

Hot Lunch & Dinners

We include chafing dishes and Sterno with all hot buffets.

NOTE: PRICING IS PER GUEST

PASTA BOWL

Tuscan Salad with Red Wine Vinaigrette
Bow-tie Pasta with Vodka Sauce
Mediterranean Ravioli with Amatriciana Sauce
Focaccia Bread
Portabella Stuffed Mushroom with Spinach and Mozzarella add 4.00
Grilled Roma Style Chicken add 4.50

Guests	
8-14	20.75
15-24	17.05
25-49	11.00
50-100	10.65
100+	10.50

FAJITA GRILL

Lime-marinated Chicken and Beef with Soft Corn Tortillas, Onions, Diced Tomatoes, Lettuce, Jack Cheese, Sour Cream, and Salsa
Mexican Confetti Rice
Spicy Black Beans
Authentic Mexican Chili add 3.50

Guests	
8-14	20.95
15-24	18.25
25-49	12.25
50-100	11.50
100+	11.25

FEDERAL HILL FANTASY

Sausage and Pepper Casserole
Meatballs in our own Tomato Sauce
Baked Ziti
Caesar Salad
Asiago Bread
Grilled Vegetable Lasagna add 3.25
Chicken Cacciatore add 4.00

Guests	
8-14	21.25
15-24	17.50
25-49	11.95
50-100	11.50
100+	10.95

CHUCK WAGON

Grilled Mesquite Chicken
Slow Roasted BBQ Ribs with Tennessee Sauce
Red Bliss Potato Salad
Creamy Coleslaw
Cowboy Beans
Cornbread
Caramelized Onion and Smoked Gouda Quesadilla add 2.50
Grilled Chorizo Sausage add 2.75

Guests	
8-14	21.95
15-24	18.50
25-49	13.25
50-100	12.50
100+	11.95

SUMMER PICNIC

Cold Fried Chicken
Sliced Cold Danish Ham with Spicy Mustard Sauce
Old Fashioned Potato Salad
Molasses Baked Beans
Creamy Coleslaw

Guests	
8-14	18.95
15-24	16.95
25-49	10.75
50-100	9.95
100+	9.75

OUTBACK JACKS CAFÉ

Shrimp on the Barbie
Pepper Steak with a Seeded Sandwich Bun
Walkabout Roasted Potatoes
Grilled Vegetable Salad
Melbourne Chicken add 4.50

Guests	
8-14	22.95
15-24	19.50
25-49	13.75
50-100	12.95
100+	12.50

CHINATOWN STROLL

Sweet and Pungent Pork
Stir-fry Steak with Black Bean and Sherry Sauce
Pineapple Fried Rice
Asian Greens with Red Pepper and Citrus Vinaigrette
Baby Bok Choy, Mizuna, and Red Oak Leaf Lettuce tossed with Julienne Red Peppers and Nectarines, Scallions, and Snow Peas
Egg Rolls with Chinese Mustard and Sweet and Spicy Apricot Sauce add 2.75

Guests	
8-14	21.95
15-24	18.50
25-49	14.25
50-100	13.00
100+	12.50

Russell's Hot Dinners

Served with Rustic-style Breads and Whipped Butter

SEAFOOD NEWBURG WITH PATTY SHELLS

Rice Pilaf
Fresh Asparagus with Butter Sauce
Classic Caesar Salad

Guests	
8-14	23.95
15-24	20.75
25-49	14.95
50-100	14.50
100+	13.75

CHICKEN CORDON BLEU with Gruyere

Cheese, Smoked Ham, and Red Wine Mushroom Sauce
Oven Roasted Red Bliss Potatoes
Broccoli Au Gratin
Classic Caesar Salad

Guests	
8-14	23.50
15-24	19.95
25-49	14.65
50-100	14.00
100+	12.95

BREAST OF CHICKEN stuffed with Apple

Cornbread Dressing and Natural Gravy
Potatoes Au Gratin
Glazed Baby Carrots
Cranberry Sauce
Mixed Greens Garden Salad with Mustard French Dressing

Guests	
8-14	22.95
15-24	19.50
25-49	13.75
50-100	13.00
100+	12.50

CHICKEN MONTELLA with Diced Plum

Tomatoes, White Wine, and Fresh Herbs
Risotto Style Rice
Tian of Squash
Tossed Garden Salad with Italian Vinaigrette

Guests	
8-14	23.25
15-24	19.95
25-49	14.50
50-100	13.75
100+	12.50

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Hot Lunch & Dinners (cont.)

Homestyle Fare

Served with a Roll Assortment
NOTE: PRICING IS PER GUEST

GRANDMA'S CHICKEN POT PIE

Buttery Whipped Potatoes
Peas and Carrots
Cranberry Sauce and Creamy Pineapple
Coleslaw

Guests	
8-14	21.25
15-24	17.75
25-49	12.00
50-100	11.75
100+	11.25

YANKEE POT ROAST WITH NATURAL GRAVY

Whipped Red Bliss Potatoes
Glazed Carrots
Tossed Salad with Mustard French Dressing

Guests	
8-14	21.95
15-24	18.50
25-49	12.95
50-100	12.00
100+	11.25

PANKO-CRUSTED ROAST CHICKEN QUARTERS

Ziti with our own Signature Marinara Sauce
Roasted Potato Planks
Mixed Green Salad with Italian Vinaigrette

Guests	
8-14	21.75
15-24	17.95
25-49	12.25
50-100	11.95
100+	10.75

CLASSIC LASAGNA BOLOGNESE

Zucchini and Yellow Squash
Romaine and Cherry Tomatoes with
Caesar Dressing

Guests	
8-14	20.75
15-24	16.95
25-49	11.25
50-100	10.25
100+	9.75

FRESH TURKEY with Meat Dressing and Gravy

Buttery Whipped Potatoes
Butternut Squash with Maple Syrup
Petit Peas and Onions
Whole Cranberry Compote

Guests	
8-14	22.25
15-24	18.50
25-49	12.75
50-100	11.50
100+	11.25

CHICKEN CACCIATORE

Penne Pasta with Marina Sauce
Antipasto Salad

Guests	
8-14	21.25
15-24	17.75
25-49	12.25
50-100	11.75
100+	11.25

JOYCE'S MEAT LOAF WITH PAN GRAVY

Whipped Red Bliss Potatoes with
Caramelized Onion
Whole Green Beans
Mixed Greens Salad with Mustard
French Dressing

Guests	
8-14	19.75
15-24	15.75
25-49	10.95
50-100	9.95
100+	9.25

BAKED VIRGINIA HAM with Cider

Raisin Sauce
Macaroni with Horseradish Cheddar Cheese
Creamy Pineapple Coleslaw

Guests	
8-14	20.75
15-24	16.95
25-49	10.95
50-100	10.25
100+	9.75

BLUE PLATE BUFFET

Baked Honey Glazed Ham
Swedish Meatballs
Delmonico Potatoes
Creamy Coleslaw

Guests	
8-14	20.75
15-24	16.95
25-49	10.95
50-100	10.25
100+	9.75

EMERALD ISLE

Boiled Dinner with Corn Beef Brisket,
Steamed Cabbage, Baby Carrots, and Parsley
Buttered Potatoes
Served with Salad Mustard and Malt Vinegar
Irish Soda Bread

Guests	
8-14	22.00
15-24	18.50
25-49	12.75
50-100	11.50
100+	11.25

Served with Hearth Baked Breads
and Whipped Butter

Bistro-Style Fare

uptown style

Roasted Tomato Salad —
Torn Romaine and Arugula in a Bibb
Lettuce Cup with Roasted Red and
Yellow Tomatoes, Frizzled Onions, and Basil
Balsamic Vinaigrette
Pan Seared Tenderloin Tips
with Red Wine Wild Mushroom Sauce
Baked Stuffed Gulf Shrimp
Tri-color Oven Roasted Potatoes
Roasted Asparagus with Lemon Crumbs

Guests	
8-14	34.00
15-24	30.50
25-49	24.25
50-100	23.75
100+	23.00

classic combination

Western Caesar Salad — Torn Romaine with
Parmesan, Polenta Croutons, Sliced Mushrooms,
Roasted Tomatoes, Frizzled Onions, and
Chipotle Caesar Dressing
Roasted Balsamic Glazed New York Sirloin
with a Horseradish Sour Cream Sauce
Seafood Newburg brimming with Shrimp,
Scallops, and Native Fish
Lemon Caper Rice Pilaf
Steamed Green Beans with Sautéed
Woodland Mushrooms

Guests	
8-14	31.50
15-24	27.75
25-49	21.65
50-100	21.25
100+	20.50

decadent dinner

Baby Green Salad with Feta — Mesclun
Greens and Romaine with Diced Tomatoes,
Cucumbers, Feta, Julienne Red and Yellow
Peppers, and White Wine Vinaigrette
Sautéed Chicken in Sun-dried White Wine
Tomato Sauce
Filet of Sole filled with Steamed Vegetables
and topped with Lemon Capers Sauce
Roasted Red Bliss Potatoes
Seasonal Vegetable Sauté with Dill

Guests	
8-14	26.50
15-24	22.50
25-49	16.65
50-100	16.60
100+	15.50

federal hill flourish

Tuscan Salad — Torn Radicchio and Romaine
with Gorgonzola and Balsamic Vinaigrette
Chicken Piccata with Lemon Wine Sauce
Eggplant Parmigiana
Stuffed Shells with Marinara Sauce
Tian of Squash

Guests	
8-14	23.05
15-24	19.75
25-49	13.95
50-100	13.50
100+	12.95

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tried and true

Newport Salad — *Frisee and Mesclun with Dried Cranberries, Candied Walnuts, Marion Great Hill Bleu Cheese, and Lemon Balsamic Vinaigrette*
Breast of Chicken with Orange, Almond Wild Rice Stuffing, and Cider Brown Sauce
Beef Burgundy
Whipped Yukon Gold Potatoes with Sour Cream
Glazed Baby Carrots

Guests	
8-14	23.95
15-24	20.25
25-49	14.25
50-100	13.25
100+	13.05

italian influences

Mixed Greens Mélange — *Torn Romaine and Mesclun Mix with Grape Tomatoes, Cucumbers, Kalamata Olives, Garlic Croutons with Basil, and Red Wine Vinaigrette*
Parmesan Chicken Sauté
Tuscan Roasted Pork Loin
Whipped Red Bliss Potatoes with Caramelized Onions
Broccoli with Roasted Peppers and Pine Nuts

Guests	
8-14	23.05
15-24	19.50
25-49	13.50
50-100	12.95
100+	11.95

seasonal bistro-style fare

march winds

Grilled Turkey Cutlets with Balsamic Black Berry Glaze over Cornbread Dressing
Braised Short Ribs of Beef Provençal
Forest Mushroom Ravioli in Madeira Cream
Baby Carrots with Parsley Butter
Steamed Green Beans with Pancetta
Fluffy Rolls with Butter

Guests	
8-14	34.75
15-24	30.95
25-49	24.75
50-100	24.25
100+	23.75

april showers

Mixed Field Greens with Chevre — *Crisp Spring Greens with Mandarin Oranges, Crumbled Goat Cheese, Toasted Pecans, and drizzled with a Champagne Vinaigrette*
Fluffy Rolls with Whipped Butter
Raspberry Chicken Breast
Pan Seared Peppered Salmon laced with a Chimmichurri Sauce
Lemon Citrus Pearl Cous Cous
Grilled Vegetable Salad with Balsamic Vinaigrette

Guests	
8-14	23.00
15-24	19.50
25-49	13.50
50-100	12.95
100+	11.95

derby day

Warm Fried Chicken with Peach Sauce
Grilled Pork Loin with Plum BBQ Sauce
Red Bliss Sour Cream and Chive Potato Salad
Grilled Vegetable Salad
Cornbread Madelines

Guests	
8-14	23.00
15-24	19.50
25-49	13.50
50-100	12.95
100+	11.95

may basket

Local Lettuce with Edible Flowers — *Torn Local Baby Lettuce with Basil Mint and Chives, Julienne Radishes and Organic Flowers laced with Sherry Vinaigrette*
Chicken Gloria in an Orange, Apricot, Currant Jelly Sauce over Citrus Pearl Cous Cous
Caramelized True Cod over Tomato Gratin with a Balsamic Drizzle
Fluffy Rolls with Butter

Guests	
8-14	22.25
15-24	22.50
25-49	16.75
50-100	16.00
100+	15.50

farmers market

Arugula Salad — *Raw Corn, Heirloom Cherry Tomatoes, Parmesan and Lemon Vinaigrette*
Whole Grain Rolls with Herb Butter
Pan Seared Scallops over Summer Succotash with Balsamic Syrup
Tarragon Chicken over buttered Farfalle

Guests	
8-14	26.25
15-24	22.50
25-49	16.95
50-100	16.25
100+	15.75

apple pickin'

Tuscan Harvest Salad — *Torn Radicchio and Baby Spinach Tossed with Grapes, Plumped Raisins, Dried Apricots, Red Onions, Fresh Lemon Juice, Virgin Olive Oil and topped with Frizzled Prosciutto and Toasted Pine Nuts*
Hearth Baked Breads with Whipped Butter
Calvados Chicken — *Sautéed Chicken in a Green Apple Calvados Cream with Currants*
Sole Florentine — *Sole Filets filled with Baby Spinach, Maine Crab in a Lemon Seafood Sauce*
Roasted Red Bliss Potatoes
Autumn Vegetable Sauté

Guests	
8-14	25.25
15-24	21.50
25-49	15.95
50-100	15.25
100+	14.65

falling leaves

Apple Salad — *Torn Romaine, Frisee, and Shaved Fennel with Red and Green Apple Slices, Gorgonzola Cheese and Sherry Mustard Vinaigrette*
Hearth Baked Breads with Whipped Butter
Chicken Florentine with Boursin — *Sautéed Chicken Breasts topped with a distinctive Boursin, Baby Spinach and Artichoke Dressing laced with a light Mornay Sauce*
Roast Pork with Caramelized Apples and Cider Brown Sauce
Whipped Red Bliss Potatoes with Caramelized Onion
Broccoli Au Gratin

Guests	
8-14	22.95
15-24	19.50
25-49	13.50
50-100	12.75
100+	12.45

autumn melange

Fall Pear Salad — *Pear, Stilton, and Hazelnuts with Fresh Greens and White Wine Vinaigrette*
Hearth Baked Breads with Whipped Butter
Maple Glazed Salmon
Chicken Riesling — *Sautéed Chicken Breasts in a Shallot Riesling Wine Sauce with Green Grapes*
Cider Wild Rice Pilaf
Sautéed Butternut Squash, Green Apples and Raisins

Guests	
8-14	21.95
15-24	18.50
25-49	12.75
50-100	12.25
100+	11.50

frost on the pumpkin

Hearts of Lettuce — *Miniature heads of Iceberg Lettuce in a Bleu Cheese Dressing with shaved Wisconsin Bleu and Apple Smoked Bacon Bits*
Hearth Baked Breads with Whipped Butter
Breast of Chicken stuffed with Apple Cornbread Dressing and Natural Gravy
Sweet Potato Ravioli in a grilled Fennel Cream with Sage and Roasted Squash
Steamed Green Beans with Shallot Butter

Guests	
8-14	21.95
15-24	18.50
25-49	12.75
50-100	12.25
100+	11.50



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