

LUNCH BUFFET MENU

BUFFET INCLUDES

One entrée, one salad, one side, dinner rolls, iced tea and water

ENTRÉES



ROASTED PORK TENDERLOIN slow-roasted pork tenderloin medallions topped with a house made balsamic cream sauce

SHAVED HAM served with house made orange glaze

CITRUS HONEY GLAZED SALMON pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach [add \$1 per guest]

HERB WHITE FISH mild, flaky white fish in white wine lemon butter sauce with capers and spinach

ROAST BEEF & CHEDDAR SANDWICH thinly sliced chilled roast beef, sharp cheddar, lettuce, tomato, red onion, and horseradish sauce on baguette

ITALIAN TURKEY SANDWICH sliced turkey, spinach, red onion, tomato, mozzarella, and Italian vinaigrette served on baguette

CHICKEN MILANO lightly breaded chicken Bella breast topped with our creamy provel cheese sauce, mushrooms, and green onions

CHICKEN PARMIGIANO lightly breaded chicken breast topped with house made red sauce and provel cheese

CHICKEN STASILLI lightly breaded chicken breast in white wine lemon butter sauce with garlic, mushrooms, broccoli and a hint of red pepper

BLACKENED CHICKEN blackened chicken breast topped with house made Gorgonzola cream sauce and garnished with green onions

CHICKEN MUDIGA lightly breaded chicken breast, charbroiled and topped with provel cheese, mushrooms, prosciutto ham and a white wine lemon butter sauce

MEDITERRANEAN VEGGIE WRAP spinach, roasted red peppers, portabella mushrooms, red onion, feta cheese, kalamata olives and tzatziki sauce tucked inside a spinach tortilla

SALADS тне Міац

Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano Dressing (sweet Italian vinaigrette)

CAESAR House made Caesar dressing tossed with romaine lettuce, asiago cheese and seasoned croutons

POPPY SEED

Lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing

GARDEN SALAD

Fresh Lettuce, red onion, cucumber, carrots, tomatoes, and mozzarella served with guests' choice of house made ranch dressing or Milano Dressing (available for buffet service only)







LECLAIRE ROOM • LUNCH BUFFET MENU CONT.

SIDE DISHES

ITALIAN POTATOES Red skin potatoes with onions and bell peppers

OVEN-ROASTED POTATOES Seasoned potatoes roasted in extra virgin olive oil

LOADED MASHED POTATOES

House made mashed potatoes with bacon, cheddar, and green onions

SOUR CREAM & CHIVE MASHED POTATOES House made mashed potatoes with sour cream and chives

CREAM CHEESE & BLACK PEPPER MASHED POTATOES

House made mashed potatoes with cream cheese and cracked black pepper

POTATO GRATIN

Thinly sliced potatoes baked in a cheese sauce

PENNE PASTA

Penne noodles tossed in one of our house made sauces: Red Sauce, Meat Sauce, Alfredo Sauce, or Oil, Butter, Garlic sauce

GARLIC GREEN BEANS

Green beans sautéed with garlic, sweet balsamic, and diced mushrooms

BACON GREEN BEANS Green beans sautéed in butter with bacon and onions

ITALIAN ZUCCHINI Sliced zucchini with garlic, onions, and herbs

VEGETABLE MEDLEY A colorful blend of seasonal veggies sautéed with butter

BOURBON GLAZED CARROTS WITH ROASTED PECANS Roasted baby carrots in a sweet bourbon glaze with roasted pecans

BROCCOLI CHEDDAR SOUP

CLAM CHOWDER

TOMATO BASIL SOUP

***Additional standard side \$.75 per person

PREMIUM STARCHES

Additional Per Person

PASTA CON BROCCOLI

Cheese tortellini tossed in a creamy tomato sauce with broccoli, mushrooms, and touch of red chili flake and garlic

TORTELLINI

Beef, pork, and prosciutto tortellini tossed in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham

CAJUN MAC N' CHEESE

Cavatappi in a house made pepper-jack cheese sauce with Cajun spices and toasted seasoned bread crumbs

TIRAMISU • CANNOLI **CHEESECAKE • TURTLE BROWNIE** ASSORTED COOKIES









Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

Have a food allergy? Please let us know, and we will present you with alternative menu options.