



Lunch – Plated

All Plated Luncheons served with your choice of One Appetizer, One Entree and One Dessert. Also includes fresh vegetable medley, fresh rolls and butter, freshly brewed coffee, decaffeinated coffee, assorted hot teas, iced tea, and iced water.

Appetizers

*Fresh fruit cup
Petite Caesar salad
Tossed garden salad with house dressing*

Poultry

Southern Style Buttermilk fried chicken with served with baked macaroni and cheese

Baked chicken breast stuffed and served with supreme sauce

Pan Seared chicken breast in a wild mushroom and Marsala wine sauce

Breaded chicken breast topped with Marinara sauce, provolone cheese, and fresh grated Parmesan cheese served with penne pasta

Roast Turkey with traditional dressing

Beef

Pan seared beef tips with mushrooms in a wine sauce over egg noodles

10 oz Rosemary and oil marinated rib eye steak with roasted potatoes and a roasted garlic demi glaze and mashed potatoes

*London broil sliced and served with peppercorn reduction sauce
All prepared medium well.*

Seafood

Oven baked halibut with a citrus reduction sauce and creamy polenta

English pub style beer battered cod with pub fries

Shrimp Stuffed with crab meat

Twin petite lump crab cakes drizzled with seafood sauce

Please add 6% sales tax and 20% service charge. Pricing is per person, unless otherwise noted



Lunch –Plated Salad's & Desserts

Mediterranean chicken Salad

Seared sun dried tomato marinated chicken breast, mixed greens, crumbled feta cheese, roasted pine nuts and julienne sun dried tomatoes with Greek vinaigrette and luncheon rolls

Caesar Salad

Your choice of grilled chicken or steak on a bed of crisp romaine lettuce, tossed with Caesar dressing, PParmesan cheese and croutons

Grilled steak salad

Grilled chipotle marinated steak over a mixture of red leaf, romaine lettuce and baby spinach, fire grilled peppers, Monterey jack and cheddar cheeses, eggs and pepper strips

Entrees

Breaded chicken breast Parmesan topped with marinara sauce

Southern style buttermilk fried chicken with whole grain mustard sauce

Pan Seared chicken breast in a wild mushroom and Marsala wine sauce

Stir fry chicken over rice

Roast turkey with traditional stuffing

Roast top sirloin of beef Au jus or mushroom sauce

Pan seared beef tips with mushrooms in a wine sauce over egg noodles

Rosemary, sage and garlic roasted pork loin with a caramelized red onion demi glace

Oven baked Salmon with a citrus Teriyaki reduction sauce

Stuffed Chicken Breast with our Famous Seafood Sauce

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Lunch – On the run

Choose one entrée and one dessert. All lunches on the run served with freshly brewed coffee, decaffeinated coffee, assorted hot teas, iced tea and ice water. All lunches on the run served with your choice of pasta salad, potato salad, coleslaw or potato chips.

Entrees

The boxed lunch

Your choice of ham salad, chicken salad, tuna salad, egg salad, or cold cheese sandwich, accompanied by whole fruit, potato chips, cookie, and bottled water.

The buffalo chicken wrap

Breaded chicken breast drizzled with buffalo sauce, blue cheese dressing, lettuce, and cheeses then twisted into a savory tortilla wrap

The chicken portabella sandwich

Jumbo grilled chicken breast, smothered in marinated portabella mushrooms, roasted garlic and melted provolone cheese. Topped with lettuce, tomato, and special sauce on a toasted Kaiser roll

The turkey bacon and provolone Panini

Shaved turkey breast, bacon strips, provolone cheese, sliced tomato, and lettuce placed on thick sour dough then toasted to perfection

The homemade crab cake sandwich

Authentic Maryland – style lump crab cake sandwich, topped with lettuce and tomato on a fresh Kaiser roll

The vegetarian mushroom wrap

Grilled portabella mushrooms, marinated green zucchini, roasted yellow squash and fire roasted red peppers served with balsamic vinaigrette and twisted into a tortilla

The chicken caesar wrap

Tender chunks of grilled chicken breast and romaine lettuce smothered in Caesar dressing stuffed into a garlic herb tortilla wrap

The 8oz burger

8oz burger grilled medium well, topped with American cheese lettuce, tomato, onion, and mayonnaise, served on a toasted Kaiser roll



Lunch – Buffet - On the go spread

All on the go spread lunches include freshly brewed coffee, decaffeinated coffee, assorted hot teas, iced tea, and ice water.

The cold cut deli buffet

Your choice of:

Caesar salad

Fresh seasonal fruit salad

Traditional potato salad, sliced Virginia ham, roast beef, smoked turkey, Swiss cheese, cheddar, American and provolone cheese, dill pickles, lettuce, sliced onion, tomatoes, mustard, mayo, horseradish, assorted breads and rolls potato chips and cookies, and brownies

The Macho Taco

Nachos with jalapeno cheese dip. Taco bar includes, Ground beef, chicken, diced tomatoes, onions shredded lettuce, cheddar cheese, black olives, fried tortillas sprinkled with powdered sugar and cinnamon

The taste of Italy

Penne pasta tossed with Julienne chicken breast, spinach, zucchini, squash and a garden style marinara sauce topped with mozzarella cheese served with cookies and brownies

The taste of Philly

Fresh garden green salad with house dressing, antipasto salad, Philadelphia style hoagies, cheese steaks with fried peppers and onions, chicken cheese steaks with fried peppers and onions, potato chips, pretzels, and brownies



Dinner – Plated

Includes one appetizer, one salad, and vegetable, and one dessert. All plated dinners include a fresh vegetable medley, chef's choice of rice, pasta, or potato, fresh rolls, and creamy honey butter. Freshly brewed coffee, decaffeinated coffee, assorted hot teas, iced tea, and ice water.

Appetizers

*Fresh chilled fruit cup
Sliced tomato with fresh mozzarella, basil, oregano and olive oil*

Salads

*Tossed garden salad with house dressing
Petite caesar salad
Spinach salad with hot bacon dressing*

Entrees

Poultry

Seared duck breast with an apple demi glace

*Marinated chicken breast Smothered with bacon Spinach fresh Garlic And cheese over top
Stuffed Chicken Breast traditional or With Crab Meat Served with a chicken gravy or a seafood sauce*

Beef

Seared tenderloin of beef with a demi glace

Slow cooked Prime Rib with the chef special rub served with the traditional A Au jus

London broil sliced and served with peppercorn reduction sauce



Dinner – Plated

Seafood

Maryland style jumbo lump crab cakes with chive aioli

Cashew crusted Atlantic salmon with an Seafood sauce

Blackened salmon with tomato basil relish, Creole remoulade

Grilled salmon and thyme marinated, caper and chardonnay reduction

Pork, Veal, & Lamb

Island marinated pork tenderloin medallions with a pineapple salsa

Grilled English cut lamb chops with a Bordeaux lamb reduction

Pasta

Penne pasta tossed with marinara with garlic toast

Vegetarian lasagna with garlic toast

Land and sea

*New England clam chowder, fresh fruit and cheese display, fresh tossed garden salad with house dressing
baked stuffed breast of chicken with supreme sauce, London broil, broiled haddock, mashed potatoes
chef's choice of seasonal vegetables, and a decadent dessert display*



Hors d'oeuvres

Price per 100 pieces. We suggest eight to ten pieces per person per hour.

Traditional

Coronets

Your choice of salami or roast beef, cored and filled with cream cheese and chives

Franks en Croute

Miniature smoked franks blanketed in a rich cream cheese-based puff pastry

Classic

Crudités

Market fresh vegetables served on a platter with accompanying dips

Smoked Chicken Quesadilla

Chunks of smoked chicken, cheeses, peppers, and tomatoes

Finger Wraps

Miniature wrap sandwiches filled with fresh chicken salad, ham salad and tuna salad

Assorted Petite Quiche

Miniature cream cheese-based pastries filled with a selection of delicious custards

Stuffed Chicken Bites

Lightly breaded chicken breast pieces filled with your choice of cheese and bacon or ham and cheese filling

Vegetable Spring Egg Rolls

Hand-rolled miniature vegetarian egg rolls served with a side of sweet and sour sauce

Bordelaise Meatballs

Everybody loves these delicious Italian meatballs in a savory brown sauce

Island Jerk Chicken Strips

Tender strips of juicy white meat chicken smothered in a spicy Jamaican seasoned sauce

Meat and Cheese Display

Simplicity at its tastiest, sliced and cubed and displayed beautifully

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Premier Hors d'oeuvres Your Choice

Fondue Fruit Display

A medley of fresh seasonal fruits and berries with chocolate fondue sauce on the side

Antipasto Display

Mozzarella, provolone, pepperoni, salami, marinated vegetables, olives, and grape tomatoes

Coconut Shrimp

Lightly breaded shrimp coated with toasted coconut and orange sauce on the side

Scallops wrapped in bacon

Wrapped in lean bacon strips and served with a raspberry sauce on the side

Stuffed Mushrooms

Whole Juicy Mushroom Caps Stuffed with Snow Crabmeat

Spanokopita

The Greek favorite- spinach, garlic and three cheeses in a flaky triangular pastry puff
THE PINEAPPLE TREE - Masterpiece, towering high and skewered with assorted fresh fruit