



Lunch Buffet Menu

SOUP OR SALAD (Choose One Soup OR Salad)

SOUPS

Tomato Basil Bisque
Vegetable Minestrone
Italian Wedding Soup
Lobster Bisque

SALADS

McCall House Salad ~ Cucumber, Grape Tomatoes, Carrots, White Balsamic Vinaigrette
Classic Caesar Salad ~ Herb Croutons, Shredded Parmesan
Roasted Beet Salad ~ Toasted Pine Nuts, Goat Cheese, Orange Basil Dressing
Chinois Salad ~ Crispy Wontons, Mandarin, Roasted Cashews, Sesame Ginger Vinaigrette

ENTREES (Choose Two)

Herb de Provence ~ Seared Chicken, Tomato Tarragon Jus
Chicken Parmigiana ~Crisp Chicken Cutlet, Mozzarella, San Marzano Tomato Sauce
Chicken Milanese~ Chicken Cutlet, Baby Arugula, Grape Tomatoes, Fresh Mozzarella, Balsamic Glaze
Chicken Marsala ~ Sautéed Mushrooms, Rosemary, Sundried Tomatoes, Marsala Wine Sauce
Rosemary Roast Pork Loin ~ Roast Garlic, Natural Jus
Sliced Roast Beef au Jus served with Club Rolls
Grilled Flank Steak ~ Balsamic Grilled Red Onions
Eggplant Rollatini ~ Ricotta Filling, Mozzarella, San Marzano Tomato Sauce
Oven Roast Salmon ~ Roast Grape Tomatoes, Basil Aioli
Stuffed Flounder ~ Jumbo Lump Crab Stuffing, Lemon Beurre Blanc

PASTAS (Choose One)

Penne a la Vodka ~ Pancetta, Sundried Tomatoes, Vodka Blush Sauce
Ricotta Ravioli ~San Marzano Tomato Sauce, grated Parmigiano
Penne Pasta ~ Tomato, Basil, Fresh Mozzarella
Mushroom Ravioli ~ Roasted Wild Mushroom, Truffle Cream Sauce
Ricotta Tortellini ~ Prosciutto, Peas, Parmigiano, Parmesan Cream
Chef's Choice of Seasonal Vegetable

Buffet Also Includes:

Beverage Station of Coffee, Hot Tea, Lemonade, Iced Tea and Ice Water
Chef's Selection of Assorted Desserts and Ice Cream

26.95 Per Guest

Minimum of 30 Guests

Prices Subject to 22% Service Charge and 6% tax