

• LUNCH BUFFETS •

A minimum of 25 guests is required. If the final count falls below 25 guests, a \$77.00 service fee will apply.

THE SANDWICH BOARD BUFFET - \$33.00 PER PERSON

- Chef's Soup of the Day
- Organic Field Greens with Assorted Dressings (veg)
- Choice of Potato Salad or Vegetable Pasta Salad (veg)
- Chef's Choice of Dessert

With Choice of Three (3) Hot or Cold Artisan Sandwiches:

HOT

- **Smokey Beef**
 - Roast Beef, Roasted Garlic Mayo, Smoked Gouda, Roasted Red Peppers
Caramelized Onions, Dill Pickle on Ciabatta
- **Mediterranean Mixto (veg)**
 - Balsamic Grilled Vegetables, Feta, Hummus Spread on Pita
- **California Turkey**
 - Turkey, Arugula, Guacamole, Goat Cheese on Focaccia
- **Hershey® Country Club Reuben**
 - Thin-Sliced Corned Beef, 1000 Island, Kraut, and Swiss on Thick Cut Rye
- **Pork Duo Wrap**
 - Ham, Applewood Smoked Bacon, Horseradish Mayo, Caramelized Onion
Cheddar Cheese on Flour Tortilla

COLD

- **Roast Beef**
 - Lettuce, Boursin Spread, Pickled Red Onion on Baguette
- **Grilled Chicken Caesar Wrap**
 - Grilled Chicken, Romaine, Parmesan Cheese, Caesar Dressing
on a Flour Tortilla
- **Roasted Portobello**
 - Herb-Marinated Portobello, Roasted Peppers, Sprouts, Arugula
Aioli, Goat Cheese, Tomatoes on Whole Wheat Roll (veg)
- **Roast Turkey**
 - Thin-Sliced Roast Turkey, Brie, Applewood Smoked Bacon
Tomato on Focaccia
- **The Carving Board**
 - Shaved Ham, Roast Beef, Turkey, Swiss Cheese, Leaf Lettuce
Dijon Mustard, Mayo on Whole Wheat Bread

• LUNCH BUFFETS CONTINUED •

THE SHOTGUN DELI BUFFET - \$30.00 PER PERSON

- Chef's Soup of the Day
- Organic Field Greens with Assorted Dressings (veg)
- Choice of: Potato Salad or Vegetable Pasta Salad (veg)
- Assortment of Cold Cuts and Cheeses Including:
 - Turkey Breast, Ham, and Roast Beef
 - Cheddar, Provolone, and Swiss Cheese (gf)
- Pickles, Onions, Lettuce, Tomato, Mayonnaise, and Mustard (veg)
- Assortment of Cookies & Brownies
- Seasonal Fruit Salad (veg)
- Selection of Breads and Rolls
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

THE SCRAMBLE BUFFET - \$32.00 PER PERSON

- Grilled Hamburgers (gf) and Grilled Hot Dogs (gf)
- Burger and Hot Dog Buns (veg)
- Sliced American, Cheddar, and Swiss Cheeses (veg/gf)
- Pickles, Onions, Lettuce, Tomato Condiments
- Cole Slaw and Potato Salad (veg)
- Seasonal Fruit Salad
- Assortment of Cookies & Brownies (veg)
- Iced Tea, Freshly Brewed Coffee, and Tea Selection
- Add Grilled Chicken (gf) - \$3.00 Per Person

HOLE IN ONE BUFFET - \$34.00 PER PERSON

- Tuscan Tomato Bisque (veg)
- Classic Caesar Salad ~ OR ~ Organic Field Greens with Traditional Accompaniments
- Penne Pasta Primavera (veg)
- Thyme and Garlic Roasted Chicken with Mushrooms, Kale, Cannellini Beans and Natural Jus (gf)
- Seared Salmon with Chardonnay Cream
- Rosemary Roasted Potatoes (gf)
- Seasonal Vegetables (veg/gf)
- Assortment of Breadsticks and Garlic Bread (veg)
- Chef's Choice of Dessert
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

THE WANNAMAKER BUFFET - \$37.00 PER PERSON

- Chef's Choice of Soup
- Classic Caesar Salad (veg)
- Organic Field Greens with Traditional Accompaniments
- Grilled Flank Steak with Caramelized Onions and Red Wine Sauce (gf)
- Herb Breast of Chicken with Red Pepper Almond Sauce (gf)
- Pan Roasted Salmon with Lemon Dill Beurre Blanc (gf)
- Buttermilk Mashed Potatoes (gf)
- Seasonal Vegetables (veg/gf)
- Assortment of Bread and Rolls (veg)
- Chef's Choice of Dessert
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

• LUNCH BUFFETS CONTINUED •

BUILD YOUR OWN BUFFET - \$40.00 PER PERSON

Choice of One (1) Salad, One (1) Soup, One (1) Side and Two (2) Entrée Options

SALAD OPTIONS:

- **Classic Caesar Salad (veg)**
 - Aged Parmesan, Sourdough Croutons, and Caesar Dressing
- **Organic Field Green (veg)**
 - Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions, with Herb Vinaigrette, Ranch, and Balsamic Dressings
- **Spinach Salad (gf)**
 - Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, with Balsamic Vinaigrette
- **Caprese Salad (veg/gf)**
 - Tomatoes, Mozzarella, Arugula, Spring Mix, with Basil Balsamic Vinaigrette

SOUP OPTIONS:

- Tuscan Tomato Bisque (veg)
- Chicken and Wild Rice Soup (gf)
- Potato Leek Soup (veg/gf)
- Chef's Seasonal Soup

SIDE OPTIONS:

- Home-Style Buttermilk Mashed Potatoes (veg/gf)
- Roasted Yukon Gold Potatoes Wedges, Fresh Herbs (veg/gf)
- Buttermilk Mashed Potatoes (veg/gf)
- Olive-Roasted Red Pepper and Herb Israeli Couscous (veg)
- Savory Rice Pilaf (gf)
- Blended Multi-Grain Pilaf (gf)

LUNCHEON ENTRÉE OPTIONS:

- **Grilled Flank Steak (gf)**
 - With Roasted Mushroom and Thyme Port Jus
- **Apple-Brined Pork Loin (gf)**
 - With Caramelized Onion and Apple Chutney
- **Garlic-Rubbed Chicken (gf)**
 - With Balsamic Tomato and Pepper Hash
- **Porter-Braised Beef Short Rib**
 - With Wilted Greens, Natural Jus
- **Herb-Marinated Grilled Salmon (gf)**
 - With Chickpea and Sundried Tomato Hash, Butter Sauce
- **Rosemary Lemon Chicken (gf)**
 - With Black Pepper Cream Sauce

• BOXED LUNCH •

All Boxed Lunches Include a Sandwich or Wrap, Potato Chips, Whole Fresh Fruit, Hershey's® Bar, Choice of Pasta Salad or Potato Salad, House-Made Cookies, Bottled Water or Assorted Soft Drink

BOXED LUNCH - \$28.00 PER PERSON

Select up to three (3) sandwiches:

- **Ham and Cheddar Cheese**
 - Honey Dijonaise, Multi-Grain Bread
- **Roast Beef**
 - Boursin Spread, Pickled Red Onion on Baguette
- **Roast Turkey**
 - Thin-Sliced Roast Turkey, Brie, Applewood Smoked Bacon on Focaccia
- **Roasted Vegetable and Feta Cheese Wrap (veg)**
 - Balsamic Aioli
- **Grilled Chicken Caesar Wrap**
 - Aged Parmesan, Sourdough Croutons, and Caesar Dressing on a Flour Tortilla

All sandwiches can also be done as a gluten free wrap.

• SERVED LUNCH •

Choice of One (1) Salad –OR– One (1) Soup / One (1) Entrée and One (1) Dessert / Add Both Salad and Soup for an additional **\$7.00 Per Person**. If the final count falls below 10 guests, a **\$37.00 service fee** will apply. An additional **\$5.00 Per Person** will be charged for a choice of two (2) entrees, and an additional **\$7.00 Per Person** will be charged for a choice of three (3) entrees. When the entrée order is taken on the day of the event, there will be an additional **\$12.00 Per Person** charge.

SALAD OPTIONS:

- **Classic Caesar Salad (veg)**
 - Aged Parmesan, Sourdough Croutons, and Caesar Dressing
- **Organic Field Greens (veg)**
 - Cucumbers, Carrots, Grape Tomatoes, and Pickled Red Onions, with Herb Vinaigrette, Ranch, and Balsamic Dressings
- **Spinach Salad (gf)**
 - Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, with Balsamic Vinaigrette
- **Arugula (gf)**
 - Grilled Pear, Pancetta, Goat Cheese, and Raspberry Vinaigrette
- **Roasted Beet Salad**
 - Roasted Beets, Goat Cheese, Candied Pecans, Maple Vinaigrette
- **Caprese Salad (veg/gf)**
 - Tomatoes, Mozzarella, Arugula, Spring Mix, and Basil with Balsamic Vinaigrette

SOUP OPTIONS:

- Tuscan Tomato Bisque with Parmesan Crostini (veg)
- Chicken and Wild Rice Soup (gf)
- Potato Leek Soup (veg/gf)
- Chef's Seasonal Soup

LUNCHEON ENTRÉE OPTIONS:

- **Roasted Chickpea Stuffed Zucchini (veg/gf)**
 - Parmesan Polenta, Tomato, Grilled Onion, Mushroom and Balsamic Aioli
 - **\$32.00 Per Person**
- **Roasted Pork Loin with Dry Cherry Demi (gf)**
 - Roasted Sweet Potatoes, Seasonal Vegetables
 - **\$37.00 Per Person**
- **Herb-Roasted Breast of Chicken (gf)**
 - Rosemary Jus, Olive Oil Parmesan Whipped Potatoes, Seasonal Vegetables
 - **\$40.00 Per Person**
- **Horseradish Crusted Salmon**
 - Lemon Beurre Blanc, Blended Rice Pilaf, Seasonal Vegetables
 - **\$44.00 Per Person**
- **Garlic-Marinaded Sirloin Steak**
 - Red Wine Reduction, Herbed Mashed Potatoes, Seasonal Vegetables
 - **\$45.00 Per Person**

DESSERT OPTIONS:

- Chocolate Cake with Berry Compote (veg)
- Chocolate Cream Pie with Chocolate Sauce (veg)
- New York Style Cheesecake (veg)
- Peanut Butter Pie (veg)
- Salted Caramel Cake