

# luncheon buffets

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MINIMUM 20 GUESTS/PRICE PER GUEST

Freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo® teas, freshly baked artisan rolls and sweet butter

## **lunch buffet by design 50**

### **soup - choose one:**

- chicken noodle
- **iEN VIVO!** tortilla
- minestrone with grated romano
- tomato bisque
- maryland crab soup
- housemade chili with shredded cheddar cheese

### **salads - choose one:**

- buffalo mozzarella and beefsteak tomatoes, fresh basil, evoo
- romaine lettuce, shaved asiago, garlic croutons, caesar dressing
- garden green salad, assorted dressings
- penne pesto salad, roasted cipollini onions, olives, charred tomatoes
- red bliss potato salad, bacon, mustard dressing
- fingerling potato salad, crispy bacon, grilled onions, herb shallot dressing

### **entrees - choose two:**

- pan seared rockfish, diced tomatoes, kalamata olives, fennel, onion jus
- herb marinated chicken stuffed with teleggio cheese with a red wine tomato sauce
- buttermilk fried chicken
- grilled salmon with lemon dill and baby leeks
- sliced pit beef with horseradish cream
- boneless beef short ribs, roasted fingerling potatoes, root vegetables
- glazed pork loin, roasted sweet potatoes, apple chutney

### **sides - choose two:**

- chef's selection of seasonal vegetables
- three cheese mac & cheese
- twice baked potatoes with chives, cheddar cheese and bacon
- stacked lasagna, herb ricotta with roasted plum tomato sauce
- penne pasta pomodoro
- yukon gold mashed potatoes
- parmesan polenta cakes with italian sausage
- saffron fried rice

### **dessert**

- chef's selection of miniature tarts and cakes

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## MORTY'S 38

LUNCHEON BUFFET INCLUDES:

**old fashioned chicken noodle soup**

**baby field greens salad**

carrots, radish, pear tomatoes, chunky blue cheese, buttermilk ranch dressing and herb dijon vinaigrette

**coleslaw**

**MORTY'S potato salad**

**assorted cold cut display**

thinly sliced turkey breast, black forest ham, peppered roast beef, genoa salami and sweet italian soppressata

**selection of cheeses**

swiss, sharp cheddar, muenster and havarti

**mason jars of pickles and sours**

**crisp lettuce, sliced vine tomatoes, shaved onions**

**mayonnaise, horseradish and stone ground mustard**

**fresh seasonal fruit salad**

**dessert selections - choose three:**

- mini new york cheesecakes
- red velvet cupcakes
- carrot cake squares with cream cheese frosting
- black and white cookies
- home baked assorted cookies

**enhance your morty's deli experience\* (12 per guest)**

**MORTY'S signature sandwich**

corned beef, pastrami, swiss, coleslaw, russian dressing on thick cut marbled rye bread, sliced to order

*\*\$250 uniformed chef's fee (2 hour maximum)*

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## **DAVID'S mediterranean 44**

LUNCHEON BUFFET INCLUDES:

### **zuppa alla minestrone**

### **italian submarine sandwiches**

sopressata, genoa salami, mortadella, ham, provolone, shaved lettuce, thin sliced tomatoes, hot and sweet italian peppers

### **parmesan crusted chicken breast**

with tomato basil sauce, wilted spinach with garlic and olive oil

### **stacked lasagna**

herb ricotta, mini meatballs, italian sausage, roasted tomato basil sauce and italian cheese blend

### **vegetarian options available**

### **choose one:**

#### **burrata**

fresh mozzarella, house made strawberry jam, torn basil, aged balsamic and great olive oil

#### **antipasto**

marinated, grilled and roasted vegetables, olives, cheeses, and italian long peppers

### **dessert selections - choose three:**

- mini baked ricotta cheesecakes
- chocolate dipped biscotti
- mini tiramisu cups
- handmade cannolis with chocolate and pistachios
- italian coffee espresso tarts
- limoncello custard tarts

### **enhance your italian experience:**

#### **classic caesar salad station 6**

### **signature flatbreads - choose two (12 per guest):**

- **meatball** roasted peppers and fontina cheese
- **white pizza** ricotta, mozzarella and basil pesto
- **pepperoni** mushrooms and green olives
- **four cheese** mozzarella, fontina provolone and parmesan
- **italian sausage** roasted tomato and caramelized onion

\*\$250 uniformed chef's fee (2 hour maximum)

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## **iEN VIVO! 45**

LUNCHEON BUFFET INCLUDES:

### **chicken tortilla soup**

fire roasted tomato and cumin broth, sides of tortilla strips and shredded jack cheese

### **the mexican chopped salad**

spring mix corn, black beans, jicama, tomato, pickled red onion, cotija cheese, chipotle lime vinaigrette and avocado buttermilk dressing

### **avocado shrimp ceviche cocktail**

baby shrimp, cilantro lime marinade

### **red snapper**

with salsa verde and pickled red cabbage

### **burrito bowl**

with chili lime grilled marinated skirt steak with charred onions and peppers

### **adobo spiced roasted chicken**

butternut squash, tomatillo and chipotle peppers

### **spanish style rice with smoked paprika**

### **mexican street corn**

### **black beans**

roasted tomato salsa, onion/cilantro relish, shredded jack cheese, sour cream, guacamole

### **dessert selections - choose three:**

- exotic fruit tart
- dulce de leche cupcakes
- mini flan
- tres leches cake
- mexican chocolate cheesecake

### **enhance your latin fiesta (500 per whole pig)**

#### **slow roasted achiote rubbed whole pig\***

with pickled red onions, habanero salsa, corn and flour tortillas

\*\$250 uniformed chef's fee (2 hour maximum)

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## **b'more delights 59**

LUNCHEON BUFFET INCLUDES:

### **maryland crab soup**

### **baby field greens**

english cucumbers, pear tomatoes, red onions, shaved carrots and old bay vinaigrette, house buttermilk ranch

### **roasted beet and brussels sprouts**

shallots, garlic, bacon lardons and apple whole grain mustard vinaigrette

### **maryland fried chicken**

white herb gravy

### **slow roasted sliced pit beef**

horseradish cream sauce

### **maryland style jumbo lump crab cake**

crab imperial sauce on the side

### **seasonal vegetables**

### **three cheese mac & cheese**

### **herb garlic fingerling smashed potatoes**

### **dessert selections - choose three:**

- cannoli cake
- berger cookies
- smith island cake
- doughnut bread pudding
- red velvet cupcake

\*\$250 uniformed chef's fee (2 hour maximum)

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## **breakfast 53**

LUNCHEON BUFFET INCLUDES:

### **field greens salad**

sun-ripened tomatoes, crumbled blue cheese, seedless cucumber and buttermilk ranch dressing

### **honeysuckle sweet potato salad**

granny smith apples and candied pecans

### **southern style macaroni salad**

diced country ham, roasted corn, sundried apricots, charred spring onions

### **rotisserie style chicken**

tobacco onions and blackstrap molasses bbq sauce

### **caroline pulled pork**

pretzel buns and purple cole slaw

### **blackened seasonal rockfish filets**

crawfish, sweet corn and pigeon pea salsa, red onion and caper remoulade

### **butter whipped potatoes**

corn on the cob

low country biscuits and jalapeno cheddar cornbread with sweet creamery butter

sliced baby watermelon

### **dessert selections - choose three:**

- baked chocolate and walnut tarts
- grandma's assorted cookie jars
- red velvet whoopie pies
- deconstructed assorted pies
- mini creme brulee

### **add a pit master\* (12 per guest):**

#### **chili spice rubbed bbq beef brisket**

carved to order and served with warm mini rolls, stone ground mustard, bread and butter pickles

\*\$250 uniformed chef's fee (2 hour maximum)