



# Lunch Buffet

## Salad or Soup

### SALADS

Choose One Salad OR Soup

### SOUPS

**McCall House Salad** ~ Cucumber, Grape Tomatoes,

Carrots, White Balsamic Vinaigrette

**Classic Caesar Salad** ~ Herb Croutons, Shredded

Parmesan

**Roasted Beet Salad** ~ Toasted Walnuts, Goat Cheese,

White Balsamic Vinaigrette

**Chinois Salad** ~ Crispy Wontons, Mandarin, Roasted

Cashews, Asian Caesar Dressing

**Tomato Basil Bisque**

**Vegetable Minestrone**

**Italian Wedding Soup**

**Lobster Bisque**

**Butternut Squash Bisque**

## Entrees

Choose Two Entrees

**Herb de Provence** ~ Seared Chicken, Tomato Tarragon Jus

**Chicken Parmigiana** ~ Crisp Chicken Cutlet, Mozzarella,

San Marzano Tomato Sauce

**Chicken Milanese** ~ Chicken Cutlet, Baby Arugula, Grape

Tomatoes, Fresh Mozzarella, Balsamic Glaze

**Chicken Marsala** ~ Sautéed Mushrooms, Rosemary,

Sundried Tomatoes, Marsala Wine Sauce

**Grilled Chicken Paillard** ~ Fresh Herbs, Lemon, Tomato

Herb Relish

**Sliced Roast Beef au Jus** served with Club Rolls

**Grilled Flank Steak** ~ Balsamic Grilled Red Onions,

Portabella

**Eggplant Rollatini** ~ Ricotta Filling, Mozzarella, San Marzano

Tomato Sauce

**Oven Roast Salmon** ~ Roast Grape Tomatoes, Basil Aioli

**Jerk Spiced Mahi Mahi** ~ Tropical Fruit Compote

## Pastas

Choose One Pasta

**Rigatoni a la Vodka** ~ Sundried Tomatoes,

Vodka Blush Sauce

**Ricotta Ravioli** ~ San Marzano Tomato

Sauce, grated Parmigiano

**Penne Pasta** ~ Tomato, Basil, Fresh

Mozzarella

**Gemelli Primavera** ~ Spring Vegetables,

Garlic Parmesan Cream Sauce

**Farfalle Aglio e Olio** ~ Broccoli Rabe,

Sausage, Red Peppers, Garlic Brodo

**Tomato Basil Risotto**

## Also Included

Chef's Choice of Seasonal Vegetable  
Rolls and Butter

Chef's Selection of Assorted Desserts & Ice  
Cream

Beverage Station of Coffee, Hot Tea,  
Lemonade, Iced Tea and Ice Water

29.95 Per Person

Minimum of 30 Guests

Price Subject to 22% service charge & 6% tax