

LUNCH MENU

SANDWICHES

Make anything a combo (Chips, Salad, Potato Salad, Coleslaw or Soup)

Wraps; White or Wheat

Fresh Baked Focaccia

COLD CUT CHOICES...

NY Style Roast Beef, Grilled Chicken, Smoked Turkey Breast, Smoked Ham, Salami, Prosciutto, Capicola, Pepperoni, Kicked Up Tuna Salad, Curry Chicken Salad

Cheeses...Cheddar, Havarti, Swiss, Provolone, Brie or Gouda

Toppings...Lettuce, spinach, tomato, onion, grilled onions, peppers, peppercinis, pickles, olives, mayonnaise, bacon mayo, bacon jam, stone ground mustard, Dijon mustard, yellow mustard, Italian seasoning, oil and vinegar

Mediterranean Chicken

spinach, mushrooms, artichoke hearts, feta, tomato

Grilled Chicken

roasted red peppers, red onion, balsamic glaze, tomato

Turkey Pesto Panini

Slow smoked Turkey breast, pesto butter spread, tomatoes and cheddar cheese

Philly Steak or Chicken

shaved steak or Chicken breast, mushrooms, cheese, roasted red peppers, onions

Chicken Waldorf

Diced Chicken breast, raisins, granny smith apples tossed in a sweet creamy dressing

Veggie Caesar

field greens, sundried tomatoes, white beans, asparagus, summer squash, zucchini, roasted red peppers, wild mushrooms, roasted garlic

Quattro Mushroom

shitake, Portobello, cremini, and oyster mushrooms, gorgonzola cheese, grilled onion, tomato, roasted garlic

Meatball

roasted red peppers, fresh mozzarella, roasted garlic

Italian Grinder

salami, prosciutto, capicola, pepperoni, red onion, chipotle mayo, tomato, fresh mozzarella

Buffalo Chicken

blue cheese dressing, gorgonzola, pepperoncini, red onion

BBQ Chicken

roasted sweet red onion, scallion, smoked gouda cheese



SALADS

Garden Salad: Raspberry Vinaigrette, Honey Balsamic, House Dressing, Buttermilk Ranch or Blue Cheese:

Caesar Salad:

Caprese Salad with Spinach: Honey Balsamic:

Greek Salad:

Roasted Vegetable Salad: Honey Balsamic:

Pear and Gorgonzola Salad with Field Greens: Pineapple Tarragon Vinaigrette:

Bacon and Tomato with Field Greens: Honey Balsamic Vinaigrette:

Tuscan Pasta Salad:

ADD Grilled chicken breast

ADD large spiked shrimp



PLATTERS

Hand Sliced Potato Chips w/ Gorgonzola Scallion Dip

Fresh Corn Tortillas House Made Salsa

Grilled Flatbreads White Bean Hummus & Tapenades

Sweet & Spicy Wontons with apricot dipping sauce

ANTIPASTO PLATTERS

**Seasonal Vegetable Crudit  with
Ranch Dipping Sauce**

**Imported and Domestic Cheeses
with Fruit and Thins**

Roasted Vegetable Antipasto
Zucchini, summer squash, sweet potatoes, carrots, red & yellow onions, asparagus, wild seasonal mushrooms, additions & balsamic essence

Italiano Antipasto
sliced hot capicola, sliced genoa salami, prosciutto, sundried tomato chicken breasts, provolone, mozzarella, asiago cheeses, eggplant caponata, marinated mushroom salad, Tuscan white bean salad, sliced tomatoes, grilled yellow onions, roasted red peppers, sauteed garlic spinach

PASTA

Italian Baked Penne with Sausage

Pasta Pomodoro with Fresh Basil

Cajun Pasta with Chicken

Penne Bolognese

Penne Marsala with Chicken

Pasta e Olio with Broccoli

Artichoke & Tomato Alfredo

Pasta Prima Vera

Pasta Puttanesca

Spicy Aryabhata with Red Sauce

Penne with Cherry Tomato & Fresh Mozzarella

Linguine with Grilled Zucchini and Onions

Pesto Penne with Grilled Chicken

Sun Dried Tomato Pasta Chicken & Artichokes

Smoked Gouda Macaroni and Cheese

Penne Pomodoro and Meatballs

Spicy Cajun Pasta with Grilled Chicken

Southwest Penne

Greek Pasta with Crumbled Feta

Vegetable Lo Mein

CHICKEN

Chicken Cacciatore

Chicken Picatta

Grilled or Traditional Chicken Parmesan with Fresh Mozzarella

Southern Fried Chicken with Country Gravy

Chicken Caprese

BBQ Smoked Half Chicken

Grilled Southwestern Chicken

Caribbean Chicken w/ Pineapple & Toasted Coconut

Chicken Marsala

Chicken Saltimbocca

Mediterranean Chicken

Candied Walnut Chicken

BEEF (Lunch Portion / Dinner Portion)

Grilled Beef Sirloin with gorgonzola and maple demi-glace:

Marinated Steak Tips w/ Onions and demi-glace

Apple Glaze Beef with Charred Onion Jam

Grilled Pepper Crusted Beef

Mediterranean Grilled Sirloin with Feta and Balsamic

Southwest Flank with Grilled Vegetable Salsa

Stir Fried Beef and Peppers

Sesame Beef and Broccoli

Classic Beef Short Ribs with

16 Hour Smoked Beef Brisket with House made Demi-glace

House-made Meatballs in Pomodoro Sauce

Gourmet Meatloaf with Maple Bourbon Demi-Glaze

PORK

(5oz Lunch Portion / 8oz Dinner Portion)

Sweet & Sour Pork

Stuffed Pork Tenderloin Florentine

Teriyaki & Ginger Pork

Hoisin and Honey Glazed Pork

Southwest Pork Tenderloin

Italian Pork Loin Grilled Tomatoes & Onions

16 Hour BBQ Pulled Pork

Bacon Wrapped Stuffed Pork Loin with maple demi

Grilled Italian Pork loin with Tomato and Onion

Rosemary Pork Loin with Apple Sauce

Pork Tenderloin with Wild Mushroom Demi-glace

Asian Pork Tenderloin with Sesame

Italian Sausage with Red Peppers. Onions. Garlic

St. Louis Dry Rub Baby Back Ribs with Mop Sauce

SEAFOOD

OFFERED MANY DIFFERENT WAYS... YOU CHOOSE!!

Scampi, Asian, Tempura, Coconut, Southwest, Jerk, BBQ'd or Grilled

Traditional Baked Stuffed Shrimp with Crab Stuffing

5oz portion / 8oz Dinner Portion Baked Sea Scallops with Sherry wine butter

Seared Sea Scallops with Bacon, Corn and Tomato Au Jus

Seared Reared Rare Ahi Tuna with Soy Caramel

Fresh Atlantic Salmon Filets

CASSEROLE

Chicken Pot Pie with Parmesan Potato Crust

Shepherd's Pie with Root Vegetables

Beef Stew

Lasagna Florentine with Wild Mushrooms and Smoked Gouda

Roasted Vegetable Four Cheese Lasagna

Traditional Lasagna with Meatballs and Sausage

Lasagna Bolognese

Chicken and Sausage Gumbo Pot Pie
with Garlic Bread Crust.

Eggplant Parmesan

Stuffed Portobello Caps

STATIONS

Baked Potato Bar

Foil wrapped freshly baked potatoes with shredded cheeses, black olives, jalapeno peppers, scallions, salsa, sour cream & crumbled bacon: pick three sauces - broccoli & cheddar, roast chicken & gravy, beef tips & gravy, beef chili, wild mushroom marsala or Bolognese

Fajita & Taco Bar

Beef taco meat, fajita spiked chicken & fajita vegetables, shredded cheese, lettuce, chopped tomatoes, red onions, black olives, salsa fresco & sour cream, hard taco shells, soft flour tortillas, southwestern Caesar salad, black bean-tomato rice & fresh fruit

Basic Pasta Station

Venda's Fresh Penne Pasta, Wood Grilled Chicken, Sweet Italian Sausage, Light Marinara, Extra Virgin Olive Oil, Chopped Garlic, White Wine, Crushed Red Pepper, California Olives, Grilled Yellow Onions, Wild Mushrooms, Baby Spinach, Parmesan & Asiago Cheese

Pasta Station I

(added to the Basic Pasta Station) California Olives, Roasted Red Peppers and Artichoke Hearts

Pasta Station II

(added to the Basic Pasta Station) Basil Pesto, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Asparagus Spears and Whole Roasted Garlic

Pasta Station III

(added to the Basic Pasta Station) Coast Shrimp, Littleneck Clams, Pink Vodka Sauce, Basil Pesto, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Asparagus Spears and Whole Roasted Garlic

Build your own salad station sold per person

Baby field greens, baby spinach, romaine, grilled chicken, tomatoes, olives, croutons, cucumbers, gorgonzola, feta, pepperoncini, red onion, carrots served with assortment of dressings, honey balsamic, ranch, raspberry, honey mustard, and Greek Add shrimp (2 per person)

Add chicken salad

Add tuna salad

SOUP

New England Clam Chowder

Roasted Chicken and Vegetable Rice Soup

Roasted Butternut Bisque

All Beef Chili

Loaded Baked Potato Soup

Cream of Broccoli and Cheddar

Sausage, White Bean and Spinach

SIDES STARCHES

Garlic Mashed Potatoes (v)

Potato Grattan with green onion

Roasted Vegetable Rice

Herb Roasted Potato with Scallions (v)

Potatoes & Peas w/ Pesto & Lemon (v)

Candied Sweet Potatoes (v)

Seasoned White Rice (v)

Herb Rice Pilaf (v)

Brown Rice Pilaf

Roasted Vegetable Rice (v)

Rice w/ Black Bean Salsa (v)

Fried Rice w/ Scallions (v)

Truffled Wild Mushroom Risotto

Wild Rice Risotto

Quinoa Pilaf Spicy

Potato Wedges

VEGETABLES

Sweet Balsamic Glazed Carrots

Sweet Carrots & Dill

Sliced Carrots with Sweet Peas

Grilled Zucchini & Squash

Zucchini & Tomato Casserole

Gremolata Italian Squash

Candied Butternut Squash

Roasted Spaghetti Squash

Sweet Peas with Onions

Grilled Asparagus w/ Lemon & Olive Oil

Italian Style String Beans

Garlicky Italian Broccoli

Broccoli Au Gratin

Sautéed Garlicky Spinach

Roasted Root Vegetables

Roasted Vegetable Antipasto

Roasted Sweet and Red Potatoes

Sweet Potato Casserole

Mixed Roasted Vegetables

*** DESSERTS whole / individual Seasonal Fruits, Melons & Berries
Asst. Fresh Baked Cookies**

Assorted Cheesecakes

House made 1/2 Portion Desserts

Real Deal Key Lime Pie

House made Cookies & Brownies

Fruit & Berry Skewers.

Baklava Wrapped Cheesecake

Chocolate Cake w/ Chocolate Ganache

Decadent Chocolate Peanut Butter Pie with Chocolate Ganache

BEVERAGE 12 oz. can Coca Cola Beverages

3 Liter btl Spring Water

2 Liter btl Coca Cola Beverages

Newman's Own lemonade or iced tea

ADDITIONAL CONSIDERATIONS Paper & Plastic