

## **Corporate Buffet Luncheon**

Available for 3 ½ Hours, Tuesday through Friday

### **Soups**

Cream of Wild Mushroom Soup

~ or ~

Maine Lobster Bisque

### **Salad**

Chopped Salad ~ Romaine Lettuce, Tomato, Carrots, Cucumbers  
Balsamic Vinaigrette

### **Hot Chafing Dishes**

Oven Roasted French Chicken Breast with Marsala Wine Jus

Poached Salmon with Leek Sauce

Sliced Dry Rub Flank Steak

Cavatelle with Broccoli, Garlic and Olive Oil

Chef's Selection of Seasonal Vegetables

### **Dessert**

A Selection of The Pastry Chef's Seasonal Desserts

Artisanal Cheeses @ \$5.50 pp

Freshly Brewed Coffee and Tea

Soft Drinks Included

**\$33.00 per person**

\$125 Room Rental for groups less than 25 guests.

New Jersey State Sales Tax, 20% Service Charge Not Included  
Minimum 15 Guests