



# LUNCH BUFFETS

All Menus Include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Soft Drinks, Rolls & Butter  
All Prices are Per Person Unless Indicated Otherwise | gluten-free options available for \$1.25 pp additional  
All options can be customized

## CLASSIC LUNCH BUFFET . . . . . \$35.00

“House” Salad (Romaine, Red-leaf, Cucumber, Tomato, Radish, Black Olive, Vinaigrette, Beef and Vegetable Soup w/ Barley, “Near-Classic” Grilled Cheese (Sourdough, Mild and Sharp Cheddar, Baby Spinach, Tomato), Sautéed Chili and Cumin-rubbed Shrimp (Lemon Coriander Butter), Brisket w/ Southwestern Dry Rub (Horseradish Yogurt Cream), Herb and garlic Roasted New Potatoes, Green beans Amantine, Mini-Cake Selection

## EASTERN SEABOARD . . . . . \$40.00

Cape Cod Salad (Spinach, Arugula, Bacon, Candied Walnut, Dried Cranberry, Apple), New England Clam Chowder, Toasted Shrimp and Scallop Rolls, Roasted Pork w/ Cinnamon, Ginger, and Cloves (Herbed Au Jus), Pepper-crusted Beef (Herbed Mushroom Gravy), Boston-style Baked Beans (Pork Belly, Molasses, Maple Syrup, Tomato), Roasted asparagus w/ Currants, Blueberry and Apple Tartlets (Sauce Anglaise)

## MEDITERRANEAN INTERLUDE . . . . \$40.00

Greek Salad (Cucumber, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta, Lemon Vinaigrette), Stracciatella (Chicken Broth, Egg, Kale, Parmesan), Panini (Ciabatta, Prosciutto, Tomato, Basil, Roasted Red Pepper, Mozzarella), Shrimp Scampi (Garlic, Parsley, Dill, Champagne-Anisette Sauce), Italian Porchetta (Garlic, Fennel Seed, Lemon, Roasted Fennel Puree), Couscous (Parsley, Mint, Lemon, Pomegranate Seed, Toasted Pine Nuts), Middle Eastern Roasted Vegetables (Zucchini, Yam, Squash, Carrot, Tahini Drizzle), Baklava and Sweet Phyllo Cups Stuffed with Dates and Pistachio

## PARIS LIGHTS . . . . . \$40.00

Salad Nicoise (Tomato, Egg, Olives, Green Bean, Tuna, Anchovy, Vinaigrette), Leek and Potato Soup, Jambon-Beurre (Baguette, Butter, Ham, Arugula), Beef Bourguignon, Sea Scallops (Pancetta, Peas Orange Cream Sauce), Potatoes Lyonnaise, Ratatouille, Eclairs and Macarons