

## *Lunch Selections*

*All Served Entrees Include a Starter, Potatoes or Rice, Fresh Vegetable, Rolls and Butter, Coffee, Iced Tea and Dessert*

### *Starters*

*(Select one)*

*Fresh Tossed Green Garden Salad with Choice of (2) Dressings*

*Caesar Salad*

*Soup Du Jour of your choice*

*Fresh Fruit Cup*

### *Entrees*

*\*Pasta Primavera ... \$25.95*

*Traditional Alfredo Sauce with Spring Vegetables and Fettuccine*

*\*Entrée does not include an additional starch*

*\*Homemade Baked Lasagna ... \$25.95*

*Prepared with Fresh Ricotta, Provolone, Mozzarella and Tomato Sauce*

*\*Entrée does not include an additional starch*

*\*Eggplant Moussaka ... \$25.95*

*Baked Layer of Eggplant, Zucchini, Squash, Peppers, Tomato Basil Sauce,  
and Parmesan Cheese Served with Cajun Cream Pepper Sauce*

*\*Entrée does not include an additional starch*

*\*Smoked Chicken and Mushroom Linguine ... \$25.95*

*Mesquite Smoked Chicken Breast with Mushrooms, Scallions, Fresh Spinach Pasta and Alfredo Sauce*

*\*Entrée does not include an additional starch*

*Chicken Orientale ... \$27.95*

*Tender Chicken Strips and Julienne Vegetables Lightly Sautéed in Teriyaki Sauce*

*Chicken Breast Cordon Bleu ... \$27.95*

*Boneless Breast of Chicken Rolled with Ham and Cheese, Breaded and Sautéed*

*Chicken Breast Dijon ... \$27.95*

*6 oz. Boneless Chicken Breast with Dijon Mustard Cream Sauce*

*Santa Fe Pork Loin ... \$27.95*

*Roasted and Sliced Pork Loin with Orange-Cilantro Sauce*

*Natural Sliced London Broil ... \$27.95*

*Marinated Charbroiled Flank Steak Thinly Sliced, Served in Its Natural Juice*

*Sliced Roast Sirloin Beef Bordelaise ... \$29.95*

*Beef Strip Loin, Slowly Cooked to Perfection and Accompanied with Bordelaise Sauce*

*Seafood Newberg Maryland ... \$29.95*

*A Combination of Seafood and Shellfish in a Creamy Lobster Sauce Served over Rice*

*Butter Sole Supreme ... \$31.95*

*Fresh Filet of Butter Sole Stuffed with Seafood and Vegetables in Supreme Sauce*

*Northwest Passage Salmon...\$31.95*

*Fresh Alaskan Salmon Filet Grilled and Served with Tomato Concasse*

*Menu prices subject to change*

*8% Tax and 18% Gratuity not include*

Accompaniments

Starches

(Select One)

Baked Potato with Condiments  
Chateau Potato  
Twice Baked Stuffed Potato  
Oven Roasted Potato Wedges  
Scalloped Potatoes  
Wild Long Grain Rice  
Rice Pilaf  
Rosemary Potato Coins  
Dauphine Potatoes  
Homemade Garlic Mashed Potato

Vegetables

(Select One)

Honey Glazed Carrots  
Bouquetiere of Broccoli  
Chef's Vegetable Medley: Carrots, Broccoli,  
Cauliflower, Zucchini and Squash  
Green Beans Amandine  
Tomato Florentine  
Italian Vegetable Sauté  
Fresh Asparagus (Seasonal price... added)  
Baby Vegetables...Seasonal price... added  
Fresh Snap Peas & Mushrooms...\$3.00 added

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*Light Lunch Selections*

All Light Lunch Entrees Include Fruit Cup, Dessert, Coffee and Iced Tea  
(Except for Box Lunches)

*Chef's Salad Platter ... \$12.95*

*Julienne of Country Ham, Smoked Turkey Breast, an Array of Cheeses Arranged over Fresh Garden Greens Served with Redskin Potato Salad*

*Quiche ... \$14.95*

*Chef's Special Chilled Cheese Quiche Served with Fresh Seasonal Fruit*

*Couscous Chicken Salad ... \$14.95*

*Garnished Couscous Salad Served over a Bed of Greens Topped with Grilled Chicken*

*Trio Salad ... \$14.95*

*Chicken, Tuna and Pasta Salad Served on a Bed of Lettuce and Garnished with Julienne Vegetables, Tomato Wedges and Sliced Eggs*

*Grilled Chicken Caesar Salad ... \$16.95*

*Caesar Salad Topped with Grilled Chicken, Roasted Peppers, Shaved Romano Cheese and Garlic Croutons*

*Victorian Platter ... \$18.95*

*Mixed Field Greens with Fanned Grilled Chicken Breast Accompanied by Quiche Lorraine Served with a choice of Balsamic Vinaigrette or Homemade Ranch*

*Brooklyn Cold Platter ... \$19.95*

*Poached Salmon Medallions and Grilled Chicken Breast Fanned Over a Bed of Mixed Greens and Julienne Vegetables with Sliced Fruit Garnish*

*Greenpoint Avenue Cold Platter ... \$21.95*

*Sliced Beef Tenderloin and Grilled Chicken Breast Fanned over a Bed of Mixed Greens and Julienne Vegetables with Sliced Fruit Garnish*

*Sandwich Selections*

*Boxed Lunch ... \$14.95*

*Duo Deli Sandwich with Fresh  
Whole Fruit, Bag of Chips, Cookies and Soft Drink*

*Duo Deli Sandwich ... \$16.95*

*Select Your Own Combination of Duo Sandwich: Smoked Turkey, Roast Beef, and Ham or  
Grilled Chicken Breast with American, Swiss or Provolone Cheese Served on a Flaky  
Croissant with Red Skin Potato Salad and Garnish*

*Glazed Pork Loin...\$14.95*

*Marinated Pork Loin Roasted and Chilled Over Garden Greens with Herb Mayonnaise served with Redskin Potato  
Salad Garnished with Fresh Fruit*

*New Yorker...\$16.95*

*Jewish Rye Bread topped with Cream Cheese and Thinly Sliced Smoked Salmon  
Served with Couscous Salad*

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*Lunch Buffet Selections*

Minimum Guarantee of 50 Guests Required

*All Buffets Include Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)*

*On the Lite Side...\$22.95 per Person*

*Homemade Chili*

*Salad Bar*

*Romaine and Spinach Leaves*

*Carrots*

*Zucchini*

*Sliced Mushrooms*

*Green and Red Onions*

*Chopped Eggs*

*Bacon Bits*

*Herb Flavored Croutons*

*Celery*

*Broccoli*

*Cucumbers*

*Cherry Tomatoes*

*Choice of Dressings*

*Idaho Bakers*

*Assorted Toppings to Include:*

*Shredded Cheddar Cheese*

*Chopped Chives*

*Sour Cream & Butter*

*Green Peppers*

*Diced Turkey*

*Diced Ham*

*Desserts*

*Chef's Selection of Freshly Baked Pies and Cakes*

*Menu prices subject to change*

*8% Tax and 18% Gratuity not include*

# *Euro Fine Catering Services*

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## *Mini Deli Luncheon...\$22.95*

*Soup du Jour*  
*A Selection of: Ham, Turkey and Roast Beef*  
*An Array of Assorted Cheeses: Swiss, Cheddar and Provolone*  
*Assorted Salads: Potato, Carrot-Raisin and Cole Slaw*  
*Choice of Two Dressings*  
*Relishes*  
*Condiments*  
*Assorted Pies and Cakes*  
*Assorted Breads*

## *Pasta Bar...\$19.95*

*Minestrone Soup*  
*Caesar Salad*  
*Antipasto Salad*  
*Chicken Fettuccine Alfredo*  
*Spaghetti Bolognese*  
*Penne Pasta Primavera*  
*Seasonal Vegetables*  
*Garlic Bread*  
*Breadsticks*  
*Biscotti*  
*Assorted Italian Desserts*

## *Southern Style BBQ Buffet...\$21.95*

*Cole Slaw*  
*Potato Salad*  
*Three Bean Salad*  
*Pulled BBQ Pork Shoulder with Buns*  
*BBQ Chicken*  
*Baked Beans*  
*Corn on the Cob*  
*Fruit Cobbler*  
*Banana Cream Pie*  
*Corn Bread and Rolls*

## *South of the Border Buffet...\$21.95*

*Tortilla Chips and Salsa (on Each Table)*  
*Three Layer Mexican Dip with Nacho Chips*  
*Fajita Bar*  
*Marinated Beef Strips*  
*Spicy Chicken Breast Strips*  
*Sautéed Onions and Peppers*  
*Grated Cheddar Cheese and, Shredded Lettuce*  
*Guacamole and Sour Cream*  
*Burritos*  
*Refried Beans*  
*Mexican Rice*  
*Ponchatoula Strawberry Shortcake*  
*Key Lime Pie*

*Menu prices subject to change*

*8% Tax and 18% Gratuity not include*

*Build Your Own Lunch Buffet*  
*Minimum Guarantee of 50 Guests Required*

*Selection of two entrees ...\$28.95 Selection of three entrees ...\$31.95*

*Cold Buffet Selections*

*(Select Three)*

*Mixed Garden Salad*  
*with Condiments and Three Dressings*  
*Caesar Salad*  
*Antipasto Salad*  
*Tuna Salad*

*Red Skin Potato Salad*  
*Marinated Vegetable Salad*  
*Bean Salad*  
*Tropical Fresh Fruit Salad*  
*Sliced Fresh Fruit Display*

*Entrees*

*Smoked Chicken & Mushroom Linguini*  
*Mesquite Smoked Chicken Breast with Mushrooms,*  
*Scallions, Fresh Spinach Pasta and Alfredo Sauce*

*Beef Strip Loin, Slowly Cooked to Perfection and*  
*Accompanied with Bordelaise Sauce*

*Chicken Breast Forestiere*  
*Boneless Breast Topped with Onions, Mushrooms and*  
*Peppers in a Brown Sauce*

*Pork Loin Hawaiian*  
*Roasted Pork Loin Topped with Pineapple Rings,*  
*Cherries and Sweet & Sour Sauce*

*Seared Chicken Breast Mardi Gras*  
*Boneless Breast of Chicken with a Mild Cajun Cream*  
*Sauce*

*Broiled Lemon Sole*  
*George's Banks Sole Filet Broiled and Served with*  
*Lemon Butter Sauce*

*Natural Sliced London Broil*  
*Marinated Charbroiled Flank Steak Thinly Sliced and*  
*Served In Its Own Natural Juice*

*Poached Salmon with Sorrel Sauce*  
*Poached King Salmon Filet Marinated in Wine and*  
*Served with Sorrel Sauce*

*Sliced Roast Sirloin Beef Bordelaise*

*Pasta Additions*

*Served with Grated Cheese and Italian Breadsticks*  
*Rigatoni with Hot Italian Sausage and Marinara Sauce...\$3.25*  
*Penne Pasta with Smoked Chicken Breast and Pesto Cream Sauce...\$3.25*  
*Bowtie Pasta Primavera with Alfredo Sauce...\$3.25*

*Accompaniments*

*Starches*

*(Select One)*

*Baked Potato with Condiments*  
*Oven Roasted Potato Wedges*  
*Scalloped Potatoes*  
*Homemade Garlic Mashed Potato*  
*Wild Long Grain Rice*  
*Rice Pilaf*  
*Rosemary Potato Coins*

*Vegetables*

*(Select One)*

*Honey Glazed Carrots*  
*Bouquetiere of Broccoli*  
*Chef's Vegetable Medley: Carrots, Broccoli,*  
*Cauliflower, Zucchini and Squash*  
*Green Beans Amandine*  
*Italian Vegetable Sauté*  
*Fresh Asparagus...\$2.50 added*  
*Baby Vegetables...\$3.00 added*  
*Fresh Snap Peas & Mushrooms...\$2.50 added*

*Assorted Selections from our Pastry Chef's Repertoire of Cakes, Pies and Mousse*  
*Select Three from the Dessert Menu*

*Buffet Includes Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)*  
*Menu prices subject to change* *8% Tax and 18% Gratuity not include*

*Dessert Selections*

*Lunch Menu Dessert Selections*

*Choice of One for a Served Entree*

*Choice of Four for Buffet*

*Chocolate Cake*

*Carrot Cake*

*Strawberry Shortcake*

*Cheesecake*

*Banana Cream Pie*

*Apple Pie*

*Key Lime Pie*

*Ice Cream*

*Sherbet*

*Chocolate Mousse*

*Vanilla or Chocolate Pudding*

*Fruit Cobbler*

*Consult with our Chef for Custom Designed Cakes  
and other Homemade Desserts*

*Dessert Stations and Artistic Dessert Arrangements*

*Statue of Chocolate Mermaid*

*Surrounded with Twice Chocolate Dipped Strawberries*

*\$450.00 – Serves 100 People*

*Chocolate Croquembouche*

*Displayed with Nuts Dipped in Chocolate, Chocolate Truffles,*

*Chocolate Pecan Diamonds and Cordial Cups*

*\$375.00 – Serves 75 People*

*Chocolate Crepes Suzette Station*

*Complimented with Chocolate Ice Cream,*

*Citrus Fruit Chocolate Coffee Liqueur Stick and Chocolate Chips*

*\$4.25 per Person – Minimum 100 People*

*Sundaes and Parfait Station*

*Chocolate and Coffee Ice Cream*

*Complimented with Diced Fresh Fruit, Roasted Hazelnuts, Rum-Soaked Raisins,*

*Chestnut Puree, Raspberry Coulis, Chopped Pistachios,*

*Chocolate Chips, Strawberries Marinated in Grand Marnier*

*Chocolate Chip Cookies, Orange Mousse and Other Condiments*

*\$4.25 per Person – Minimum 100 People*

*Triple Chocolate Mousse*

*With Chocolate with Mint Sauce, Dark Chocolate with Raspberry Coulis,*

*Mocha Chocolate Mousse with Coffee Beans Complimented with*

*Chocolatines and Cigarettes or Any Chocolate Work of Art*

*\$4.25 per Person – Minimum 100 People*

## ***Euro Fine Catering Services***

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### *Assorted Chocolate Cakes*

*Black Forest Cake, Sachertorte, Chocolate Mousse Cake, Chocolate Cheesecake,  
Chocolate Walnut Cake, Chocolate Coffee Cake,  
White and Dark Chocolate Ganache Cake  
\$4.25 per Person – Minimum 100 People*

### *Chocolate Beverage Bar*

*Hot Chocolate and Coffee with Chocolate Spoon and Chocolate Stick,  
Chocolate Orange Cocktail, Chocolate-Muscat Frappe, Champagne-Chocolate Frappe  
\$4.25 per Person – Minimum 100 People*