



Memorial Luncheon Buffet

Minimum 30 people

Salads

(Select Two)

Fresh Mixed Greens Salad with Choice of Two Dressings
Classic Caesar Salad
Mediterranean Penne Pasta Salad
Fresh Mozzarella with Tomato and Basil, Balsamic Drizzle

Hot Buffet

Roast Chicken (bone-in) with Garlic, Lemon & Rosemary
Chicken Parmigiana with Capellini Marinara
Broiled Salmon, Pineapple Chili Glaze
Baked Penne with Marinara and Mozzarella
Roast Top Round of Beef with Shallot & Mushroom Sauce
Roast Pork Loin with Dijon, garlic & Rosemary

Chef's Choice Starch & Vegetable

Fresh Baked Artisan Rolls

University and Whist Club Dessert Table

Assortment of Chef's Choice Gourmet Cookies
Mixed Berries and Whipped Cream
French Roast Coffee, Fresh Brewed Tea, Iced Tea

Two Entrée's \$31 Three Entrée's \$36

Prices are subject to a 22% service charge and a \$250 Room Rental