BANQUET MENUS

BREAKFAST, LUNCH AND BREAKS
Thank you for choosing the Morris Inn for your upcoming event. As the center of hospitality for the University of Notre Dame, our commitment to excellence will ensure the success of your gathering. We welcome the opportunity to assist you in planning your important occasion.

MEAL SERVICE
• Breaks are based upon a two hour serve time.
• Buffets (breakfast, lunch, reception and dinner) are served for ninety (90) minutes. Buffets have a minimum of twenty-five (25) guests. Due to health regulations and quality concerns, items from the buffet cannot be served during midmorning, afternoon or evening breaks.
• An extension of actual service times is subject to additional fees.
• Meal service beginning after 10:00 pm may be assessed a 50% menu surcharge.
• Guest-to-server ratio is one (1) server per twenty (20) guests for plated meal functions and one (1) server per fifty (50) guests at buffet functions.

BEVERAGE SERVICE
• Morris Inn serves alcohol in compliance with the policies of the University of Notre Dame and the State of Indiana and reserves the right to restrict the service of alcohol to any guest.
• Proper identification (photo I.D.) may be requested at time of service of any guest.

ADDITIONAL CHARGES
• There will be a $250.00 labor charge for any buffet function of less than twenty-five (25) guests.
• Carvers or Action Station Attendants: $150.00 per attendant per ninety (90) minutes, each additional hour at $100 per hour.
• Bartenders: One bar and bartender per 75 people. For events reaching 100 guests, a second bartender will be added. If an additional bar is requested, a charge of $200 will be issued for the first hour and $50 for each additional hour. Cash or consumption bars require $150 sales per hour or $150 per hour charge.
• Room Resets: All food, beverage, floor plans and audiovisual arrangements must be confirmed three weeks prior to the event date. If a change from the original room set-up is requested on the day of the function, a labor charge reset fee between $200-$500 will be added to the banquet check.
• If a choice of entrée has been offered (no more than two (2) excluding a vegetarian option), you will be charged for the higher priced entrée.
• Events planned less than 15 days in advance are subject to a 20% increase on Food and Beverage. Events planned less than 6 days out are subject to a 30% increase on Food and Beverage.
• After hours staffing is subject to additional charges.
• There may be an additional labor fee for meals on national and University holidays.
GUARANTEES

Expected attendance must be indicated twenty-one (21) business days prior to the event. Final attendance must be specified five (5) business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary restrictions listed on the original arrangements, the Hotel reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

MENU SELECTIONS

Menu selection three (3) weeks in advance of your event is appreciated. Orders placed fewer than three (3) weeks prior to the event are subject to product and staffing availability limitations.

In addition to our published menu suggestions, the Event Team and Chef are able to create customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guests’ needs including those who have special dietary restrictions (such as food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change, and ingredients may vary based on seasonality or availability.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- All food and beverages, including alcohol, must be purchased through the Hotel and served by the Hotel staff.
- All pricing is guaranteed ninety (90) days prior to your event date.
- Prices are subject to change without notice given market fluctuations.
- The Morris Inn cannot allow the removal of food or beverage items from the function by the client, guests or invitees.
- The Morris Inn banquet menu prices do not include sales tax or administrative fees of 20%.

ALLERGIES

While we recognize that many of our guests have allergies and special diets, we cannot guarantee that our kitchen is gluten or nut-free. Our culinary team has made many gluten-reduced items available within our menus.
DAILY BREAKFAST SPECIALS

Choose one of the below buffets on the corresponding weekday and enjoy 10% off the regular price.

**MONDAY:** BLARNEY STONE BUFFET // $16.20 PER PERSON

**TUESDAY:** FIGHTING IRISH BUFFET // $14.40 PER PERSON

**WEDNESDAY:** MICHIANA BUFFET // $16.20 PER PERSON

**THURSDAY:** GREAT LAKES BUFFET // $16.20 PER PERSON

**FRIDAY:** SORIN’S BUFFET // $10.80 PER PERSON

Descriptions of the above buffets are noted on the following pages.

Prices are exclusive of sales tax and administrative fee.
FIGHTING IRISH BUFFET

CINNAMON FRENCH TOAST with Fresh Berries and Warm Maple Syrup
FLUFFY SCRAMBLED EGGS
APPLEWOOD-SMOKED BACON AND SAUSAGE LINKS
YOGURT PARFAIT CUPS
ASSORTED PASTRIES

$16 per person

BLARNEY STONE BUFFET

SCRAMBLED EGGS with Leeks and Baby Kale
FRENCH TOAST STUFFED with Irish Cream and Caramel Sauce
CORNED BEEF HASH BROWNS
APPLEWOOD SMOKED BACON
IRISH BREAKFAST SAUSAGE
FRESH SEASONAL FRUIT DISPLAY
ASSORTED PASTRIES

$18 per person

MICHIANA BUFFET

SCRAMBLED EGGS with Scallions and Amish Cheddar
APPLEWOOD SMOKED BACON AND SAUSAGE LINKS
HASH BROWNS with Onions, Sausage and Peppers
BUTTERMILK PANCAKES with Blueberry and Southern Comfort Compote
FRESH SEASONAL FRUIT DISPLAY
ASSORTED PASTRIES

$18 per person

SORIN’S BUFFET

STEEL-CUT IRISH OATS
COLD CEREAL
FRESH SEASONAL FRUIT DISPLAY
ASSORTED PASTRIES

$12 per person

Beverages include coffee, orange juice and Rishi teas.
Minimum of twenty-five (25) persons applies to all buffets.
Prices are exclusive of sales tax and administrative fee.
GREAT LAKES BUFFET

ROASTED PEPPER AND GOAT CHEESE FRITTATA
LYONNAISSE POTATOES
CANADIAN HONEY HAM AND APPLEWOOD SMOKED BACON
CROISSANT FRENCH TOAST
FRESH SEASONAL FRUIT DISPLAY
ASSORTED PASTRIES

$18 per person

UNIVERSITY BRUNCH BUFFET

CHOICE OF FOUR:

SCRAMBLED EGGS
FRENCH TOAST
GOLDEN HASH BROWNS
APPLEWOOD SMOKED BACON
SAUSAGE LINKS
HAM

CHOICE OF TWO:

FRESH FRUIT
BREAKFAST PASTRY
STRAWBERRY AND BRIE SALAD
BABY KALE SALAD with Cranberry, Apple, Honey Sherry Vinaigrette, Bleu Cheese
CHOPPED SALAD with Romaine, Bacon, Red Onion, Chives, Corn, Grapes, Walnuts, Buttermilk Cabernet Dressing

CHOICE OF ONE:

HERB CRUSTED BREAST OF CHICKEN with Broccoli, Wild Rice, Countryside Dijon Silk
JAMESON GLAZED HOT SMOKED SALMON with Rosemary Roasted Red Skin Potatoes, Slaw
CABERNET BRAISED BEEF TIPS with Wild Mushrooms and Chive Whipped Potatoes

$24 per person

Beverages include coffee, orange juice and Rishi teas.
Minimum of twenty-five (25) persons applies to all buffets.

Prices are exclusive of sales tax and administrative fee.
BREAKFAST BUFFET STATIONS

One uniformed chef is required per fifty (50) guests for all stations at $150.00 per chef. Per-guest pricing is based on a 90-minute buffet.

OMELET STATION

MADE TO ORDER OMELETS WITH YOUR CHOICE OF ADDITIONS
Choose Five (5): Ham, Sausage, Cheddar Cheese, Onion, Tomato, Mushroom, Olive, Feta, Spinach, Peppers

$8 per person

WAFFLE STATION

MADE TO ORDER WAFFLES
with Seasonal Fresh Fruit

$7 per person

EGGS BENEDICT STATION

MADE TO ORDER EGGS BENEDICT

$9 per person

PANCAKE STATION

MADE TO ORDER FRESH BUTTERMILK PANCAKES
Served with Wild Berry Compote, Whipped Sweet Vanilla Butter, Julienne Apple Butter, Maple Syrup, Bananas, Granola or Toasted Pecans

$7 per person

OATMEAL CREME BRULEE STATION

MADE TO ORDER OATMEAL CREME BRULEE
with Apple Compote and Bruleed Vanilla Custard

$7 per person

Prices are exclusive of sales tax and administrative fee.
BREAKFAST BUFFET ENHANCEMENTS

These items are designed to enhance your existing breakfast buffet menu.

FRESH-SQUEEZED FLORIDA ORANGES // $8 per person
Served in Individual Glasses and Presented on a Crushed Ice Display

SOUTHWEST BURRITO // $49 per dozen
with Scrambled Eggs, Jack Cheese, Chorizo Sausage and House-Made Salsa

CROISSANT BREAKFAST SANDWICH // $40 per dozen
with Prosciutto, Egg and Gruyère Cheese

CINNAMON ROLLS // $36 per dozen
with Gooey Cream Cheese Frosting

ASSORTED BAGELS // $38 per dozen
with House-Made Roasted Garlic and Chive Cream Cheese, Strawberry Cream Cheese and Plain Cream Cheese

MINI MUFFINS // $18 per dozen

JUMBO MUFFINS // $36 per dozen

CROISSANTS AND BREAKFAST PASTRIES // $32 per dozen

SCONES // $37 per dozen
with Clotted Cream and Assorted Jams

EGG WHITE FRITTATA // $6 per person
with Roasted Fingerling Potatoes, Asparagus, Oven-Dried Tomatoes, Creamy Goat Cheese and Green Tomatillo-Avocado Salsa

SPANISH FRITTATA // $6 per person
with Garlic Spinach, Tricolored Peppers, Caramelized Onions, Crispy Potatoes, Ham and Manchego Cheese

SCRAMBLED EGGS // $5 per person
with Fresh Herbs and Cheese

Prices are exclusive of sales tax and administrative fee.
BREAKFAST BUFFET ENHANCEMENTS

BANANA-NUT-PRALINE PANCAKES, FRENCH TOAST OR OLD-TIME CLASSIC WAFFLES // $6 per person

GRILLED HAM STEAK // $4 per person

STEEL-CUT OATMEAL // $5 per person
Served with Golden Raisins, Apple Butter, Blueberries, Nuts, Brown Sugar and Milk

CHICKEN-APPLE SAUSAGE OR IRISH BREAKFAST SAUSAGE // $6 per person

CORNMEAL-CRUSTED CANADIAN BACON // $7 per person

COUNTRY ROASTED CRISPY BREAKFAST POTATOES // $3.50 per person
with Caramelized Onions and Tricolored Peppers

SEASONAL FRESH-CUT FRUIT AND BERRIES // $8 per person

SMOKED SALMON AND PLAIN BAGEL DISPLAY // $8 per person
with Shaved Red Onion and Dill Cream Cheese

DRY CEREALS WITH MILK // $2 per person
MORNING BREAK

Our morning break includes freshly brewed regular and decaffeinated coffee, specialty teas, assorted juices, assorted sodas, milk, breakfast pastries and assorted yogurts with granola and fresh seasonal sliced fruit.

$12 per person for the first two hours
$4 per person for each additional hour

MORNING FITNESS BREAK

Our morning fitness break includes strawberry banana smoothies, mango smoothies, assorted dried fruits and nuts, a martini glass of fruit Parisienne, individual assorted yogurts and house-made granola bars.

$14 per person for the first two hours
$6 per person for each additional hour

AFTERNOON BREAK

Our afternoon break includes freshly brewed regular and decaffeinated coffee, specialty teas, assorted sodas, iced tea, a variety of sweet and salty snacks and whole fruit.

$10 per person for the first two hours
$4 per person for each additional hour

AFTERNOON FITNESS BREAK

Our afternoon fitness break includes granola and energy bars, seasonal fresh-cut fruit and berries, assorted cheeses, vegetable crudites, flavored bottled teas, Red Bull energy drinks and freshly squeezed lemonade.

$14 per person for the first two hours
$6 per person for each additional hour

BEVERAGE ONLY BREAK

We also offer a beverage-only break in the morning and afternoon.

$9 per person for the two hours
$4 per person for each additional hour

Please feel free to discuss any special needs or requests with your Event Specialist.

Prices are exclusive of sales tax and administrative fee.
DAILY LUNCH SPECIALS

Choose one of the below buffets on the corresponding weekday and enjoy 10% off the regular price.

DISCOUNTED PRICE

MONDAY: SOUP AND HOT SANDWICH BUFFET // $17.10 PER PERSON

TUESDAY: FRESH DELI BUFFET // $18.90 PER PERSON

WEDNESDAY: BAKED POTATO BUFFET // $16.20 PER PERSON

THURSDAY: CARIBBEAN BUFFET // $21.60 PER PERSON

FRIDAY: ITALIAN BUFFET // $20.70 PER PERSON

Descriptions of the above buffets are noted on the following pages.

Prices are exclusive of sales tax and administrative fee.
SERVED LUNCHEON ENTREES

MAXIMUM OF TWO (2) SELECTIONS

LEMON-OREGANO GRILLED CHICKEN BREAST // $18
with Greek Orzo Salad

SAUTÉED LEMON-CAPER CHICKEN // $18
with White Wine Sauce, Saffron Rice and Carrots

PARMESAN-PANKO CHICKEN BREAST // $18
with Tomato-Basil Sauce, Angel Hair Pasta and Squash

ITALIAN BEEF TIPS // $19
with Pepper Medley and Roasted Garlic Mashed Potatoes

RED WINE-BRAISED ROUND OF BEEF // $19
with Mushroom Sauce, Roasted Potatoes and Carrots

BEEF TENDERLOIN SALAD // $20
with Blue Cheese, Red Onion, Radish, Arugula and Brown Sugar-Balsamic Vinaigrette

GRILLED SALMON // $21
with Shrimp and Bay Scallop Relish, French Beans and Rice Pilaf

PESTO CRUSTED COD // $21
with Steamed Basmati Rice, Caramelized Shallots and Green Beans

HOISIN-MARINATED PANKO-CRUSTED PORK LOIN // $18
with Sweet and Spicy Sauce, Brown Rice and Vegetable Medley

PINEAPPLE FRIED RICE // $19
with Hoisin-Marinated Fried Tofu

EGGPLANT PARMESAN // $17
with Greek Tomato Sauce, Tomato, Cucumber, Feta and Orzo

CHINESE CHICKEN SALAD // $17
Sugar Snap Peas, Romaine, Red Cabbage, Carrot, Green Onion, Sesame Seeds, Crispy Rice Noodles
and Soy-Ginger Vinaigrette

Our chef is happy to select a seasonal salad, rolls and dessert to complement your meal.
Beverages include coffee, hot tea and iced tea.

Prices are exclusive of sales tax and administrative fee.
CHEF’S FEATURE BUFFET

CRISP ROMAINE SALAD
with Garden Fresh Vegetables and Dijon Vinaigrette

TOMATO-SPINACH SALAD
with Cucumber, Feta Cheese and Lemon-Garlic Vinaigrette

ASSORTED MORRIS INN ROLLS

CHOOSE TWO MEAT AND ONE VEGETARIAN SELECTION
FROM SOME OF THE CHEF’S FAVORITES

BRAISED EYE OF ROUND BEEF
with Red Wine Sauce, Baby Carrots and Green Scallion Rice

SLOW-ROASTED PORK LOIN
with Sweet and Sour Onion Sauce, Fresh Herbed Red-Skin Potatoes and French Beans

CHICKEN MARSALA with Squash Medley and Orzo

GRILLED CHICKEN BREAST with Grilled Pineapple Relish and Fried Rice

IRISH BEEF STEW with Roasted Potatoes

GRILLED SALMON with Citrus Salad, Couscous and Broccoli

PESTO CRUSTED COD
with Steamed Basmati Rice, Caramelized Shallots and Green Beans

PANKO-CRUSTED EGGPLANT with Puttanesca Sauce on Linguine

FOUR-CHEESE LASAGNA with Basil Pesto

VEGAN HOisin-GLAZED TOFU with Asian Noodles

PASTRY CHEF’S ASSORTED DESSERTS

$27 per person

Beverages include coffee, hot tea and iced tea.
Minimum of twenty-five (25) persons applies for all buffets.
**BAKED POTATO BUFFET**

ROASTED BAKED POTATOES, SWEET POTATOES, PERUVIAN PURPLE POTATOES
with Extra Virgin Olive Oil, Sea Salt, Cracked Black Pepper, Thyme

**CHOOSE TWO SALADS**

**KALE CAESAR** with Focaccia Croutons, Oven-Roasted Tomatoes, Shaved Parmesan, House-made Dressing

**CLASSIC GARDEN** with Cherry Tomatoes, Shaved Red Onion, Cucumber, Petite Field Greens, Choice of Cabernet Buttermilk or Balsamic Dressing

**ASIAN SALAD** with Broccoli, Red Onion, Shredded Carrots, Red Cabbage, Crispy Wonton, Soy Ginger Vinaigrette

**MEDITERRANEAN SALAD** with Romaine, Artichokes, Pickled Onion, Kalamata Olives, Feta Cheese and Lemon Oregano Vinaigrette

**CHOOSE NINE TOPPINGS:**

- STEAMED BROCCOLI
- CARAMELIZED ONIONS
- CREAMED CORN
- WILTED SPINACH
- SLICED GREEN ONION
- DICED RED ONION
- SOUR CREAM
- SHREDDED CHEDDAR CHEESE
- RACLETTE CHEESE FONDUE
- CRUMBLED GOAT CHEESE
- TRUFFLED WILD MUSHROOMS
- DETROIT-STYLE CHILI
- CRUSHED BACON
- TOASTED SUNFLOWER SEEDS
- HONEY AND CINNAMON RICOTTA CHEESE
- CANDIED WALNUTS
- BROWN SUGAR CRUMBLE
- ROASTED APPLES AND SAGE
- WHIPPED MARSHMALLOW FLUFF

**PASTRY CHEF’S ASSORTED DESSERTS**

$18 per person

$1 per topping per person for additional toppings

ADD SEASONAL SOUP // $3 per person

*Prices are exclusive of sales tax and administrative fee.*
LUNCHEON BUFFET

CARIBBEAN BUFFET

MIXED GREENS
with Shaved Jicama, Pineapple and Mango Dressing

QUINOA
with Spinach, Sweet Peppers, Red Onion and Orange Sesame Vinaigrette

MOJO MARINATED PULLED PORK
with Curried Artichokes and Oven-Dried Tomatoes

JERK CHICKEN BREAST
with Ginger and Cilantro-Scented Basmati Rice

VEGETARIAN BLACK BEAN BURGER
with Plantain Chips and Lime Sour Cream

ROTI BREAD, SANDWICH ROLLS, LETTUCE, TOMATO, AND PICKLES

TERRA CHIPS

MANGO MOUSSE, CHOCOLATE POT DE CREME, PASSION FRUIT GELEE

$24 per person

Prices are exclusive of sales tax and administrative fee.
MEDITERRANEAN LUNCH BUFFET

STARTERS// CHOICE OF TWO (2)
SEAFOOD BOUILLABAISSE
with Saffron and Roasted Garlic Aioli Croutons

LEMON HERBED TABBOULEH
with Crispy Lavash Flat Bread

ROASTED RED PEPPER HUMMUS AND EGGPLANT BABA GHANOUSH
with Za’Tar Spiced Pita Chips

SPECIALTY CHEESE AND ASSORTED VEGETABLES
with Marinated Feta Cheese, Assorted Cured Olives, Herbed Bocconcini, Roasted Peppers,
Grilled and Marinated Artichokes and Oven-Roasted Cipollini Onions

BABY FIELD GREENS
with Romaine, Arugula, Frisee, Baby Spinach, Radicchio
and Shredded Carrot with a Sun-Dried Tomato Vinaigrette

BUFFET INCLUDES:
MOROCCAN SPICED CHICKEN BREAST
with Eggplant Caponata and Coriander-Garlic Yogurt

GRILLED LAMB KEBABS
with Olive Couscous and Sweet Onion Marmalade

CRISPY FALAFEL
with Mint and Lemon-Shallot Yogurt

BAKLAVA
with Sweet, Chopped Nuts

CREAMY PANNA COTTA
with Dried Apricot Compote

$40 per person

Beverages include coffee, hot tea and iced tea.
Minimum of twenty-five (25) persons applies for all buffets.
The Lower 48

Starters // Choice of Two (2)

New England Clam Chowder
Cast Iron-Baked Corn Bread with Sweet Whipped Honey Butter
Aged Cheddar and Macaroni Salad with Roasted Corn
Southern-Style Coleslaw with Pineapple
Wild Field Green Salad
with Romaine, Arugula, Frisee, Baby Spinach, Radicchio, Shredded Carrot,
Heirloom Tomatoes and Ranch Dressing
Toasted Pecan Chicken Salad with Navel Oranges and Scallions

Entrees // Choice of Three (3)

Buttermilk Fried Chicken
Warm Meatloaf Sandwich
with Crunchy Mustard Slaw, Sweet Bacon Jam and Ranch Mayonnaise on a Toasted Ciabatta Bun
Marinated Grilled Hanger Steak
BBQ Baby Back Ribs with Cilantro Honey Sauce

Sides // Choice of Two (2)

Herb Whipped Mashed Potatoes
Green Bean Casserole with Crispy Onion Strings
Au Gratin Potatoes
Baked Beans
Indiana Sweet Corn Succotash

Desserts // Choice of Two (2)

Apple and Cherry Pies
Pecan Tarts with Bourbon Cream
Chocolate Fudge Brownies
Seasonal Cobbler with Vanilla Ice Cream

$40 per person

Beverages include coffee, hot tea and iced tea.
Minimum of twenty-five (25) persons applies for all buffets.

Prices are exclusive of sales tax and administrative fee.
SOUP AND PREMADE SANDWICH BUFFET

SORIN’S SEASONAL SOUP
FRESH GARDEN SALAD
with Ranch and Balsamic Vinaigrette

MEDITERRANEAN VEGETABLE WRAP
TURKEY AND CHEDDAR ON PRETZEL ROLL
ITALIAN SUB WITH HAM, PEPPERONI, SALAMI AND PROVOLONE
LETTUCE, TOMATO, AND PICKLES
POTATO CHIPS
PASTRY CHEF’S ASSORTED DESSERTS

$19 per person

SOUP AND HOT SANDWICH BUFFET

SORIN’S SEASONAL SOUP
FRESH GARDEN SALAD
with Ranch and Balsamic Vinaigrette

GRILLED MARINATED CHICKEN BREAST
BARBECUED PULLED PORK
GRILLED PORTOBELLO AND VEGETABLES
SANDWICH ROLLS, LETTUCE, TOMATO, AND PICKLES
POTATO CHIPS
PASTRY CHEF’S ASSORTED DESSERTS

$19 per person

Beverages include coffee, hot tea and iced tea.
Minimum of twenty-five (25) persons applies for all buffets.

Prices are exclusive of sales tax and administrative fee.
ITALIAN BUFFET

CAESAR SALAD with Focaccia Croutons
PARMESAN-PINE NUT SPINACH SALAD with Balsamic Vinaigrette
ITALIAN BEEF TIPS with Peppers and Onions on Linguine
FOUR-CHEESE LASAGNA with Basil Pesto
CHICKEN MARSALA with Broccoli and Penne Pasta
GARLIC BREADSTICKS

PASTRY CHEF’S ASSORTED DESSERTS

$23 per person

VEGETARIAN BUFFET

SPINACH SALAD
with Tomato, Feta, Roasted Peppers and Kalamata Olives
GOURMET GREENS
with Toasted Almonds, Dried Fruit and Raspberry Vinaigrette
TOMATO, ARTICHOKE AND WILD MUSHROOM ORZO
with White Wine Sauce
PANKO-CRUSTED EGGPLANT
with Greek Tomato Sauce and Penne Pasta
PARMESAN POLENTA
with Bruschetta Topping, Pesto and Green Beans
GARLIC BREADSTICKS
PASTRY CHEF’S ASSORTED DESSERTS

$21 per person

ADD CHICKEN BREAST // $3 per person

Beverages include coffee, hot tea and iced tea.
Minimum of twenty-five (25) persons applies for all buffets.

Prices are exclusive of sales tax and administrative fee.
LUNCHEON BUFFET

Prices are exclusive of sales tax and administrative fee.

FRESH DELI BUFFET

FRESH GARDEN SALAD
with Choice of Dressing

GRILLED VEGETABLES
with Hummus

AGED CHEDDAR AND MACARONI SALAD
with Grilled Corn

SLICED SMOKED TURKEY AND HONEY HAM

SWISS AND CHEDDAR CHEESES

TUNA SALAD

SANDWICH ROLLS, LETTUCE, TOMATO, AND PICKLES

POTATO CHIPS

PASTRY CHEF’S ASSORTED DESSERTS

$21 per person

ADD SEASONAL SOUP

$3 per person

Beverages include coffee, hot tea and iced tea. Minimum of twenty-five (25) persons applies for all buffets.

Prices are exclusive of sales tax and administrative fee.
BOXED LUNCHES

A perfect solution for feeding a group on a limited budget.
Lunch is attractively packaged in an eco-friendly box.
Soda is not included but can be added for $3 per person.

MAXIMUM OF THREE (3) SELECTIONS

SALAD BOXES

YOUR MEAL WILL INCLUDE AN ENTRÉE SIZE SALAD, SIDE OF BREAD AND BUTTER,
FRESH-CUT FRUIT AND FRESHLY BAKED COOKIE.

STRAWBERRY-PINEAPPLE CHICKEN SALAD // $17
Grilled Pineapple, Strawberries, Celery-Golden Raisin Chicken Salad and Coconut-Pineapple Vinaigrette

GREEK SALAD // $16
Tomato, Cucumber, Artichoke, Olive, Pepperoncini, Feta, Pita Chips and Lemon-Oregano Vinaigrette

CHINESE CHICKEN SALAD // $17
Sugar Snap Peas, Romaine, Red Cabbage, Carrot, Green Onion, Sesame Seeds,
Crispy Rice Noodles and Soy-Ginger Vinaigrette

COBB SALAD // $17
Grilled Chicken Breast, Blue Cheese, Cheddar, Red Onion, Tomato, Olives, Cucumber,
Hard-Boiled Egg, Baby Greens and Buttermilk Ranch Dressing

BEEF TENDERLOIN AND SPINACH SALAD // $18
Marinated and Grilled Beef Tips, Spinach, Red Onion, Blue Cheese, Grape Tomato and Balsamic Vinaigrette

TUNA NICOISE // $17
Olives, Red-Skin Potatoes, French Beans, Artichokes, Tomato, Hard-Boiled Egg and Dijon-Tarragon Vinaigrette

Prices are exclusive of sales tax and administrative fee.
YOUR MEAL WILL INCLUDE A GOURMET SANDWICH, KETTLE CHIPS, MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE, FRESHLY BAKED COOKIE AND FRESH-CUT FRUIT.

BLT // $16
Glazed Applewood-Smoked Bacon, Tomato Jam, Baby Lettuce and Brie on Sourdough Bread

MEDITERRANEAN PITA // $15
Hummus, Greens, Tomatoes, Cucumber, Olives and Feta on Pita Bread

PORTOBELLO // $16
Balsamic-Basil-Marinated Grilled Portobello, Spinach, Fresh Mozzarella, Roasted Red Pepper and Pesto Mayonnaise on Focaccia Bread

CAPRESE // $15
Fresh Mozzarella, Heirloom Tomato and Basil Mayonnaise on Focaccia Bread

SMOKED SALMON // $18
Cucumber, Red Onion, Dill Cream Cheese and Arugula on Pumpernickel Bread

CLUB // $17
Smoked Turkey, Bavarian Ham, Applewood-Smoked Bacon, Amish Cheddar, Lettuce, Tomato and Dijonnaise on Ciabatta Roll

BAVARIAN HAM AND CHEESE // $17
Thinly Shaved Ham, Gruyère Cheese, Lettuce, Tomato and Dijonnaise on Rye Bread

ROAST BEEF // $18
Slow-Roasted Beef, Amish Cheddar, Lettuce, Tomato and Horseradish Crème on Demi Baguette

GRILLED VEGETABLE WRAP // $15
Sun-Dried Tomatoes, Romaine, Tomatoes, Squash, Zucchini, Red and Yellow Peppers, Eggplant and Aioli in a Sun-Dried Tomato Wrap

ASIAN CHICKEN WRAP // $17
Sesame-Ginger-Marinated Grilled Chicken Breast, Romaine, Carrot, Red Cabbage, Sugar Snap Peas, Green Onion, Crispy Rice Noodles and Sesame Seeds

HICKORY SMOKED TURKEY // $15
Lettuce, Tomato, Swiss Cheese

Prices are exclusive of sales tax and administrative fee.