

LUNCHESES

Our three-course luncheon menu includes choice of soup or salad, entrée and dessert selection. Each entrée is served with freshly baked dinner rolls and sweet cream butter, freshly brewed iced tea, freshly brewed coffee, decaffeinated coffee and assortment of hot teas.

THREE COURSE LUNCHEON

SOUPS

Minestrone

Cream of tomato basil

Chicken brodo with julienne vegetable and cheese tortellini

New England clam chowder

*Chef's choice for under 30 guests

SALADS

House salad with our house vinaigrette and creamy ranch dressing

Baby spinach salad, honey bacon vinaigrette

Caesar-style salad

DRESSINGS

House, balsamic vinaigrette, ranch, fat free ranch, blue cheese, Italian, lite Italian, French, 1000 island

DESSERTS

New York style cheesecake

White chocolate caramel apple torte

Fresh fruit tart

Chocolate Parisian torte

Carrot cake with cream cheese icing

Ice cream or sorbet with fresh berries

Sugar-reduced options are available

LUNCH ENTRÉES

All hot entrées are served with Chef's choice of fresh seasonal vegetables and accompaniments.

NY STRIP STEAK strip loin steak, seasoned with our special dry rub, served with Paris butter and mushroom cap.

PRIME RIB OF BEEF slow roasted USDA rib eye, with au jus.

PETIT FILET MIGNON grilled filet with cabernet demi glace.

STUFFED CHICKEN FLORENTINE double lobe chicken breast, filled with spinach and feta cheese, served with roasted red pepper sauce.

BONELESS BREAST OF CHICKEN marinated and char-grilled with shiitake mushroom sauce.

FREE RANGE BREAST OF CHICKEN sage roasted, bone-in breast with a light Madeira pan jus.

SEARED MAHI MAHI with pineapple cilantro relish.

CRAB CAKES pan-seared and served with fennel orange slaw and Cajun mayo.

THE CHAIRMAN'S BREAD BOARD

Freshly brewed coffee, decaffeinated coffee, tea, soft drinks and iced tea

Relish Tray

Mixed organic field greens with choice of three dressings

Big Idaho potato salad

Tomato, onion, cucumber salad

Marinated antipasto salad

Potato chips and pretzels

Smokehouse turkey, Black Oak ham, roast beef and Genoa salami

Sliced provolone, Swiss, American and Vermont cheddar

Mustard, mayonnaise and creamy horseradish

Lettuce, tomato, onions and pickles

High Crown white, honey wheat berry, marble rye, crusty Kaiser rolls

Chef's choice of dessert

LUNCHES

BUILD YOUR OWN

Served as a display of assorted sandwiches made in advance

SENECA LUNCH BUFFET

SELECT 2:

Sliced seasonal fruits, melon and berries

Ambrosia salad

Relish tray of pickled vegetables

Sliced hothouse tomatoes and fresh mozzarella cheese

Domestic and imported cheeses

SELECT 2:

Caesar salad

Mixed field greens with Balsamic dressing

Baby spinach with honey bacon dressing

Classic garden salad with choice of three dressings

SELECT 2:

Big Idaho potato salad

Marinated vegetable antipasto salad

Primavera style pasta salad

Grilled chicken and pineapple salad

Tuna, pea and roasted pepper salad

Thai noodle salad

Greek-style tomato and pepper salad with feta

ENTRÉES

Chicken scallopini marsala

Honey stung fried chicken

Beer braised beef tips with roasted root vegetables

Sirloin medallions with sautéed onions and mushrooms

Sweet Italian sausage with peppers and onions

Grilled Atlantic salmon with garlic spinach

Baked penne with ricotta and mozzarella cheeses

Asian vegetable lo-mein

INCLUDED WITH BUFFET

Freshly brewed coffee, decaffeinated coffee, tea, soft drinks and iced tea

Sautéed medley of seasonal vegetables

Choice of ranch style mashed potatoes,

Chef's rice pilaf or steamed creamer potatoes

Bakery fresh rolls and butter

Selection of assorted cakes, tarts and pastries

BOXED LUNCHES

All boxed lunches include your choice of soft drink, iced tea, fruit juice or bottled spring water

ROASTED TURKEY

Native fry bread layered with roasted turkey breast, smoky bacon, Swiss cheese, butter lettuce and tomato. With marinated pasta salad, potato chips, fresh whole fruit and a chocolate chip cookie

GRILLED CHICKEN

Marinated grilled chicken, provolone, fresh basil and caponata on a rustic focaccia roll. With penne pasta salad, fresh whole fruit, tiny twist pretzels and a chocolate chip cookie

HAM & SWISS

Smokehouse ham and Swiss cheese on marble rye with honey Dijon mayonnaise. Served with baby carrots with ranch dressing, fresh whole fruit and an oatmeal raisin cookie

TUNA

Albacore tuna salad on a flaky butter croissant. Served with primavera pasta salad, tiny twist pretzels, fresh whole fruit and banana nut muffin with butter

ROAST BEEF

Slow roasted beef and creamy horseradish on a mini baguette with roasted peppers, tortellini salad, potato chips, fresh whole fruit and a chocolate chip cookie

FRIED CHICKEN

Cold fried chicken, corn muffin with butter, red bliss potato salad, fresh whole fruit and a double chocolate brownie

BUFFALO CHICKEN WRAP

Spicy chicken, lettuce, tomato and cheddar cheese on a white flour tortilla with blue cheese on the side. Served with marinated pasta salad, potato chips, fresh whole fruit and a chocolate chip cookie

Any of the above may be presented as a plated luncheon with a supreme of fresh sliced fruit and chef's choice of dessert.