

# BOXED AND LUNCHES TO GO

#### SWIFT LUNCH SELECTION

Pick 2 Main Selections for Your Group Pick 1 Side Salad, 1 Fruit, 1 Snack and 1 Dessert for All Lunches are "Boxed" w/ a Bottled Water

#### MAIN SELECTION

Select 2

SIDE SALAD

Select 1

Red Bliss Potato Salad | Tropical Fruit Salad | Classic Cole Slaw Gemelli Pasta Salad | 3 Bean Salad | Greek Salad

**SNACK** 

Select 1

BBQ Kettle Chips | Sea Salt Kettle Chips | Granola Bar | Trail Mix

**FRUIT** 

Select 1

Seasonal Pear | Seasonal Red Apple | Seasonal Green Apple Banana | Seasonal Stone Fruit

DESSERT

Select 1

Chocolate Chip Cookie | Peanut Butter Cookie | Oatmeal Raisin Cookie Chocolate Brownie | Chocolate Almond Biscotti | Chocolate Macadamia Blondie



# **COOL 2-COURSE LUNCH PLATES**

# THE CALIFORNIA "COBB"

Seasonal Mixed Greens | Soy Marinated Chicken | Avocado
Crispy Tofu | Hard Boiled Egg | Tomato | Cashew Nuts
Citrus Vinaigrette Dressing
Pineapple Upside-Down Cake
Lemon Cream | Coconut Sauce
Rolls + Butter
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea

#### **FAR EAST FAVORITES**

Summer Roll | Cellophane Noodles | Cilantro | Poached Shrimp | Hoisin + Peanut Dressing
Wood Grilled Salmon Filet | Romaine | English Cucumber | Jersey Tomatoes | Mint | Basil
Citrus Yuzu Vinaigrette
Lychee Rice Pudding w/ Coconut Milk / Wafer Cookie
Rolls + Butter
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea

# THE TUSCAN

Caesar Salad
Warm Wood Grilled Chicken | Ciabatta Croutons | Kalamata Olives | Oven Roasted Tomato
Parmesan Anchovy Dressing
Classic Tiramisu
Rolls + Butter
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea

Add Soup to Any of 2-Course Lunch Plates +\$6





# **HOT 3-COURSE LUNCH PLATES**

# **VERONA**

Classic Tossed Caesar w/ Parmesan Lace and Roasted Tomato
Herb Basted Shrimp + Scallop Skewers
Tortellini Alfredo w/ Melted Tomato
Amaretto Tiramisu w/ Berry Compote
Rolls + Butter
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea

# **BISCAY**

Add Soup to the 3-Course Lunch Plates +\$6







# THE WORKAHOLIC BENTO

Perfect for a Working Lunch!
Individually Served in a Compartmentalized Dish and Enjoyed While Working.

#### **ENTREE**

Select 1

Shaved New York Sirloin w/ Balsamic Eggplant Caponata
Prosciutto Ham / Arugula + Parmesan w/ Lemon Vinaigrette
Seared Salmon / Lemon Scented Angel Hair
Seared Snapper / Arugula Panzanella Salad / Jersey Tomatoes

SALAD Select 1

Traditional Potato Salad

Slow Roasted Tomato + Ciliegine Mozzarella Salad Roasted Fingerling Potato Salad w/ Warm Bacon Vinaigrette Classic Caesar Salad w/ Focaccia Croutons + Anchovy Dressing

**DESSERT** 

Select 1

Pistachio Tart w/ Almond Paste + Vanilla Cream Lemon Raspberry Toasted Meringue Tart Pignolia Nut Tart w/ Spiced Chantilly

Add Soup to The Workaholic Bento +\$6





# **COLD BUFFET LUNCH TABLES**

#### THE CARNEGIE

Mixed Greens w/ Cucumber | Jersey Tomato | Balsamic
Classic Cole Slaw
Macaroni Salad w/ Mayonnaise | Celery | Red Onion
Shaved Deli Meats + Cheeses + Condiments
Pepper Crusted Roast Beef | Slow Roasted Turkey Breast | Kosher Beef Salami
Cheddar | Provolone | Muenster | Swiss
Sliced Tomatoes | Shaved Red Onion | Iceberg Lettuce | Kosher Dill Spears | Cherry Peppers
Mayonnaise | Mustard | Creamy Horseradish
Wheat | Marble Rye | Sourdough Bread
New York Style Cheesecake | Carrot Cake | Chocolate Cake
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea

Add Matzo Ball Soup +\$6

# THE SUB SHOP

Mixed Greens w/ Shaved Vegetables | Italian Vinaigrette
Red Bliss Potato Salad
Roasted Mediterranean Vegetable Salad
Assorted Premade Gourmet Sandwiches
Chicken Salad w/ Almonds | Mini Croissant
Strip Loin of Beef w/ Brie | Horseradish | Multigrain Roll
Grilled Vegetables | Portobello | Olive Tapenade | Sourdough
Chocolate Eclairs | Coconut Cake
Tropical Fruit "Martinis" | Fresh Fruit Tarts
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea

Add Tomato Soup +\$6





# HOT BUFFET LUNCH TABLES

# THE SICILIAN

Caesar Salad w/ Ciabatta Croutons | Anchovy Dressing
Italian Chopped Salad w/ Romaine | Iceberg | Salami | Mozzarella | Jersey Tomatoes
Peppers | Olives | Red Wine Vinaigrette
Tomato Mozzarella Salad w/ Fresh Basil
Baked Rigatoni Mezza Carbonara w/ Ricotta | Pancetta | Peas | Mozzarella
Chicken Breast Cacciatore "Sicilian Style" w/ Tomatoes | Peppers | Onions | Mushrooms
Seared White Fish w/ Tuscan White Bean Ragout
Balsamic Glazed Vegetables | Focaccia Bread | Toasted Garlic Bread
Italian Cannoli w/ Fresh Strawberries | Amaretto Sabayon | Tiramisu | Assorted Biscotti
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea

Add Grilled Hanger Steak w/ Garlic + Oregano +\$6

# THE DIXIE New England Clam Chowder

Red Bliss Potato Salad | Creamy Cole Slaw

Classic Cobb w/ Iceberg / Avocado | Bacon | Jersey Tomato | Blue Cheese | Cucumber

Homemade Ranch

Buttermilk Fried Chicken

Cornmeal Crusted Catfish w/ Cajun Tar-Tar Sauce

BBQ Beef Brisket w/ North Carolina BBQ Sauce

Southern Style Green Beans | Cheddar Macaroni + Cheese

Buttermilk Biscuits | Corn Bread

Strawberry Cheesecake | Individual Chocolate Mousse w/ White Chocolate

Warm Blueberry Cobbler | Apple Pie

Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea



Iced Tea





# THE LUCHA LIBRE

Chicken Tortilla Soup w/ Queso Fresco

Guacamole | Salsa Verde | Roasted Tomato Salsa | Pico DeGallo | Tortilla Chips
Mexican Cucumber + Jicama Salad w/ Avocado | Citrus Vinaigrette
Baby Spinach w/ Radish | Grape Tomatoes | Pomegranate Dressing
Seared Salmon Vera Cruz
Chicken Breast w/ Ibarra Mole Sauce
Beef Fajitas w/ Grilled Peppers | Red Onions
Mexican Rice | Frijoles | Warm Corn + Flour Tortillas

Churros w/ Chocolate Dipping Sauce | Tres Leches Flan | Tequila Banana Cake
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Iced Tea





#### ATLANTIC CITY

LOVE ALL. SERVE ALL.

#### ALL ACES LUNCH BUFFET

Presented w/ House Made Rolls + Butter Complemented w/ Freshly Brewed Coffee, Decaffeinated Coffee + Tea 50 Guest Minimum

> SOUP + SALAD Select 3

Soup du Jour

Tomato Mozzarella Salad w/ Basil Oil | Grilled Vegetable Salad Classic Tossed Caesar w/ Homemade Croutons | Tortellini Pasta Salad Mixed Seasonal Greens

Select 2

Chipotle Ranch | Thousand Island | Balsamic Vinaigrette Sweet Orange Vinaigrette | Green Goddess

> POULTRY Select 1

Florentine - Spinach | Blistered Cherry Tomatoes | White Wine Cream Cacciatore - Roasted Tomatoes | Bell Peppers | Capers | Baked Provencal - Tomatoes | Garlic | Olives | Rosemary Rose - Roasted Pepper & Basil Infused Cream Sauce

SEAFOOD

Select 1

Striped Bass | Salmon | Tilapia Select 1

Mediterranean - Diced Vegetables | Fresh Oregano | Saffron Broth Shanghai - Garlic | Ginger | Soy | Chili | Bok Choy Persilade - Dijon Mustard | Herb Panko Crust NOLA - Baby Shrimp | Creole Style Sauce

**PASTA** 

Select 1

Campanelle | Rigatoni | Penne Select 1

Classic - Tomato Pomodoro | Diced Bell Peppers | Shredded Parmesan Bold - Italian Sausage | Crushed Chili Peppers | Broccoli Rabe Hearty - Ricotta Cheese | Homemade Tomato Sauce | Grated Pecorino Rich - Fresh Basil | Artichoke Hearts | Sundried Tomato | Olive Oil | Garlic

DESSERT
Chef's Selection of Miniature Desserts



#### ATLANTIC CITY

LOVE ALL. SERVE ALL.



# **LUCKY 7 PLATED LUNCH**

Presented w/ House Made Rolls + Butter Complemented w/ Freshly Brewed Coffee, Decaffeinated Coffee + Tea 50 Guest Minimum

#### SOUP + SALAD

Select 1

Slow Roasted Chicken Noodle - Shredded Parmesan | Farm Fresh Vegetables Tomato Bisque - Black Pepper Crema | Fresh Thyme New England Clam Chowder - Spiced Oyster Crackers

Vegetable Minestrone - Cheese Tortellini

Seasonal Vegetable Napoleon - Fresh Herbs | Basil Oil

Mixed Greens - Hand Selected Garden Greens | Carrots | Cucumbers | Cherry Tomatoes Tossed Caesar Salad - Romaine Lettuce | Herb Croutons | Shredded Parmesan Cheese Select 1

> Chipotle Ranch | 1000 Island | Balsamic Vinaigrette Sweet Orange Vinaigrette | Green Goddess

#### **HOT ENTREES**

Select 1

Campanelle Pasta Bolognese - Parmesan Crisp | Grilled Vegetables | Pecorino Romano Cheese Baked Chicken Breast w/ Cajun Spiced Remoulade - Baked Cheddar Macaroni + Cheese | Seasonal Vegetables

Fennel Cured Salmon - Sautéed Bok Choy | Coconut Ginger Jasmine Rice Herb Marinated Chicken w/ Madeira + Mushroom Sauce - Cranberry-Brown Rice Pilaf | Seasonal Vegetables

Spice Rubbed Flat Iron Steak w/ Chimichurri Sauce - Steamed French Beans | Roasted Fingerling Potatoes

DESSERT

Select 1

Tiramisu - Chocolate Shavings | Biscotti Chocolate Layer Cake - Whipped Cream | Caramel Sauce Lemon Meringue Tart - Fresh Berries Key Lime Pie - Raspberry Sauce Classic Cheesecake - Fresh Strawberries

