

## Lunch - Hot Buffets

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any item.

**Our lunch buffet includes your choice of side salads and dishes. This are shown on pages 29 and 30.**

<b>Stuffed Spinach Manicotti</b> – <i>Manicotti stuffed with ricotta, spinach and mozzarella topped with homemade marinara sauce. Includes choice of two side dishes</i> .....	\$9.00
<b>Chicken Parmigiana</b> – <i>Chicken breast cutlets with marinara and melted mozzarella cheese. Served with rolls and butter and your choice of two sides</i> .....	\$9.00
<b>Turkey Buffet</b> – <i>White turkey meat served with gravy, stuffing, and cranberry sauce, mashed sweet potatoes, buttered green beans, rolls and butter plus your choice of one side dish</i> .....	\$12.50
<b>Beef Stroganoff</b> - <i>Strips of tender beef with mushrooms in a sinful sour cream sauce served over egg noodles. Served with your choice of two side dishes</i> .....	\$10.50
<b>‡ Chicken &amp; Black Bean Enchiladas</b> - <i>Chicken, black beans, green onions, bell peppers, and Monterey Jack cheese rolled in a corn tortilla and topped with enchiladas sauce and more cheese. Served with salsa and your choice of two side dishes</i> .....	\$9.00
<b>Chicken Marsala</b> – <i>Tender chicken breast cutlets cooked in a Marsala wine and mushroom sauce. Served with soft rolls and butter plus your choice of two side dishes</i> .....	\$9.00
<b>Honey Mustard Pork Tenderloin</b> – <i>Roasted pork tenderloin marinated in honey, spicy mustard and soy sauce. Served with soft rolls and butter with your choice of two side dishes</i> ....	\$10.25
<b>Chicken Pie</b> – <i>All white meat chicken in a creamy sauce with carrots, celery and peas topped with cornbread crust. Served with soft rolls and butter plus your choice of two side dishes</i> .....	\$9.25
<b>Pot Roast</b> – <i>Tender traditional pot roast with rich gravy served with assorted rolls and butter and your choice of two side dishes</i> .....	\$10.00
<b>Stuffed Chicken Breasts</b> – <i>Mushroom and spinach stuffed rolled chicken breasts topped with creamy tomato sauce and served with assorted rolls and butter plus your choice of two side dishes</i> .....	\$9.75
<b>Beef Goulash</b> – <i>Authentic beef goulash made with tender beef and rich Hungarian paprika sauce served with assorted rolls and your choice of two side dishes</i> .....	\$10.00
<b>Lasagna</b> – <i>Choice of traditional cheese, spinach or meat and cheese lasagna served with assorted rolls and your choice of two sides.</i>	
<i>Traditional Cheese or Spinach Lasagna</i> .....	\$9.00
<i>Meat and Cheese Lasagna</i> .....	\$10.00
<b>Chicken, Beef or Carnitas Fajitas Bar</b> – <i>Grilled chicken, grilled beef or tender pork carnitas with sautéed onions and peppers served with flour tortillas, fresh salsa, guacamole and sour cream. Comes with your choice of two side dishes.</i>	
<i>Chicken or Carnitas</i> .....	\$10.00
<i>Beef</i> .....	\$12.00
<b>BBQ Beef or Pulled Pork Sandwiches</b> – <i>Tender beef or pork in a tangy BBQ sauce served with soft rolls, sliced red onions, tomatoes and shredded cabbage with your choice of two side dishes</i> .....	\$9.50

Continued on next page

★ = Must Be Cooked On Site

‡ = Spicy Selection (can be made mild)

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✓ = Seasonal/Special Order Item

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## Lunch - Hot Buffets, Continued

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any item.

<b>Creole Gumbo</b> – Authentic spicy shrimp and chicken gumbo with rice and your choice of two side dishes .....	\$9.50
<b>Chicken Piccata</b> – Tender chicken cutlets in tart lemon-caper sauce served with soft rolls and butter and your choice of two side dishes .....	\$9.50
<b>Baked Potato Bar</b> – Baked Potatoes served with toppings including bacon, sour cream, shredded jack and cheddar cheese, sliced green onions, sautéed mushrooms, broccoli flowerets, roasted garlic cloves, and your choice of vegetarian or beef chili. Comes with your choice of side salad.....	\$9.25
<b>Oven-Baked Lemon, Garlic and Rosemary Chicken</b> – Whole chicken pieces (includes breast, leg and thigh portions) marinated with lemon, garlic and Rosemary and served with soft rolls and butter and your choice of two side dishes .....	\$9.00
<b>Chicken Stroganoff</b> - Strips of tender chicken with mushrooms in a sinful sour cream sauce served over egg noodles. Served with your choice of two side dishes .....	\$9.25
<b>BBQ Brisket</b> – Tender, slow cooked BBQ brisket served with assorted rolls and butter and your choice of two side dishes .....	\$10.50
‡ <b>Inside-Out Burritos</b> – Rolled chicken breasts stuffed with rice, cheese, refried beans, corn tortillas and salsa baked in a creamy chili sauce. Served with your choice of two side dishes ...	\$9.75
<b>Chicken Cacciatore</b> – Chicken breast cutlets with sautéed mushrooms and bell peppers in a marinara sauce. Served with rolls and butter with your choice of two side dishes.....	\$9.25
<b>Honey Glazed Ham</b> – Sliced ham with honey-butter glaze served with rolls and butter and your choice of two side dishes .....	\$8.75
‡ <b>Thai Beef or Chicken Skewers</b> – Chicken or beef marinated in Thai spices and served on skewers with mushrooms, bell peppers and onions. Served with spicy Thai peanut sauce, steamed rice and your choice of two side dishes.	
Chicken .....	\$9.50
Beef .....	\$12.25
<b>Teriyaki Beef or Chicken Skewers</b> – Chicken or beef marinated in sweet teriyaki sauce and served on skewers with mushrooms, bell peppers and onions. Served steamed rice and your choice of two side dishes.	
Chicken .....	\$9.25
Beef .....	\$12.00
<b>Lamb or Chicken Gyros</b> – Tender sliced lamb or chicken cooked in a yogurt-mint sauce and served with pita bread, sautéed onions, and your choice of two side dishes.	
Lamb .....	\$11.00
Chicken .....	\$9.25

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## Lunch - Hot Buffets, Continued

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any item.

<b>Hawaiian Chicken Bake</b> – Tender chicken cutlets cooked in a pineapple coconut sauce garnish with pineapple pieces, apricots and toasted macadamia nuts. Served with soft rolls and butter and your choice of two side dishes .....	\$9.50
<b>Brandy Peach Chicken</b> – Tender chicken cutlets cooked in peach nectar, brandy, peach preserved, dried plums and grapes. Served with soft rolls and butter and your choice of two side dishes .....	\$9.50
<b>Stuffed Cabbage Rolls</b> – Seasoned ground beef and rice wrapped in a cabbage leave and baked in a light tomato sauce. Served with assorted rolls and your choice of two sides .....	\$9.50
<b>BBQ Ribs</b> – One of Windy Plum Farms’ specialties. Super tender, slow roasted ribs smothered in tangy BBQ sauce and served with rolls and butter and your choice of two side dishes.....	\$10.00
<b>Tuscan-Style Pork</b> – Tender pork stuffed with pockets of garlic, sage and rosemary served sliced. Includes rolls with butter and your choice of two side dishes.....	\$10.00
<b>Hoagie Bar</b> – Our popular meatballs in marinara sauce and grilled Italian sausage served with grilled peppers, grilled onions, hot pepper mix, provolone cheese and mustard with sliced hoagie rolls and your choice of two side dishes .....	\$10.50
‡ <b>Jerk Beef or Chicken Skewers</b> – Chicken or beef marinated in Jamaican Jerk spices and served on skewers with mushrooms, bell peppers and onions. Includes rolls with butter and your choice of two side dishes.	
Chicken.....	\$9.25
Beef.....	\$12.00

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## Lunch - Hot Buffets, Side Salads

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*Select any of these as a side dish for our hot lunch entrees. Add an additional side salad to any entrée for \$1.25 more per person (minimum 12 servings)*

-  Ambrosia Salad – Fruit salad made with pineapple, orange segments, maraschino cherries, grapes, Maraschino cherries and coconut in a creamy, sweet dressing.
-  Caesar Salad
-  Carrot Raisin Salad – Carrots and raisins toss in a sweet-tart mayonnaise based dressing.
-  Classic Pasta Salad – Macaroni pasta with bell peppers, celery and mayonnaise.
-  Classic Potato Salad – Traditional potato salad made with select red potatoes, bell peppers, celery, Dijon mustard, hard cooked eggs and mayonnaise.
-  Coleslaw with Raisins and Peanuts – Similar to our Country-Style coleslaw but with added raisins and peanuts.
-  Country-Style Coleslaw - Coleslaw made with the same special dressing as our Country-Style Potato Salad.
-  Country-Style Potato Salad – One of our Signature Salads. Contains no mayonnaise.
-  Cucumber and Feta Salad – Cucumber and feta cheese tossed in a Greek dressing.
-  Four-Bean Salad – Marinated green beans, wax beans, red kidney and garbanzo beans.
-  Greek Salad – Romaine with feta cheese, Kalamata olives, sliced cucumber, diced tomato and Greek vinaigrette.
-  Grilled Marinated Vegetables – Salad made with assorted seasonal grilled veggies.
-  Italian Pasta Salad – Bowtie pasta, zucchini bell peppers and tomatoes toss with a Italian vinaigrette.
-  Mexican Caesar Salad – Romaine with Cotija cheese and spicy tortilla strips served with Caesar dressing.
-  Mixed Greens Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette - One of one of our house specialties!
-  Moroccan Couscous Salad – Couscous with garbanzo beans, raisins, almonds, orange slices and spices.
-  Salad Niçoise – Romaine, potato, green beans, tomatoes with vinaigrette on the side ( No Tuna).
-  Seasonal Fruit Salad – Diced seasonal fruit.
-  Waldorf Salad – Salad made with apples, celery, raisins and walnuts.

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## Lunch - Hot Buffets, Side Dishes

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Select any of these as a side dish for our hot lunch entrees. Add an additional side dish to any entrée for \$1.25 more per person (minimum 12 servings)

-  Almond Rice Pilaf – *Rice pilaf with toasted almonds.*
-  Assorted Rolls and Butter
-  Baked Beans – *Our baked beans are made with apple-smoked bacon and mandarin orange slices.*
-  Bread Stuffing – *Select from Traditional, Apple and Sausage or Country-Style with Bacon and Dried Cranberries.*
-  Buttered Corn
-  Buttered Green Beans
-  Buttered Peas
-  Buttered Peas and Carrots
-  Chili Lime Corn – *Buttered corn with roasted green chili, lime and cilantro.*
-  Corn Bread Muffins with Butter
-  French Peas – *Buttered peas with shallots and parsley.*
-  Fresh Fruit Platter – *Seasonal assorted sliced fruit.*
-  Garlic Bread
-  Garlic Buttered Fettuccini Noodles
-  Garlic Mashed Potatoes
-  Grilled Mixed Vegetables – *Include grilled zucchini, Portobello mushrooms and red bell peppers.*
-  † Homemade Salsa – *Can be made mild, medium or hot.*
-  Mashed Potatoes
-  Mashed Sweet Potatoes
-  Mixed Stir Fry Vegetables – *Includes carrots, bok choy, water chestnuts, bamboo shoot, bell peppers and snow peas.*
-  Parsley Buttered Potatoes – *Boiled, unpeeled baby potatoes cooked browned in butter and finished with parsley.*
-  Penne Pasta with Marinara Sauce
-  Pineapple Fried Rice – *Vegetable fried rice with added pineapple pieces to give it some sweetness.*
-  † Pinto Beans with Andouille – *Pinto beans cooked with our homemade Andouille sausage.*
-  Potatoes Gratin Dauphinoise – *Made with sliced potatoes, cream, garlic and gruyere cheese.*
-  Ranch Style Beans – *Pinto beans cooked with some ground beef and spices in a rich tomato-based sauce.*
-  Refried Beans
-  Rice Pilaf
-  Rosemary Roasted Potatoes – *Red potato chunks baked with olive oil and rosemary.*
-  Saffron Rice with Dried Cherries – *Rice cooked with saffron and dried cherries.*
-  Scalloped Potatoes – *Sliced potatoes in a creamy cheddar cheese sauce.*
-  Spanish Rice
-  Vegetable Fried Rice
-  Vegetable Medley – *Steamed mixed vegetables including broccoli, carrots and cauliflower with garlic and butter.*

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