



## BOXED LUNCHES AND TRAYS

Cold Lunch options can be individually boxed or placed on trays

**Choice of Salad or Sandwich and side- \$9.95/person Add a Dessert (Cookie/Brownie) - \$11.45/person**

**Add a Beverage (Bottled Water/Can Soda) - \$1.00/person**

### Salad Choices Served with choice of honey butter croissant or fresh baguette

#### Brasserie

House salad with fresh veggies and choice of dressing

#### Classic Caesar

Classic Caesar salad with fresh croutons

#### Apple and Almond Brie

Garden greens with apples, almond brie, fresh berries, and red grapes

#### Spinach

Wilted spinach with red onion, bacon, golden raisins, and a poached egg

#### Chef Escoffier

Ham, turkey, cheddar, egg, and tomato

#### Orchard Harvest

Cherries, apples, cranberries, fresh berries

**DRESSINGS:** French Poppy Seed, Dijon Vinaigrette, Roquefort, Raspberry Vinaigrette, Peppercorn Dill, Caesar

### Sandwich Choices Served with Potato Salad or Fresh Fruit

#### Chicken Salad Croissant

Cashew curry chicken salad with cranberries, cashews, and golden raisins

#### Celeste Croissant

Egg Salad, cucumber, butter leaf, tomato

#### Charcuterie

##### CHOOSE MEAT

Beef  
Turkey  
Ham  
Salami

##### CHOOSE CHEESE

Gruyere  
Cheddar  
Provelone

##### CHOOSE BREAD

Country White  
Hearty Wheat  
Baguette  
Croissant  
Flatbread

## HOT LUNCH BUFFET

All meals include assorted breads and spreads, salad, dressing, starch side, vegetable side, entrée, iced tea and water.

**One Entrée Buffet - \$14.95 per person Two Entrée Buffet - \$17.95 per person**

### Entrée Choices

#### CHICKEN OPTIONS

##### Buttermilk Pecan Chicken Breast

Pecan Encrusted and baked to perfection

##### Sautéed Parmesan Chicken

Sautéed and topped with a parmesan garlic cream sauce

##### Candlewood Chicken

Broiled with mushrooms, artichokes, bacon, and onion in a garlic cream sauce

##### Chicken Cordon Bleu

Chicken Breast stuffed with Parisian Ham, gruyere, and topped with Béarnaise Sauce

##### Coque Au Vin

Chicken sautéed with mushrooms, shallots, and fresh herbs in a red wine reduction

#### BEEF OPTIONS

##### Beef Tenderloin

Our most popular entrée, served with a creamy mushroom sauce

##### Prime Rib

Carved with Horseradish Sauce and Aus Jus

#### PORK OPTIONS

##### Pork Tenderloin

Hand Cut Medallions topped with Cherry Bordelaise Sauce

##### Pork Loin Au Poivre

Topped with brandy green pepper sauce

##### Parisian Ham

Served with a maple Dijon glaze

#### SEAFOOD OPTIONS

##### Atlantic Salmon

Grilled and topped with roasted red pepper sauce

##### Icelandic Cod

Tender and Flaky fish topped with a garlic lemon wine sauce

##### Crab Stuffed Jumbo Shrimp

Blue crab stuffed and topped with a garlic cream sauce

#### NY Strip

Hand Cut NY Strip grilled and topped with brandy peppercorn sauce

#### Bistro Royale

Bistro Steak topped with cracked pepper, scallions and bacon

### Salad Choices

#### Spinach Salad

Topped with red onion, bacon, golden raisins, egg, choice of dressing

#### Mixed Green Salad

Topped with Dried Cranberries, Brie, and Toasted Pecans

#### Classic Caesar Salad

Grated Parmesan Cheese, Croutons, and Caesar Dressing

#### Brasserie Salad

Topped with assorted fresh vegetables and choice of dressing

**DRESSINGS:** French Poppy Seed, Dijon Vinaigrette, Roquefort,

Raspberry Vinaigrette, Peppercorn Dill, Caesar

### Side Choices

#### Starch Sides

Yukon Twice Baked Potatoes  
Roasted Sweet Potatoes  
Spatzelle  
Herb Roasted Potatoes

Bacon Lardoons & Wild Mushroom Risotto  
Garlic Parmesan Mashed Potatoes  
Wild Rice Pilaf

#### Vegetable Sides

Medley of Fresh Vegetables  
Roasted Asparagus  
Broccoli with Lemon Butter

Country Style Green Beans  
Ratatouille  
Braised Red Cabbage

