



LUNCH CATERING MENUS

Lunch Buffets

Includes freshly brewed regular and decaffeinated coffee, and iced tea.

Exhibit One Buffet

\$38/per person

Orzo Pasta Salad with Sundried Tomato and Goat Cheese
Mixed Field Greens with Balsamic Vinaigrette
Freshly Sliced Smoked Turkey, Virginia Baked Ham, and Roast Beef
Swiss, Provolone, Cheddar, and Pepper Jack

Cheeses
Chicken Salad
Lettuce, Tomato, Red Onion, and Pickle
Assorted Specialty Breads and Sub Rolls with Condiments
House Potato Chips
Double Fudge Brownies

Exhibit Two Buffet

\$43/per person

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino
Caprese Salad
Toasted Farro and Roasted Mushroom Salad with Lemon Dressing

Grilled Vegetables
Baked Ziti
Chicken Parmesan
Focaccia Bread
Tiramisu

Exhibit Three Buffet

\$45/per person

Fajita Chicken, Beef, and Shrimp
Cilantro White Rice
Black Beans
Street Corn
Tortilla Chips and Salsa

Pico de Gallo, Lettuce, Sour Cream, Shredded Cheese, Chili con Queso
Guacamole
Grilled Onions, Peppers, and Mushrooms
Churros

Exhibit Four Buffet

\$42/per person

Large Baked Russet Potatoes

Sour Cream, Butter, Chives

Fresh Baked Rolls and Sweet Cream Butter

Lemon Squares and Double Fudge Brownies

Soup (select two):

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables

Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Avocado and Cilantro

Broccoli Cheddar Soup

Salad (select three):

Tossed Green Salad with House-made Buttermilk Ranch Dressing

Panzanella Salad with Grilled Zucchini, Red and Yellow Tomatoes, Marinated Olives, Vinaigrette

Baby Field Greens Salad with Tomatoes, Carrots, Sunflower Seeds, Citrus Vinaigrette

Burrata and Marinated Vegetable Salad, Heirloom Tomatoes, Grilled Spring Onion Pesto, Croutons

Seasonal Fruit Salad with Yogurt Dressing

Baby Kale and Spinach Salad, Shaved Cauliflower, Toasted Breadcrumbs, Raisins, Lemon-Pecorino Vinaigrette

Caesar Salad with Hearts of Romaine, Croutons, and Shaved Pecorino

Exhibit Five Buffet

\$42/per person

Build-Your-Own Salad Bar

Includes cucumber salad, hummus, and pasta salad

Base: Romaine Lettuce, Spinach and Mixed Greens

Protein (select two):

Grilled Chicken, Ham, Turkey, Salami, Quinoa

Grilled Shrimp +\$5.00

Grilled Steak +\$5.00

Toppings (select five):

Hard-boiled Eggs, Chickpeas, Black Beans, Carrots, Peas, Broccoli, Cauliflower, Red Onion, Cherry Tomatoes, Bell Peppers, Mushrooms, Black Olives, Edamame, Croutons

Avocado +\$3.00

Bacon +\$5.00

Cheese (select two): Bleu Cheese, Cheddar, Feta, Pepperjack, Mozzarella, Parmesan

Dressing (select two): Bleu Cheese, Buttermilk Ranch, Caesar, Honey Mustard, Balsamic or Citrus Vinaigrette

Create-Your-Own Lunch Buffet

Includes (1) Pre-Set Salad, (2) Proteins, (2) Sides, (1) Pre-Set Dessert, Fresh Baked Rolls, and Sweet Cream Butter

Water, tea, and freshly brewed regular and decaffeinated coffee station

\$51/per person

Salad (select one):

Tossed Green Salad with House-made Buttermilk Ranch Dressing
Boston Bibb Lettuce with Sun-Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms, Hearts of Palm, and Champagne Vinaigrette
Caesar Salad with Garlic Croutons, Shaved Parmesan, and Caesar Dressing

Baby Field Greens with Red and Yellow Grape Tomatoes, Spiced Pecans, Goat Cheese Crumbles, and Pink Peppercorn Vinaigrette

Cobb Salad with Chopped Lettuce, Egg, Avocado, Tomato, Bacon, Bleu Cheese Crumbles, Blue Cheese Dressing

Protein (select two):

Oven Roasted Breast of Chicken with Wild Mushroom Pan-Jue
Chicken Piccata with Herb Capers and Lemon Sauce
Salmon with Lemon Sauce
Braised Short Ribs

Potato Crusted Cod with White Wine Shallot Cream
Grilled Chicken 3-Cheese Penne Pasta with Roasted Pepper Marinara
Grilled Portobello Mushroom Steak

+\$6.00/per person Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard, and Roasted Shallot Demiglace

Sides (select two):

Tortellini Pasta Salad with Pine Nuts and Tomato Confit
Greek Orzo Pasta Salad with Lemon Oregano Vinaigrette
Fresh Seasonal Fruits and Berries

Vegetable Medley with Citrus Vinaigrette
Sauteed Green Beans, Baby Carrots, Crisp Shallots and Sliced Almonds
Garlic Roasted Potatoes
Whipped Potatoes

Desserts (select one):

Roasted Fuji Apple Puff Pastry with Cinnamon Cream
Ricotta Cheesecake with Amarena Cherry
Lemon Meringue Tart with Fresh Berries
Coconut Rice Pudding

Peach or Blueberry Cobbler
Chambord Dark Chocolate Mousse with Fresh Raspberries
Fudge Browne with Fresh Strawberries

(additional \$5/per person with alternating selection of two desserts)

Plated Entrée Salads

Includes (1) Entrée Salad, (1) Dessert, Fresh Baked Rolls, and Sweet Cream Butter

Water and iced tea at each place setting on tables, Brewed regular and decaf coffee on request

Dessert (select one):

Roasted Fuji Apple Puff Pastry with Cinnamon Crème

Ricotta Cheesecake with Amarena Cherry

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple

Peach or Blueberry Cobbler

Chambord Dark Chocolate Mousse with Fresh Raspberries

Fudge Brownie with Fresh Strawberries

(additional \$5/per person with alternating selection of two desserts)

Plated Entrée Salads (select one):

Herb Grilled Chicken and Baby Greens, Candied Pecans, Asian Pears, Gorgonzola Balsamic Vinaigrette

\$45.00/per person

Grilled Chicken Caesar Salad

Hearts of Romaine, Topped with Shaved Parmesan, Croutons, Tomato Confit, and Caesar Dressing

\$41.00/per person

Greek Salad with Grilled Salmon

Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers, Red Onions, and Oregano Vinaigrette

\$43.00/per person

Plated Lunch

Includes (1) Salad, (1) Entrée, (1) Dessert, Fresh Baked Rolls, and Sweet Cream Butter

Water and iced tea at each place setting on tables, Brewed regular and decaf coffee on request

Salad (select 1):

Tossed Green Salad with House-made Buttermilk Ranch Dressing

The Wedge with Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing

Tomato and Mozzarella Marinated in Pesto Vinaigrette with Shredded Fresh Basil and Micro Greens

Asparagus, Baby Greens, Hard Boiled Eggs, Fried Prosciutto, Cracked Peppercorn Dressing

Caesar Salad with Garlic Croutons and Shaved Parmesan Caesar Dressing

Dessert (select one, additional \$5/per person with alternating selection of two desserts):

Roasted Fuji Apple Puff Pastry with Cinnamon Crème

Ricotta Cheesecake with Amarena Cherry

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple

Peach or Blueberry Cobbler

Chambord Dark Chocolate Mousse with Fresh Raspberries

Fudge Brownie with Fresh Strawberries

Entrée (select one):

Oven Roasted Chicken Breast with Rosemary Pan-Jus, Zucchini Potato Puree, Broccolini and Cauliflower
\$45.00/per person

Flat Iron Steak, Baby Spinach, Goat Cheese, Pickled Red Onion, Cornbread Croutons, Honey-Raspberry
Vinaigrette
\$51.00/per person

Sherry Creamed Chicken with Wild Mushrooms served over House-made Biscuit with Tarragon Sweet
Peas and Baby Carrots
\$45.00/per person

Grilled Lemon-Garlic Shrimp, Angel Hair Pasta, Peas, Sundried Tomatoes, and Smoked Pancetta
\$50.00/per person

Maple Glazed Pork Loin, Potato Pancake, Roasted Fuji Apples, Swiss Chard
\$45.00/per person

Braised Beef Tips, Whipped Sweet Potatoes, Roasted Brussel Sprouts
\$45.00/per person

Petit Filet of Beef, Three Cheese Risotto, Asparagus, and Shallot Red Wine Reduction
\$69.00/per person



Gourmet Box Lunches

Includes (1) Item from the list below, Chef's Pasta Salad, Fresh Fruit Salad, Cookie, and Bottled Water
(Up to three options can be selected for guests to pre-select 10 days in advance.)

\$34/PER PERSON

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Ciabatta or Seeded Bread

topped with Baby Swiss, Lettuce, Tomato, Mustard, and Mayonnaise

Tuna Salad with Marinated Tomatoes and Basil Chiffonade on Seeded Bread

Chicken Salad with Roasted Red Pepper and Arugula on Croissant

Cold Grilled Italian Vegetables with Basil Marinated Tomatoes and Smoked Provolone Cheese on Ciabatta

Cold Grilled Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan Caesar Dressing

Italian Chopped Salad with Salmi, Gorgonzola Cheese, Romaine Lettuce, Balsamic Dressing

Tortilla filled with Cold Chili Rubbed Chicken, Shredded Lettuce, Pepper Jack Cheese, Pico de Gallo, Black Bean Spread

Cold Fresh Herb Tortilla BLT with Dijonnaise Dressing

Herb-garlic tortilla filled with Cold Flame flame-roasted marinated Garden Vegetables and Pesto Mayonnaise

Chicken Caesar Wrap, Shaved Parmesan, and Romaine Lettuce

Hummus Wrap, Olive Tapenade, Cucumber, Pickled Red Onion, Feta Cheese, Micro-greens, and Yogurt Sauce