

# THE LUNCH BUFFET

(30 GUEST MINIMUM)

## **Entrée Choices: Choose 2**

**Chicken Florentine with 3 Cheese & Spinach Stuffing**

**Chicken Marsala**

**Chicken Stuffed with Wild Rice OR Cranberry-Cornbread**

**Chicken Dusseldorf in a Wild Mushroom-Smoked Bacon Sauce**

**Chicken Luca with Sundried Tomatoes, Mushrooms & Cream Sauce**

**Roast Turkey with Stuffing & Gravy**

**Roast Pork with Apples and Onions**

**Smoked Pork Loin**

**Mustard Encrusted Pork Loin**

**Pork Jaeger Schnitzel with Wild Mushroom Sauce**

**Sliced Sirloin with Sherry mushroom Sauce**

**Beef Stroganoff**

**Sirloin Florentine with Gorgonzola & Spinach**

**Sauerbraten, Sweet & Sour Beef simmered in its own juices**

**Baked Scrod with Butter Crumb Topping**

**Poached Salmon with Dill Cream**

**Stuffed Filet of Sole**

**Grilled Salmon with Lemon Butter**

**Weiner Schnitzel**

**Veal Ester Hazy, a Brown sauce with Mushrooms & Carrots**

**Knackwurst & Bratwurst**

**Lasagne – Meat, Cheese or Vegetable**

## **Vegetables: Choose One-**

**Braised Red Cabbage; Weinkraut; Seasonal Vegetable, Fruit Salad, Cucumber Salad,**

## **Starches: Choose One-**

**Spaetzle; German Fried Potatoes; Oven Roasted Potatoes; Mashed Potatoes;**

**Rice Pilaf; Egg Noodles, German Potato Salad, Red Bliss Potato Salad, Pasta Salad**

## **ALL Buffets include:**

**House Mixed Greens Salad, Warm Rolls with Butter**

**Dessert is Chocolate Mousse with Whipped Cream Garnish**

**Coffee & Tea**

## **Lunch Buffet: 20.95 per person**

**(Subject to 7% tax and 20% gratuity)**

**(add 3.00 per person for each additional entrée selection)**