

# Luncheon Entrées

Includes Soup or Salad, Rolls with Butter & Brewed Beverages. Minimum 10 guests.

## Chicken Fried Steak or Chicken

Southern style served with peppered gravy and herbed mashed potatoes

## Vegan Tofu Scramble

Tofu, peppers, onions, mushrooms, broccoli, quinoa, fresh herbs and tomato slices

## Pork Tenderloin

Herb crusted, slow roasted and served in a light rosemary marinade and served with scalloped potatoes

## Jerk Spiced Salmon

Wild rice pilaf and pineapple salsa

## Tilapia

Parmesan herb crusted tilapia filet, served over a bed of citrus basmati rice

## Roasted Prime Rib

Roasted 8 oz. Prime Rib with our special thyme au jus seasoning and served with baked potato

## Stir Fry

Choice of Oriental chicken or sirloin beef with sautéed peppers, onions and carrots tossed with Teriyaki glaze and sesame seeds, served on a bed of rice pilaf

## Roasted Vegetable Lasagna

Layers of roasted vegetables, Ricotta and Mozzarella cheese, topped with marinara sauce and served with garlic bread

For pricing please contact your sales manager. Prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

REV1382A/0219

# Luncheon Selections

## Sandwich Selection

Your choice of one of the following: French Fries, Whipped Potatoes or Potato Chips  
Upgrade to Side of Soup.

### Steak Burger

Half pound of our delicious freshly ground Midwest beef charcoal grilled served with cheese on a toasted Kaiser roll

### Flaky Croissant Sandwich

Chicken Salad, Egg Salad or Tuna Salad with lettuce and tomato. Served on a soft croissant with pasta salad

### Tuscan Veggie

Balsamic marinated Portobello mushroom, grilled peppers, zucchini, pesto goat cheese, spinach wrap

### Club Sandwich

Turkey, Bacon and American Cheese with Lettuce and Tomato served on a Whole Wheat Bread with Potato Chips

### Vegetarian Sandwich

Multi-grain bread, tomato, cucumber, avocado, roasted peppers, boursin cheese spread

### Vegan Avocado Toast

Ciabatta toast topped with avocado spread, sliced tomatoes, alfalfa sprouts, lemon vinaigrette and mixed green salad

## Salad Selection

Served with Soup du jour and Assorted Corner Bakery Rolls with Butter

### Signature Grilled Chicken Salad

Mixed greens and chopped lettuces, seasonal berries, crumbled feta cheese, candied sunflower seeds, champagne vinaigrette

### Chef's Salad

Seasonal Mixed Greens with julienne turkey and ham, cheddar cheese, tomatoes, hard boiled egg quarters, cumpers and croutons

### Mandarin Salad

Mixed greens and chopped lettuces, smoked turkey, bacon, tomatoes, black olives, cheddar, diced eggs and ranch dressing

## Soup Selection

Chicken Tortilla  
Minestrone,  
Creamy Mac-and-Cheese Chicken Soup  
Tarter Tot Soup  
*with Bacon, Sour Cream, & Tater Tots*  
Wedding Soup  
Baked Potato Cheese  
Beef Barley

Lentil Potato Soup  
Vegetable Soup  
Broccoli Cheese  
Cheese Burger Soup  
Chicken Noodle  
Corn Chowder  
Pesto Chicken Minestrone  
Chicken & Rice

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# Lunch Buffet

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## Excellency's Selection

Buffet Service for 1 hour - 30 guest minimum

### Choice of 2 Salads:

- Assorted Mixed Baby Greens with House Dressing
- Fresh Fruit Bowl
- Pasta Salad
- Broccoli & Bacon Salad
- Green Bean Salad

### Choice of 2 Entrées:

- White Fish Broiled in Wine Sauce
- Chicken Carbonara
- Baked Rosemary Herbed Chicken
- Beef Stroganoff
- Carved Roast Sirloin
- Carved Ham with Fruit Sauce

### Choice of 3 Accompaniments:

- Oven Roasted Red Skin Potatoes
- Rice Pilaf
- Penne with Sun-Dried Tomato Pesto (Gluten Free Upon Request)
- Seasonal Fresh Vegetable
- Green Beans Amandine
- Roasted Corn & Peppers

### Includes:

Assorted Corner Bakery Rolls with Butter ▪ Chef's Selections of Pies & Cakes ▪ Fresh Brewed Beverages

## Taste of Italy

Buffet Service for 1 hour  
25 guest minimum

- Classic Caesar Salad
- Marinated Tomato and Cucumber Salad
- Italian Sausage and Roasted Pepper Ziti
- Creamy Chicken Fettuccine Alfredo
- Italian Green Beans
- Shaved Parmesan Cheese
- Garlic Bread Sticks with Butter
- Chocolate Cappuccino Mousse
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

## Peach Street Deli

Buffet Service for 1 hour  
25 guest minimum

- Marinated Tomato and Cucumber Salad
- Tuscan Pasta Salad
- House-Made Potato Chips with Sun-Dried Tomato Ranch Dip
- Deli-Sliced Roast Beef
- Turkey Breast and Ham
- Selection of Sliced Cheeses
- Variety of Breads and Rolls (*gluten free upon request*)
- Green Leaf Lettuce, Tomatoes, Onions, Pickles, Mayonnaise and Mustard
- Fresh Baked Cookies and Brownies
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Lunch Buffets available until 2 PM.

\$40 Service Charge if Guest Minimum is not met.

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# Lunch Buffet

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## The Philly Grill

Buffet Service for 1 hour - 25 guest minimum

- Mixed Baby Greens with Buffalo Mozzarella and Roman Tomatoes with Balsamic Vinaigrette
- Grilled Vegetable Pasta Salad
- Grilled Steak with Peppers and Onions
- Grilled Chicken Breast
- Seasoned Roasted Potato Wedges
- Lettuce, Tomato and Condiments
- Hoagie and Kaiser Rolls
- Provolone Cheese
- Cheddar Cheese Sauce
- Award Winning Philly Steak Soup
- Chef's Choice of Dessert
- Fresh Brewed Beverages

## Soup and Salad Buffet

Buffet Service for 1 hour - 25 guest minimum

### Choice of 2 Soups:

- Chicken Tortilla
- Lentil Potato Soup
- Minestrone Vegetable Soup
- Broccoli Cheese
- Creamy Mac'n Cheese Chicken Soup
- Tater Tot Soup with Bacon, Sour Cream and Tater Tots
- Wedding Soup
- Cheese Burger Soup
- Chicken Noodle
- Corn Chowder
- Baked Potato Cheese
- Beef Barley
- Pesto Chicken Minestrone
- Chicken & Rice

### Salad Bar Including:

- Spinach
- Chopped Romaine
- Harvest Blend
- Iceberg
- Chopped Eggs
- Black Beans
- Cheddar Cheese
- Croutons
- Bacon
- Cucumbers
- Tomatoes
- Onions
- Sliced Black Olives
- Julienne Pepper Blend

### Accompanied:

- Grilled Chicken
- Shrimp
- Blackened Chicken

### Dressing:

- Buttermilk Ranch
- French
- Balsamic
- Blue cheese
- Peppercorn

### Includes:

- Assorted Rolls
- Chef's Choice of Pies, Cakes and Assorted Desserts
- Coffee and Tea

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