

Lunch Entrées

40 PERSON MINIMUM

TORTELLINI PRIMAVERA

Four Cheese Tortellini with Seasonal Vegetables tossed in your Choice or House-made Marinara or Alfredo Sauce.

HOMEMADE VEGETABLE LASAGNA

Layered with Three Cheese, Fresh Garden Vegetables and Marinara Sauce

HOMEMADE TRADITIONAL LASAGNA

Layered with Three Cheeses, Beef and Marinara Sauce

BEEF BOURGUIGNON

Marinated Beef Braised in Wine Sauce with Fresh Vegetables. Served with Mashed Potatoes.

SUMMER CHICKEN

Grilled Chicken Breast Smothered in Fresh Vegetables and topped with Mozzarella Cheese. Served with your Choice of Vegetable and Potato.

LEMON CHICKEN BREAST

Grilled Chicken Breast Marinated in Lemon, Fresh Herbs and Garlic. Served with Choice of Vegetable and Potato.

BAKED COD

Baked with Herbs and Lemon Butter. Served with your Choice of Vegetable and Potato

CARAMELIZED ONION & SMOKED GOUDA CHICKEN

Grilled Chicken Breast with Smoked Gouda Béchamel, Roasted Red Peppers, Bacon and Caramelized Onions. Served with your Choice of Vegetable and Potato.

BLACKENED SALMON

Salmon Grilled with Creole Seasonings topped with Pineapple Salsa. Served with Cajun Rice.

Add-On Options

Second Vegetable
Second Potato

BUFFET OPTIONS

HALFTIME BUFFET

Choice of two Lunch Entrées served with your Choice of two salads, one Vegetable, one Potato and Cookies.

SIDELINE BUFFET

(25 PERSON MINIMUM)

One Lunch Entrée served with your Choice of Salad, Vegetable, Potato and Cookies.

All meals served on china with choice of standard black or white linen tablecloths and napkin

A \$110 catering fee plus applicable vacancy fee will be applied if guest count falls below the 40 person minimum

Note: Applicable taxes will be added to above pricing