

LUNCH BUFFET

\$32pp + tax

Minimum of 15 guests required
An 18% auto gratuity will be added to your bill

HOMEMADE SOUPS

choose 1, choice of:

CREAM OF MUSHROOM

foraged mushroom puree

ROASTED RED PEPPER

cream of roasted red pepper bisque

TOMATO PESTO CREAM

vine ripened tomato puree with fresh pesto
and parmesan cheese

BUTTERNUT SQUASH

cinnamon roasted butternut squash puree

CARROT, ORANGE GINGER

cream of carrot with orange and ginger

CAJUN CORN CHOWDER

southern style cajun roasted corn

GARDEN VEGETABLE

hearty vegetable broth and seasonal
vegetables

FRENCH ONION SOUP

deliciously rich beef & onion broth, swiss
cheese, garlic buttered crostini

choose 1 more additional soup, \$6pp

ASSORTED SANDWICHES

choose 4 types, choice of:

HAM AND SWISS CHEESE

ham, swiss cheese, iceberg lettuce,
tomatoes, honey mustard, served on
sourdough bread

ROAST BEEF AND AGED CHEDDAR CHEESE

housemade roast beef, cheddar cheese,
arugula, tomatoes,
horseradish aioli, served on rye bread

TURKEY AND PROVOLONE CHEESE

oven-roasted hand-carved turkey, provolone
cheese, spinach, tomatoes, cranberry aioli,
served on multigrain bread

GRILLED VEGETABLE

grilled seasonal vegetables, mozzarella
cheese, green leaf lettuce, tomatoes, pesto,
served on foccacia bread

CHICKEN SALAD

oven roasted chicken, diced celery, carrots,
mayo, served on white bread

MAPLE BACON BLT

maple bacon, cheddar cheese, iceberg lettuce,
tomatoes, mayo, served on a hoagie bun

SALADS

CLASSIC CAESAR

crisp romaine, savory caesar dressing,
garlic croutons and grated parmesan
cheese

BARN GREENS

carrots, cucumbers, cherry tomatoes,
mixed greens salad, homemade honey &
lemon vinaigrette

SWEETS

ASSORTED FRESH BAKED MINI BITE SIZE PASTRIES

SEASONAL FRUIT PLATTER

assorted seasonal fruits and berries

