**LUNCH MENU**

**SANDWICHES**

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

**Wraps; White or Wheat**

(cut to 3 pcs)

# Fresh Baked Focaccia

(cut to 6 pcs)

**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

(Personal Salad/ Large (feeds 15-20ppl)

**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**

(SM 6-10 ppl, M 12-20 ppl, L 22-30 ppl)

**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**

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# ANTIPASTO PLATTERS

(SM 12-18 ppl, M 18-25 ppl, L 25-30 ppl)

**Seasonal Vegetable Crudité** 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

# ltaliano 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

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**PASTA**

(per person / half pan feeds 10-13 ppl / full pan feeds 22-30 ppl)

**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

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# 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**

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# 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**

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# 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**

(5oz Lunch Portion / 8oz Dinner Portion)

**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 Curst.

**Eggplant Parmesan**

**Stuffed Portobello Caps**

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# 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**

(Priced per Gallon)

**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**

(per person / half pan feeds 17-20 ppl / full pan feeds 35-40 ppl)

**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