



Luncheon Buffets

All Luncheon Buffets Include:

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

New York Deli

(Minimum 20 People)

Cream of Chicken Soup

Mixed Garden Greens

Balsamic Dressing, Ranch Dressing

Red Bliss Potato Salad

Marinated Artichoke Salad

Assortment of Sliced Deli Meats:

Cured Ham, Roast Beef,

Roasted Breast of Turkey, Pastrami

Displayed Domestic Cheeses

Pickles, Vine Ripened Tomatoes,

Romaine Leaves, Sliced Red Onions

Creamed Horseradish, Dijon Mustard, Mayonnaise

Selection of Sliced Breads, Kaiser Rolls

Dirty Chips, Blue Potato Chips

New York Style Cheesecake Squares

Whole Fruits

Freshly Baked Cookies

\$23.25 Per Person

Italian

(Minimum 50 People)

Minestrone Soup

Radicchio, Spinach Salad

Creamy Italian Dressing

Antipasto Salad

Marinated Tomatoes, Fresh Mozzarella

Eggplant Ravioli

Basil, Tomato Sauce

Italian Meatballs

Rosemary, Thyme and Capers

Grilled Breast of Chicken

Glazed with Fontina and Portabello

Penne Pasta, Rock Shrimp Alfredo

Garlic Bread Sticks

Crusted Rolls

Amaretto Cheesecake

Tiramisu

\$27.50 Per Person

**** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person***



Luncheon Buffets

All American

(Minimum 50 People)

Mixed Garden Greens

*Sliced Mushrooms, Alfalfa Sprouts,
Cherry Tomatoes, Shredded Carrots, Croutons,
Black Olives, Shredded Cheese
French, Ranch Dressing*

Grilled Angus Burger

American, Cheddar, or Swiss Cheese

Pulled Pork Barbecue

Mesquite-Grilled Breast of Chicken

Ripened Tomatoes

Sliced Red Onions, Lettuce Leaves, Pickles

HERSHEY®'s Chocolate Ketchup, Mayonnaise, Dijon Mustard, Ketchup

Whole Wheat Rolls, Kaiser Rolls

Apple Pie

HERSHEY®'s Chocolate Chip Cookies

Chocolate Fudge Brownies

Ice Cream Bars

\$25.25 Per Person

**** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person***



Luncheon Buffets

Oriental Express

(Minimum 50 People)

Thai Coconut and Chicken Soup

Mixed Greens, Crisp Cabbage

Sesame Citrus Dressing

Mirim Cucumber Salad

Shrimp and Glass Noodles Salad

Soya Marinated Vegetables

Rice Wine Vinaigrette

Stir-Fried Chicken with Cashew Nuts

Napa Slaw

Teriyaki Glazed Salmon

Tenderloin of Beef

Spicy Garlic Sauce

Mandarin Fried Rice

Steamed Chinese Beans, Hoison Sauce

Coconut Mango Rice Pudding

Star Anise, Asian Fruit Salad

\$29.50 Per Person

South of the Border

(Minimum 50 People)

Lettuce, Tomatoes, Onions, Corn

Tossed with Mexican Salsa

Spicy Mexican Bean Salad

Flash-Roasted Corn, Artichoke Salad

Chicken Fajita Bar, Cumin Shrimp Taco Bar

Warm Flour Tortillas, Crisp Taco Shells

Diced Tomatoes, Lettuce, Cheddar Cheese

Salsa, Guacamole, Sour Cream

Beef Tamales

Ranchero Sauce

Chicken Mole

HERSHEY®'s Chocolate

Cilantro Rice

Refried Beans

Caramel Flan

Coconut Cream Cake

Rum-Laced Fruit Salad

\$26.25 Per Person

** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person*



Luncheon Buffets

The Homestead

(Minimum 50 People)

Soup of the Day

Medley of Seasonal Greens

*Grape Tomatoes, Sliced Cucumbers, Ripe Olives,
Herb Croutons, Cheddar Cheese, Bacon Bits
French, Ranch Dressing*

Marinated Mushroom Salad

Fresh Sliced Seasonal Fruits

Roast Sliced Sirloin of Beef

Peppercorn Sauce

Oven Roasted Breast of Chicken Cranberry

Shallot Sauce

Bronzed Snapper, Caramelized Fennel

Lemon Butter Sauce

Sour Cream and Chive-Whipped Potatoes

Vegetable Medley

Bakery Fresh Rolls, Butter

Chocolate Cake with Rum Sauce

Key Lime Pie

Pecan Tartlets

\$30.50 Per Person

** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person*



Served Luncheons

Served Luncheons Include:

***Selection of Soup or Salad, Entrée, Dessert
Chef's Selection of Seasonal Accompaniments
Bakery Fresh Rolls, Butter
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas***

~ Soups ~

***Potato Leek Soup
White Truffle Oil Drizzle***

***Lancaster Ham, White Bean Soup
Snipped Chives***

***Five-Onion Bisque
Savory Caramelized Onions, Laced with Sherry***

~ Salads ~

***Buffalo Mozzarella
Red, Yellow Tomatoes
Extra Virgin Olive Oil, Balsamic Drizzle***

***Caesar Salad
Roasted Red Peppers, Black Olives, Parmesan Cheese, Herb Croutons
Creamy Caesar Dressing***

***Fresh Mixed Greens
Tomatoes, Cucumbers, Shredded Carrots
French, Ranch Dressing***

***Field Greens, Cocoa Toasted Cashews, Blue Cheese, Raspberries
Chocolate Balsamic Vinaigrette***



Luncheon Entrées

Grilled Marinated Teriyaki Sirloin Steak (12 oz.)

Roasted Shallots, Sesame Sauce

\$29.50 Per Person

Char-Grilled Sirloin Strip

Mushroom Herb Sauce

\$23.25 Per Person

Honey Balsamic-Roasted Pork Loin

Dijon Demi Glace

\$21.00 Per Person

Chicken Florentine

Sun Dried Tomato Cream

\$21.00 Per Person

Chili Cumin-Rubbed Chicken

Mango, Tomato Salsa

\$20.00 Per Person

Toffee-Crusted Breast of Chicken

Green Peppercorn Peach Sauce

\$22.00 Per Person

Herb-Bathed Breast of Chicken

Creamed Leeks

\$19.50 Per Person

Horseradish-Crusted Atlantic Salmon

HERSHEY®' S White Chocolate Curry Sauce

\$24.25 Per Person

Cocoa Chili-Crusted Snapper

Lemon Chive Butter Sauce

\$25.75 Per Person

Seared Grouper

Lobster Ginger Sauce

\$25.75 Per Person

Jumbo Lump Crab Cakes

Sweet-Savory, Maryland Style

\$27.50 Per Person

** Meals with More Than One Entrée Subject to Surcharges of \$2.00 per Person for 2 Choices and \$4.00 per Person for 3 Choices.*

All Prices Subject to 19% Service Charge



Luncheon Desserts

Selection of One:

HERSHEY®'s Chocolate Cream Tart

HERSHEY®'s Chocolate Mousse

HERSHEY®'s Chocolate Cake

Reese®'s Peanut Butter Pie

Classic Cheesecake

Berry Sauce

Rustic Apple Tart

HERSHEY®'s Caramel Sauce



Luncheon Entrée Salads

Luncheon Entrée Salads are Served with:

Soup of the Day

Bakery Fresh Rolls, Butter

Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

Seared Rare Tuna Salad Nicoise

Bibb Lettuce, Marinated Olives, Roma Tomatoes,

Petit Green Beans, Cucumbers, Red Onions

Lemon Oregano Dressing

\$20.50 Per Person

Crabmeat Caesar Salad

Romaine Lettuce, Herb Croutons, Shaved Prosciutto,

Parmesan Cheese, Grape Tomatoes

Creamy Parmesan Dressing

\$23.25 Per Person

Grilled Chicken or Shrimp Cobb Salad

Romaine Lettuce, Crumbled Blue Cheese, Diced Bacon,

Diced Tomatoes, Hard Cooked Egg

Creamy Ranch Dressing

Chicken \$17.00 Per Person, Shrimp \$19.00 Per Person

Fresh Fruit Plate

Assortment of Fresh Sliced Fruits, Berries

Honey Yogurt Dip

Sliced Zucchini Bread

\$15.75 Per Person



Luncheon Sandwiches

(Maximum 250 People)

Luncheon Sandwiches Include:

Selection of Soup and Dessert

Sweet Potato Chips

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

Thinly Sliced Roast Beef

Muenster Cheese, Caramelized Onions on a Split Top Roll

Red Skin Potato Salad

\$19.50 Per Person

Pesto Seared Chicken Breast

Lettuce, Tomato, Red Onion, Basil Mayonnaise on Focaccia Bread

Italian Style Pasta Salad

\$17.50 Per Person

Muffalata Wrap

Capicola Ham, Genoa Salami, Mortadella, Provolone Cheese,

Romaine Lettuce, Red Onion, Tomato, Olives

Italian Style Pasta Salad

\$18.00 Per Person

Turkey Wrap

Roasted Breast of Turkey, Romaine Lettuce, Tomato, Red Onion,

Muenster Cheese, Horseradish Spread

Red Skin Potato Salad

\$17.00 Per Person

Yellow Fin Tuna Club Sandwich

Apple Smoked Bacon, Grilled Red Peppers, Lemon Aioli

Napa Cabbage Slaw

\$19.00 Per Person



Boxed Lunches

Boxed Lunches Include:

***Whole Fruit, Sweet Potato Chips, Deli Salad, Cookie, Condiments
Soft Drink or Bottled Water***

Roasted Breast of Turkey, Provolone

Whole Grain Bread

\$18.00 Per Person

Honey Glazed Ham, Swiss

Ciabatta Bread

\$18.00 Per Person

Roast Beef, Cheddar

Onion Roll

\$18.00 Per Person

Spring Water Tuna Salad, Smoked Cheddar

Rosemary Bread

\$17.00 Per Person

Mediterranean Grilled Vegetable

Sun Dried Tomato Wrap

\$16.50 Per Person