

# GRANDE LUNCH BUFFET

## SALADS

**Tossed Garden Salad** Assorted Greens tossed with fresh Garden Vegetables and homemade Croutons, served with Balsamic Vinaigrette and Ranch Dressings

**Pasta Salad** Imported Pasta mixed and mingled with Green and Red Peppers, Celery and Sweet Onions

**Classic Potato Salad** A mix of Potatoes, crisp Celery, diced Onions and Sweet Pimientos, blended with a Creamy Herb Mayonnaise and a hint of Dijon Mustard

**Chef's Choice Salad** Our Chef will create a fresh salad

## ENTRÉES

**Wild Alaskan Salmon** Fresh Fillet of Salmon drizzled with Lemon, White Wine, Dill and a touch of Cream

\*Alaskan Salmon is eco-friendly and sustainable

**Herb-Roasted Chicken** Remarkably flavorful cuts of Chicken tossed with a buttery blend of Rotisserie Seasonings and baked to tasty perfection

**Apricot Glazed Pork Loin** Slow-cooked tender sliced Pork Loin rubbed with a Spiced Seasoning and served with a sweet Apricot Sauce

**Three-Cheese Pasta Al Forno** Imported Pasta in a creamy blend of mild and sharp cheeses topped with seasoned Bread Crumbs and baked to perfection

## ACCOMPANIMENTS

**Garlic Mashed Potatoes**

**Fresh Steamed Vegetable Medley**

## DESSERTS

**Sweet Dessert Duo**

Traditional New York-style Cheesecake

Sweet Chocolate Mousse Truffle