



## *Sampling of Luncheon Menu Selections*

### **COLD BUFFET OR BOXED “SELECT” LUNCHES**

**\$18.00 PER GUEST**

Each Lunch Contains:

1-Sandwich, 2-Side Salads, 1-Dessert

#### **SANDWICHES**

Smoked Turkey on Focaccia  
with Pesto Dijon, Red Leaf Lettuce, Roma Tomato and Swiss Cheese

Ham and Cheese on Croissant  
with Dijon, Lettuce and Tomato

Fresh Baguette with Herbed Cream Cheese, Lettuce, Tomato, Cucumbers, Red Onion, Alfalfa Sprouts, Red Pepper and Cheddar Cheese

Dill Tuna Salad with Diced Celery  
on Croissant with Red Leaf Lettuce  
and Tomato

Fruited Chicken Salad  
Served on Baguette  
with Red Leaf Lettuce

Roast Beef on Baguette  
with Dijon-Mayonnaise,  
Red Leaf Lettuce and Roma Tomato

#### **SIDE SALADS**

Cucumber and Red Onion Salad  
With Fresh Dill & Crème Fraiche

Marinated Vegetable Medley

Dilled Redskinned Potato Salad

Pasta Primavera Salad

#### **DESSERTS**

Homemade Gourmet Cookies

Double Fudge Brownies

Lemon Meringue Tart

Chocolate Bourbon Pecan Tart

Apple Frangipan Tart

Raspberry Frangipan Tart

**COLD BUFFET OR BOXED “PREMIUM SELECT” LUNCHES**  
**\$16.75 ~ \$25.15 PER GUEST**

Each Lunch Contains: 1-Sandwich, 2-Side Salads, 1-Dessert

**SANDWICHES**

Grilled Maytag Bleu Cheese with Toasted Walnuts  
and Peppered Watercress on Whole Wheat

Roasted Pork Tenderloin  
with Rhubarb-Onion Chow-Chow  
on a Caramelized Onion-Smoked  
Gouda Roll

Japanese Panko Encrusted Pesto Chicken  
on Focaccia with Red Pepper-Aioli

Roast Tenderloin of Beef  
with Roquefort, Caramelized Shallots, and Rosemary  
on Sourdough Rye with Vermont Cheddar

Roasted Ancho Crab Cake  
on Brioche with Roasted Garlic Aioli

Ducktrap River Salmon Cake with Mustard Greens  
and Sauce Remoulade on Lemon Brioche

**SIDE SALADS**

Insalata Tuscany  
Artichoke Hearts, Roasted Red Peppers, Feta, Kalamata & Spanish Olives  
dressed with a Tuscan Dressing & Olive Oil

Mediterranean Chop Salad  
Diced Tomatoes, English Cucumbers & Feta

Orzo Pasta with Feta Cheese, Brunoise Tomatoes  
and Scallions served with a Lemon-Oregano Vinaigrette

Red Potato and Smoked Gouda Salad  
with Celery & Caramelized Onion

**DESSERTS**

Fresh Fruit Tart

White Chocolate Raspberry Tart

White Chocolate Toasted Pecan Tart

Chocolate Macadamia Nut Tart

Chocolate Praline Truffles

Bête Noire

**HOT BUFFET SELECTIONS**

**\$20.40 ~ \$30.00 PER GUEST**

**SALAD**

- please select one -

Caesar Salad of Fresh Romaine and Radicchio  
with Basil Croutons and Aged Romano Cheese

Mixed Green Salad with Red Onion and Bits of Orange  
dressed with a Balsamic Vinaigrette

Spinach Salad with  
Sweet Red Peppers, Mandarin Oranges and Bermuda Onion  
dressed with a Raspberry Vinaigrette

Spinach Salad with Crumbled Bacon,  
Bleu Cheese and Candied Pecans  
dressed with an Herbal Balsamic Vinaigrette

Mixed Green Salad of Fresh Iceberg, & Romaine  
with a Garlic-Parmesan Dressing

Mixed Green Salad with Julienne of Carrots, Jicama and Red Peppers  
dressed with a Champagne Vinaigrette

**ENTRÉE**

- please select one -

Hearty Chicken Vegetable Stew

Wild Mushroom Lasagna  
with Smoked Mozzarella and Fresh Sage

Roasted Oregano-Lemon Chicken  
with Parmesan Cream Sauce

Grilled Medallions of Pork Tenderloin  
with a Chardonnay-Dijon Sauce

Grilled Beef Flank Steak  
dressed with a Cognac-Dijon Sauce

Apricot Roasted Ham

Sautéed Chicken Breast  
with Tomatoes, Mushrooms and Pinot Grigio

Spiced Rubbed Chicken Breast  
with Lemon-Shallot Sauce

**VEGETABLE**

- please select one -

Fresh Green Beans  
with Lemon-Lime Butter, Cracked Black Pepper  
and Kosher Salt

Julienne of Fresh Vegetables  
with Citrus Butter

Roasted Asparagus with Sage and Lemon Butter

Carrot Soufflé

Grilled Vegetables  
with Lemon, Thyme and Mustard Basting Sauce

Fresh Green Beans  
with Chopped Garlic and Roasted Red Peppers

Italian Vegetable Sauté

Asparagus & Carrot Curls with Maple Butter

Steamed Sugar Snap Peas  
with Pine Nuts

**STARCH**

- please select one -

Sautéed Baby Redskin Potatoes  
with Fresh Rosemary

Mashed Potatoes with Leeks

Roasted Redskinned Potatoes  
with Olive Oil, Basil and Garlic

Penne Pasta tossed with Mushrooms,  
Fresh Basil, Toasted Walnuts, Olive Oil and Aged Romano

Herbed Potato Mash

Smashed Potatoes  
with Scallions & Bleu Cheese

Butternut Squash & Potato Gratin  
with Walnut Crust

Scalloped Potato Casserole

**DESSERT**

- please select one -

Assorted Housemade Dessert Bars

Apple Walnut Crumble

Crème Caramel with Fresh Berries

Carrot Ginger Layer Cake  
with Orange-Cream Cheese Frosting

White & Dark Chocolate Mousse with Raspberry Sauce

Kahlua-Chocolate-Hazelnut Cheesecake

Chocolate-Pecan-Caramel Tart

Pumpkin Cheesecake  
with Sun-Dried Cranberries

**BREAD**

Fresh Baked Rolls  
with Sweet Cream Butter

**Our goal as a Custom Caterer is to**

**~Anticipate your Needs~**

**~Accommodate your Desires~**

**~Exceed your Expectations~**

Prices are for food only and do not include 8% sales tax

Delivery charges may apply

Please Note: Prices are subject to change

For complete event details and pricing please consult an Event Planner at Hoaglin Fine Catering