



## **Cold Lunch Menu Buffet**

75 person minimum

### **Gourmet Green Salad Choices (Choose 1)**

-29 Caesar Salad-Romaine-Shaved Parm-Roasted Red Peppers- Croutons- Creamy Caesar Dressing (GF)

-Harvest Salad- Mixed Greens-Cheddar or Blue Cheese-Candied Walnuts-Dried Cranberries-Apples (GF)

-Apple Pear Spinach -Baby spinach, diced apples, julienned pears, crumbled goat cheese, dried cranberries, pumpkin seeds, salted cashews. Lemon Agave Poppy Dressing (GF)

Israeli Chopped Salad-Mixed greens, fresh mint, fresh parsley, topped with olive oil, garlic herb lemon tossed chopped cucumber, red, yellow, orange bell peppers, red onion, feta cheese crumbles. Lemon Juice Olive Oil Herb Blend Dressing

### **Wraps/Sandwich Trays (Choose 3 Flavors)**

-Turkey Cranberry Havarti Wrap

-Applejack Turkey Wrap

-Blackened Shaved Turkey Cheddar Sandwich

-Bourbon BBQ Grilled Chicken Wrap

-Nutty Chicken Salad Mini Croissant

-Roast Beef Cheddar Horsey Sandwich

-Hawaiian Ham Wrap

-Country Ham Apple Sandwich

-Veggie Caprese Wrap

-Lemon Tahini Tofu Vegan Wrap

-Carrot Ginger Avo Mushroom Vegan Wrap

-Sweet Maui Kettle Potato Chips included (GF)

### **Side Salads (Choose 2)**

Dijon Garden Pasta Salad

Bacon Ranch Parm Pasta Salad

Italian Bruschetta Pasta Salad

Macaroni Salad

Egg Potato Salad

Sour Cream Dill Red Potato Salad (GF)

German Potato Salad with Bacon

Crunchy Vegan Slaw (GF)

Pineapple Coleslaw (GF)

Broccoli Cheddar Bacon Salad (GF)

### **Desserts (Choose 2)**

Brownies

Assorted Muffins

Chocolate Chunk Cookies

Oatmeal Raisin Cranberry Cookies

Apple Caramel Snickerdoodles

Lemon Blueberry Cookies

Peanut Butter Cup Cookies

Brownies

Blondies  
Black Bottom Cupcakes  
Espresso Cannolis (additional \$1 per person on dessert option price)  
Fresh Cut Fruit Bowl (pineapple, watermelon, canteloupe, strawberries,  
blueberries, blackberry garnish) additional  
\$1 ++per person

Includes Self Service Non-Alcoholic Beverage Station with Iced Tea, Soda, Fruit  
Infused Water Dispenser, Coffee,  
Decaf & Hot Water

Lunch price per person: \$20.95 plus 20% Service Charge and Sales Tax

\*\*Alcoholic Beverages May be Provided by the Client But Must be Served by our  
Staff and will incur a Bartender Charge.

### **Seasonal Hot Menu Buffet**

75 Person minimum

Seasonal Green Salad-choice of one (dressings on side) add a second salad for \$3  
more per person

-Harvest Salad – Mixed Greens-cheddar or blue cheese- candied walnuts-dried  
cranberries-apples(gf)

-29 Caesar Salad-Romaine-Shaved Parm-Roasted Red Peppers- Croutons- Creamy Caesar  
Dressing (GF)

-Apple Pear Spinach -Baby spinach, diced apples, julienned pears, crumbled goat  
cheese,dried cranberries, pumpkin seeds, salted cashews. Lemon Agave Poppy  
Dressing(GF)

-French Country Salad - Red leaf lettuce, baby spinach, watercress, garlic seared  
haricot vert crisp green beans, bacon crumbles, shiitake mushrooms, red onion,  
Chevre goat cheese crumbles, toasted almonds-Dijon Maple Vinaigrette

-Israeli Chopped Salad-Mixed greens, fresh mint, fresh parsley, topped with olive  
oil, garlic herb lemon tossed chopped cucumber, red, yellow, orange bell peppers,  
red onion, feta cheese crumbles. Lemon Juice Olive Oil Herb Blend

-Add Sliced Blackened Grilled Chicken on the side to top salads with -\$3 more per  
person

#### **Choice of two hot entrees:**

A third hot entree may be added for \$5 more per person

-Meyer Lemon Grilled Chicken

-Brown Sugar Blackened Maple Dijon Glazed Chicken Breast

-Grilled Bruschetta Marinara Chicken

-Bourbon Apple BBQ Grilled Chicken

-Teriyaki Sliced Flank Steak

-Sliced Smoked Beef Brisket with sides of Jack Daniels BBQ and Horsey Sauce

-London Broil with Roasted Wild Mushroom Demi

-Roasted Tomato Shrimp Scampi (\$3 extra per person)

-Balsamic Roasted Salmon (\$3 extra per person)

-Lemon Roasted Veggie Cavatelli Pasta Toss

-Baked Rigatoni with Marinara and Mozzarella

**Choose Two Sides:**

- Yukon Smashed Potatoes
- Garlic Red Skin Mashed Potatoes
- Bourbon Mashed Sweet Potatoes
- Parsley Butter Red Boiled Potatoes
- Yellow Rice and Peas
- Wild Rice with Cranberries
- Roasted Fall Veggies
- Dill Roasted Carrots
- Garlic Seared Haricot Vert Green Beans
- Roasted Brussels with Bacon Lardons and Toasted Almonds

**Desserts (Choose 2)**

- Brownies
  - Assorted Muffins
  - Chocolate Chunk Cookies
  - Oatmeal Raisin Cranberry Cookies
  - Apple Caramel Snickerdoodles
  - Lemon Blueberry Cookies
  - Peanut Butter Cup Cookies
  - Brownies
  - Blondies
  - Black Bottom Cupcakes
- Fresh Cut Fruit Bowl (pineapple, watermelon, canteloupe, strawberries, blueberries, blackberry garnish) additional \$1 per person ++  
Lunch price per person: \$25.95 pp plus 20% Service Charge and Sales Tax

Includes Self Service Non-Alcoholic Beverage Station with Iced Tea, Soda, Fruit Infused Water Dispenser, Coffee, Decaf & Hot Water

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**The Dutchman Buffet**

75 Person minimum

Your choice of:

Maple Bacon Harvest Salad- Mixed Greens- Cheddar Cheese- Maple Bacon crumbles- Candied Walnuts- Dried Cranberries- Apples- Citrus Dressing

Lettuce with Bacon Dressing- Romaine hearts chopped and topped with hard cooked egg, red onion and crumbled bacon. Served with a side of Hot Bacon Dressing

Garden Abound (GF/Vegan)- Mixed greens, heirloom grape tomatoes, English cucumber, broccoli, cauliflower, mushrooms, carrots, snow peas, radishes, bell peppers.

Ranch Dressing and Italian Dressing

Choice of 2 Entrees:

Choose an additional entrée for \$5 extra per person)

Roast Chicken Breast with Pan Gravy

Chicken Pot Pie with Pie Crust Crumbles on the Side

Grilled Chicken Breast with Meyer Lemon Chicken Sauce  
Sliced Roast Beef in Caramelized Onion Demi Gravy  
Mini Sweet Ketchup Topped Meatloaves  
Frikadellen – German Meat cakes with Pan Gravy  
Roast Pork with Gravy  
Roast Pork and Sauerkraut  
Sliced Ham with Pineapple or Brown Sugar Apple Topping  
Apricot Dijon Baked Sliced Ham  
Lemon Browned Butter Parsley Cod Loin (\$2 extra per person)

Choice of 3 Sides  
(add an additional side for \$2 per person)

Homestyle Mashed Potatoes  
Parsley Buttered Boiled Red Potatoes  
PA Dutch Potato Filling  
PA Dutch Bread Filling  
Halushki – Buttered Cabbage and Noodles  
Roasted Brown Sugar Carrots  
Bacon Steamed String Beans  
Green and Wax Bean Duo  
Green Bean Casserole  
Baked Buttered Corn  
Buttered Peas and Carrots

Desserts - Choice of 2  
Shoofly Pie  
Mini Peanut Butter Whoopie Pies  
Chocolate Chunk Cookies  
Snickerdoodle Cookies  
Apple Dumpling Slab Pie  
Molasses Cupcakes  
Black Bottom Cupcakes

Lunch price per person: \$24.95 plus 20% Service Charge and Sales tax

Includes Self Service Non-Alcoholic Beverage Station with Iced Tea, Soda, Fruit  
Infused Water Dispenser, Coffee,  
Decaf & Hot Water

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### **Just Dessert Buffet**

Feeds up to 100 people  
8 Dozen Mini Chocolate Chunk Cookies  
6 Dozen Mini Snickerdoodle Cookies  
6 Dozen Mini Peanut Butter Cup Cookies

8 Dozen Brownie Bites  
6 Dozen Black Bottom Cupcakes  
8 Dozen Assorted Kiffles  
6 Dozen Mini Cheesecakes  
6 Dozen Cream Puffs  
6 Dozen Mini Cannoli's  
Fruit Infused Water  
Blueberry Lemonade  
Mint Lemon Iced Tea  
Coffee, Decaf, Hot Water  
Hot Cocoa Blend, Tea Bags, Cream, Sugar, Stevia, Stirrers  
\$15.00 Per person + 20% service charge and Sales Tax + Room Rental Charge  
**\$750 Room Rental to be Charged plus tax. (waived with \$2000 minimum expenditure  
of food before service and tax)**

Available at an additional \$2 per person + Service Charge and Sales Tax-  
Assorted Sodas -Cans of Coke, Diet & Sprite  
-Sparkling Water

We would be happy to customize a menu or take special requests such as a family  
recipe or  
their favorite dish that honors your loved one.  
Please inquire and we will be happy to work with you to make it happen if  
possible.

***Funeral /Memorial/Celebration of Life Lunches Available Only Monday-  
Friday.***

Dates booked the week of will have a non-refundable deposit of \$200 due upon  
booking and will have the final  
Menu and payment by credit card, cash or cashiers check (no personal checks) 24  
hours prior to the event.  
Dates booked further out will still have the same deposit, but will require the  
final menu and payment 3 days prior to the event.

***Planning, Payment and Number of Guests***

Our staff understands that this is a very hard time to have to plan an event for  
a large group of people.

We would be happy to sit down with you and plan your meal, details and  
quantities, to help ease the  
pressure you are under to quickly decide the direction to go for your group.

We know it is hard to decide the number of people to plan for. Our  
recommendation is as follows, but not necessarily always the rule: Figure out  
the number of immediate family and out of town guests who will attend the event.

Next figure out as close as possible the number of close friends that will attend. This is your base number of people. From this number, we recommend that you increase the guest count by 20-30%. A lunch on a Friday afternoon will have more attendees than a lunch on a Monday as many people can leave work early on a Friday. You may also consider doing a family only lunch and reach out to close friends and invite them as well, rather than inviting everyone to come to the lunch.