



## Lunch Buffet

Our Buffets Include Warm Rolls with Sweet Creamery Butter

### Salad

(Please Select One)

#### Organic Field Greens Salad

Marinated Grape Tomatoes, Shaved Red Onion, Shredded Carrots and Bell Peppers  
Aged Balsamic Vinaigrette

#### Hearts of Romaine "Caesar Salad Style"

Dry Aged Jack Cheese and Extra Virgin Olive Oil

### Pasta

(Please Select One)

Farfalle Pasta with Broccoli Rabe and Plum Tomato Scampi Sauce  
Penne Pasta with Fresh Peas, Prosciutto de Parma and Triple Distilled Vodka Sauce  
Cavatelli & Broccoli, Sautéed Garlic & Broccoli Tossed in Classic White Wine Garlic Sauce  
Tubes of Rigatoni Pasta with Cherry Tomatoes, Baby Spinach and Basil Champagne Sauce  
Conchiglie Pasta with Roasted Peppers, Black Olives and Artichoke Hearts with Basil Cream

### Entrees

Accompanied by Our Chef's Selection of Daily Vegetable and Starch, We Will Serve...

Please Select Two (2)

Red Wine Braised Short Ribs – Slow Cooked and Served With Roasted Root Vegetables  
Sautéed Beef Tenderloin Tips with Carrots, Wild Mushroom and Fresh Pearl Onions, Classic Demi Glace  
Soy Glazed Pork Loin with Bacon, Apple & Cabbage Sauté, Apple Cider Reduction  
Pan Baked African Grouper Over Steamed Leaves of Spinach, Tomato Ginger Butter  
Roasted Salmon Fillet with Warm Vegetable Sauté, Citrus Butter Sauce  
Lemon Braised Chicken, Warm Cannellini Bean Salad, Lemon White Wine Sauce  
Chicken Parmigiana, Freshly Tossed Pasta, Farm Fresh Cheese and Tomato "Gravy"  
Sautéed Free Range Chicken with Sweet Potato Hash, Roasted Tomato Cream Sauce  
Eggplant Rollatini with Farmers Cheese and Slow Cooked Marinara, Balsamic Glaze

### Dessert

Delicate Mini Desserts with Freshly Baked Brownies and Cookies

Or

A Special Occasion Cake

(Supplemental Fee May Apply)

Freshly Brewed Delicious Heights Blended Coffee – Regular and Decaffeinated  
Assorted Teas for Steeping, Soft Drinks

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax