

Deluxe Lunch Menu

\$33 PER GUEST ~ MINIMUM 25 GUESTS

SALADS

Mixed Greens with Assorted Dressings
Country Potato Salad
Sweet, Creamy Coleslaw



ACCOMPANIMENT (INCLUDED)

Roasted Herb Potatoes or Garlic Butter Mash
Seasonal Vegetable Medley in Herbs & Butter
Fresh Dinner Rolls with Butter



ENTRÉES (SELECT 2)

Roast Beef with Red Wine Demi
Poached Lemongrass Salmon
Chicken or Beef Stew
Roasted Garlic Chicken with Vino Bianco Cream
Vegetarian or Meat Pasta Primavera
Butter Chicken
Breaded Chicken Kiew



DESSERTS

Chef's Selection of Assorted Sweets

DRINKS



Freshly Ground Mosaic Coffee
Bigelow Teas

Premium Lunch Menu

\$37 PER GUEST ~ MINIMUM 25 GUESTS

SALADS

Mixed Greens with Assorted Dressings
Country Potato Salad
Sweet, Creamy Coleslaw



ACCOMPANIMENT (INCLUDED)

Roasted Herb Potatoes or Garlic Butter Mash
Seasonal Vegetable Medley in Herbs & Butter
Fresh Dinner Rolls with Butter



ENTRÉES (SELECT 3)

Roast Beef with Red Wine Demi
Poached Lemongrass Salmon
Chicken or Beef Stew
Roasted Garlic Chicken with Vino Bianco Cream
Vegetarian or Meat Pasta Primavera
Butter Chicken
Breaded Chicken Kiev



DESSERTS

Chef's Selection of Assorted Sweets



DRINKS

Freshly Ground Mosaic Coffee
Bigelow Teas

Authentic Indian Cuisine

\$65 PER GUEST ~ MINIMUM 35 GUESTS
(THIS PRICE IS FIXED REGARDLESS OF PARTY SIZE)

ANY SUBSTITUTION IS AN ADDITIONAL \$6 PER GUEST

SALAD

Mixed Greens with Assorted Dressings



APPETIZERS (CHOOSE 2)

Samosa
Vegetable Pakora
Tandoori Chicken



ENTREES (CHOOSE 3)

Butter Chicken
Shahi Paner
Mix Dal
Palaic Paner
Indian Yogurt



SIDES (INCLUDED)

Basmati Rice
Naan Bread



DESSERTS

Rasmalai
Gulab Jamun
Ice Cream