



## The Lunch Buffet

### Salad • Please Select (1)

#### Organic Field Greens Salad

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

#### Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese & Extra Virgin Olive Oil

### Pasta • Please Select (1)

Farfalle – Broccoli Rabe & Plum Tomato Scampi Sauce

Penne – Fresh Peas, Prosciutto de Parma & Triple Distilled Vodka Sauce

Cavatelli– Sautéed Garlic & Broccoli Tossed in Classic White Wine-Garlic Sauce

Rigatoni – Cherry Tomatoes, Baby Spinach & Basil Champagne Sauce

Conchiglie – Roasted Peppers, Black Olives & Artichoke Hearts with Basil Cream

### Entrées • Please Select (2)

Accompanied by Our Chef's Selection of Daily Vegetable and Starch

Our Buffets Include Warm Rolls with Sweet Creamery Butter

Red Wine Braised Short Rib – Slow Cooked & Served with Roasted Root Vegetables

Sautéed Beef Tenderloin Tips – Braised Carrots, Wild Mushrooms & Fresh Pearl Onions, Classic Demi-Glace

Soy Glazed Pork Loin – Bacon, Apple & Cabbage Sauté, Apple Cider Reduction

Pan Baked African Grouper – Spinach & Lemon-Dill Cream Sauce

Roasted Salmon Fillet – 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 & House Made Tomato Sauce

Sautéed Free Range Chicken – Sweet Potato Hash, Roasted Tomato Cream Sauce

Eggplant Rollatini – Farmers Cheese & Slow Cooked Marinara, Balsamic Glaze

### Dessert • Please Select (1)

Delicate Mini Desserts with Freshly Baked Brownies & Cookies

OR

Custom Designed Special Occasion Sheet Cake

*(Supplemental Fees May Apply)*

Freshly Brewed Delicious Heights Blended Coffee – Regular & Decaffeinated

Assorted Teas for Steeping

Soft Drinks Included