked Grilled Portobello  
Pecan Chicken with Butter Sauce  
\*Cod with Casino Butter Wine Sauce  
Salmon in Lemon Pesto Cream  
Mostaccioli  
\*Baked Salmon w/ Pineapple Salsa

Buffet Choices require a minimum of 40 people, Buffets may be served for fewer than 40 people: a surcharge of \$2.00 per person will apply for 30-39 people, A sandwich or entrée will be substituted for a final head count fewer than 25 people

\* = Gluten Free

\*\* = Vegan