

75

LUNCH BUFFETS

GREAT SELECTIONS DELI BUFFET

Chef's seasonal soup selection

Mixed field greens with a framboise vinaigrette

Greek Salad with Roma tomatoes, English cucumber, shallots, roasted red and yellow peppers, Kalamata olives, herb feta cheese, and oregano red wine vinaigrette

Haricot Verts and Potato Salad with baby arugula, radishes, walnuts, dried apricots, roasted pepper, chive lemon vinaigrette

Oven-roasted turkey, country ham, rare roast beef, Swiss and aged cheddar, pickles, olives, and a basket of assorted rolls

Seasonal fruit salad

House baked chocolate chip, chocolate crackle, and oatmeal raisin cookies

Assorted juices, soft drinks, and spring & mineral waters

Freshly brewed Terrazzo coffee, decaffeinated coffee, and a selection of fine teas

\$37.00 per person (Minimum of 20 guests, additional \$5.00 per person if fewer than 20)

THE AMERICANA LUNCH BUFFET

Roasted tomato soup

Caesar Salad, hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing

Grilled cheese sandwiches with cheddar cheese, vine-ripened tomato, crisp bacon

Sautéed seasonal vegetables

Classic macaroni and cheese with toasted breadcrumbs

Mashed sweet potatoes

Maple roasted turkey, homestyle gravy, orange cranberry chutney

Miniature Boston cream pie, chocolate chip cookies, rich chocolate brownies

Assorted juices, soft drinks, and spring & mineral waters

Freshly brewed Terrazzo coffee, decaffeinated coffee, and a selection of fine teas

\$41.00 per person (Minimum of 20 guests, additional \$5.00 per person if fewer than 20)

EUROPEAN SOUP AND SALAD BAR

Roasted tomato soup

White bean and Tuscan kale soup

Char-Grilled Chicken and Organic Black Quinoa, mango, red and yellow peppers, scallions, honey lime vinaigrette

Roasted Lamb and Mediterranean Couscous Salad

Poached Salmon and Cucumber Salad with fresh dill

Caramelized Apple and Dried Cranberry Salad, baby arugula, walnut crusted Vermont goat cheese medallions, apple cider vinaigrette

Buffalo Mozzarella layered with red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil

Fresh baked rolls and country breads

Sliced seasonal fruit and mixed berries

Assorted miniature pastries

Assorted juices, soft drinks, and spring & mineral waters

Freshly brewed Terrazzo coffee, decaffeinated coffee, and a selection of fine teas

\$45.00 per person (Minimum of 20 guests, additional \$5.00 per person if fewer than 20)

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee

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LUNCH BUFFETS

HEART HEALTHY LUNCH BUFFET

Organic Chantenay carrot soup with ginger and lime
Garden greens, dried apricots, julienne apples, almonds, maple-mustard dressing
Watercress, shaved fennel, orange segments, pecans, blood orange vinaigrette
Grilled salmon, French lentils, tomato coulis, fresh herbs
Oven-roasted turkey with orange cranberry chutney
Roasted zucchini, summer squash, aged balsamic vinegar, extra virgin olive oil
Fresh baked rolls with sweet butter
Fresh seasonal whole fruit
Oatmeal raisin cookies and bittersweet chocolate nut bark
Assorted juices, soft drinks, and spring & mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee, and a selection of fine teas
\$45.00 per person (Minimum of 20 guests, additional \$5.00 per person if fewer than 20)

WORKING LUNCH SANDWICH BUFFET

Herbed chicken vegetable soup
Mixed field greens salad with a framboise vinaigrette
Vegetarian pasta salad, sun-dried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers
Roasted chicken salad sandwiches, Granny Smith apples, ruby grapes, celery, miniature croissant
Roasted tenderloin on grilled focaccia with Anaheim chili aioli
Traditional lobster salad, Boston bibb lettuce, miniature brioche
Roasted eggplant, zucchini, summer squash, and peppers rolled with Buffalo mozzarella and aged balsamic in a flour wrap
Sliced seasonal fruit and mixed berries
Chocolate chip, chocolate crackle, oatmeal raisin cookies and rich chocolate brownies
Assorted juices, soft drinks, and spring & mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee, and a selection of fine teas
\$46.00 per person (Minimum of 20 guests, additional \$5.00 per person if fewer than 20)

EXECUTIVE HOT BUFFET

Maine lobster bisque
Mixed field greens salad with a framboise vinaigrette
Caesar Salad, hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing
Vegetarian pasta salad, sun-dried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers
Chicken Provencal, ratatouille vegetables, Kalamata olives, herbs de Provence, tomato concasse, long grain basmati rice
Peppered tenderloin of beef, shiitake mushrooms, port wine sauce, whole grain mustard
Seafood paella, chicken, Gulf shrimp, PEI mussels, chorizo, sweet peas, roasted pepper, saffron, rice
Fresh baked rolls and country breads
Sliced seasonal fruit and mixed berries
Assorted miniature pastries
Assorted juices, soft drinks, and spring & mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee, and a selection of fine teas
\$55.00 per person (Minimum of 20 guests, additional \$5.00 per person if fewer than 20)

Consult your sales manager for seasonal additions to your lunch buffet.

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