



Option #1 (minimum of 20 people)

Choose one salad and one entrée from the list below. Includes Garlic Bread or Dinner Rolls. \$9.00 per person

(All lunch packages include upgraded disposable plates, napkins and flatware. Upgraded and additional salads, entrees, sides and desserts are available. Please speak with an event coordinator for pricing)

Salad Choices:

- Mixed Greens
- Classic Caesar
- Harvest Salad
- Mediterranean Salad
- Greek Salad

Entrée Choices:

- Tri-Colored Tortellini or Penne Pasta with Marinara or Alfredo Sauce
- Penne A la Vodka
- Pasta Puttinesca
- Sesame Noodles

Add chicken, ground beef or sausage to any of the pasta dishes for an additional \$3.00 per person.

Option #2 (minimum of 20 people)

Choose one salad and one entrée from the list below. Includes garlic bread or Dinner Rolls. \$13.00 per person

Fajitas, burrito and chicken tinga do not come with garlic bread or rolls.

(All lunch packages include upgraded disposable plates, napkins and flatware. Upgraded and additional salads, entrees, sides and desserts are available. Please speak with an event coordinator for pricing)

Salad Choices:

- Mixed Greens
- Classic Caesar
- Harvest Salad
- Mediterranean Salad
- Greek Salad

- Chicken Fajitas served with Cheese, Tortillas, Salsa and Sour Cream
- BBQ Chicken Pieces
- Baked Ziti with Meat
- Carved Turkey Breast with Mayo and Mustard
- Carved Honey Baked Virginia Ham
- Sausage, Peppers and Onions
- Grilled Tilapia or Cobia with Tequila Lime Sauce
- Shrimp Scampi with Linguine
- Meat Lasagna
- Vegetable Lasagna
- Black Bean Cakes with Pico Di Gallo
- Falafel Fritters with Tatziki Sauce and Pita Points

Entrée Choices:

- Chicken Marsala
- Chicken Picatta
- Grilled Lemon Chicken
- Jerk Chicken with Tequila Lime Sauce
- Hawaiian Chicken
- Balsamic Chicken
- Cuban Chicken
- Chicken Parmigiana
- Chicken Burritos

Extra Side Choices: available for a \$2.00 per person.

- Rice Pilaf
- Mexican Rice
- Coconut Rice
- Spanish Rice
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Medley of Fresh Vegetables
- Roasted Root Vegetables
- Sautéed Zucchini
- Sautéed Broccoli
- Green Beans Almandine
- Brown Sugar Glazed Baby Carrots

Ask your event planner about our many ethnic specialties, full-service menu options and any food allergy concerns you may have.

Revised 5/2022

Assorted Soft Drinks or Bottled Water.....	\$2.00 Each
Hot Coffee	\$30.00 Per 20 Cups
Lemonade with Cups, Ice and Stirrers	\$15.00 Per Gallon
Iced Tea with Lemons, Sugar, Stirrers, Cups and Ice	\$15.00 Per Gallon
Ice Bucket & Cups	\$1.00 (PP)
Tropical Fresh Fruit Bowl	\$4.00 (PP)
Brownies.....\$3.50 Each Cookies	\$2.50 Each
Assorted Fancy Mini Dessert	\$6.00 (PP)
Chocolate Covered Strawberries (Seasonal)	\$3.00 Each
Bagged Potato Chips, Peanuts or Trail Mix	\$1.50 Each
Side Salads (Potato, Cole Slaw or Pesto Pasta Salad)	\$2.50 (PP)
Whole Fruit	\$1.50 Each
Disposable Serving Utensils (Tongs And/Or Spoons)	\$1.00 Each



If you would like to turn your gathering into a full service event

- Captain required on every staffed event at \$200
- Servers are available at \$150 each. We recommend (1) per 50 guests
- Chafing dishes, china, silverware, and water glasses are \$5 per person (and requires additional servers)
- Floor length linen cloth (90" x 156") available in white or ivory at \$20 each table.
- 120" round available at \$20 each table.

Deliveries

- Delivery fee is \$1/mile round trip.
- Disposable chafing dishes are available for \$15 each and includes wire frame, water pan, canned heat
- Stainless chafing dishes, coffee urns, and cambros may be rented for \$15 each and returned the next business day.
- Prices do not include 7% tax or gratuity, service and administration fee. (10% deliveries, 20% staffed events)
- A pick up fee will apply if a driver has to return to pick up equipment.

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