



BEREAVEMENT LUNCH BUFFET

\$35 PER PERSON, PLUS 6% TAX AND 20% GRATUITY

(MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$250 SERVICE CHARGE)

SALAD (Choose One)

- **GARDEN TOSSED SALAD** — Mixed Garden Greens with Tomatoes, Julienne Cucumbers and Carrots
Choice of Two Dressings: Honey Mustard, Thousand Island, Ranch, Italian or Balsamic Vinaigrette
- **CAESAR SALAD** — Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing

FRESH BREADS AND ROLLS

ENTRÉE (Choose Two)

- **PASTA PRIMAVERA** — Choice of Marinara, Tomato Blush or Olio
- **CHICKEN MARSALA** — Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- **CHICKEN PARMIGIANA** — Penne Pasta and Marinara Sauce
- **FLOUNDER FLORENTINE** — Spinach Stuffed Flounder topped with Lobster Sauce
- **ROASTED TOP SIRLOIN** — Mushroom Demi Sauce
- **MAHI MAHI** — Red Pepper Sauce
- **TORTELLINI** — Peas, Prosciutto in a Vodka Cream Sauce

All Entrées Served with Chef's Choice of Potato and Seasonal Vegetable

Vegetarian and Gluten-Free options available.

DESSERT (Choose One)

- **FRENCH VANILLA ICE CREAM** — served with Chocolate, Strawberry or Caramel Sauce
- **LEMON SORBET** —with a Fresh Fruit Salsa
- **WARMED APPLE TURNOVER** — served with Vanilla Sauce
- **VANILLA ICE CREAM CREPE** — Choice of Caramel, Chocolate or Raspberry Sauce
- **CHEESECAKE** — Choice of Chocolate or Raspberry Sauce

BEVERAGE STATION

COFFEE, TEA AND ICED TEA - Regular and Decaffeinated

ADD-ON OPTIONS

VEGETABLE CRUDITÉS

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese
(serves up to 40 people)

\$45 plus 6% Tax and 20% Gratuity

IMPORTED & DOMESTIC CHEESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads
(serves up to 40 people)

\$60 plus 6% Tax and 20% Gratuity

DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit

\$6.95 per person plus 6% Tax and 20% Gratuity

MAITRE D' FEE: \$135