

BUFFET LUNCH

A variety of dishes that allow guests to pick and choose to create a great meal, attractively set

Group Menu #1 (\$24.95 per person) *Available for gusts 20+*

Soups

Wild Mushroom & Goat Cheese

Salads

Mixed Greens

Market fresh mixed greens with cucumber, tomatoes, and red onions served with a maple balsamic vinaigrette and topped with feta cheese

Romaine Hearts

Rosemary focaccia bread croutons, roasted garlic caesar dressing, topped with shaved parmesan cheese

Flat Breads

Try our homemade flat breads made with olive oil, roasted garlic, and sea salt topped with one of the following toppings

Bruschetta

Roasted garlic, tomatoes, basil, red onions, olive oil and feta cheese

Mix Mushrooms

Sautee mushrooms, shallots, jalapeño peppers, onions, olive oil, herb oil, and freshly graded parmesan cheese

Grilled Vegetables

Sun-dried tomato pesto, grilled red onions, bell peppers, zucchini and goat cheese

Chicken

Tagine (Moroccan spice) chicken served with red peppers, caramelized onions, and cheddar cheese

Dips

Three Dip Platter

Homemade sun-dried tomato dip, hummus, and baba ghanoush with olive oil, rosemary, sea salt served with grilled flatbread

PASTA

Served with warm focaccia and grilled flat bread from Stonegate oven

Rigatoni

Beef tenders with wild mushrooms and bell peppers in a red wine demi-cream sauce

Chicken Penne – Oven-Baked

Crisp rosemary roasted chicken breast and roasted fresh vegetables served with a baked basil tomato cream sauce and cheddar cheese

Linguine Primavera

Grilled eggplant, zucchini and peppers sauté with onions and mushrooms in a sun-dried pesto cream sauce topped with feta cheese

DESSERT**FRESH SELECTIONS BY THE CHEF FOR THE DAY.**

Price is per person, 13% taxes and 15% service charges will be added to the total bill

Price and item contents may change with out advance notice