

## BEACHCOMBER DELI BUFFET

### SOUP DU JOUR

### SALADS

**Please select 2**

Garden Salad (GF)

*Assorted Greens with Tomatoes, Cucumbers, Red Onion*

Fresh Pasta Salad

*Vinaigrette Based Dressing with Primavera Vegetables*

Red Bliss Potato Salad (GF)

*Creamy Mayonnaise with Celery, Onions and Chopped Egg*

Cru Chopped Salad (GF)

*Apples, Pears, Walnuts, Blue Cheese with a Maple Vinaigrette Dressing*

Baby Spinach Salad (GF)

*Craisins, Pecans, Blue Cheese with a Maple Vinaigrette Dressing*

Traditional Caesar Salad

*Hearts of Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing*

Caprese Salad (GF)

*Fresh Tomato, Mozzarella and Basil with EVOO and Balsamic*

### MAKE YOUR OWN SANDWICHES\*

Deli Sliced Turkey, Honey Baked Ham and Roast Beef

Chicken Salad with Craisins, Apple and Walnuts

Homemade Tuna Salad

Deli Sliced American, Swiss and Cheddar

Dill Pickle Spears, Lettuce Leaves, Tomatoes and Sweet Onions

Selection of Rolls and Bread

*\*Sandwiches can be pre-made for larger groups with time constraints.*

*Cape Cod Potato Chips*

*Freshly Baked Cookies and Brownies*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Sodas*

**\$23**

*Buffet requires a 25-person minimum.*

*Menu available between 11am – 4pm.*

*Priced for one and a half hour serve time.*

(GF) = Gluten Free

(V) = Vegetarian

**GLUTEN FREE OFFERINGS** The (GF) symbol identifies items made with gluten free products. It does not mean "allergy free" as our kitchens are not 100% gluten free and cross contamination may occur. Please inform your server if a person in your party has a food allergy.

Guarantees are due 3 business days prior to your event. All prices are per person unless otherwise noted.

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## THE SANDWICH BOARD

*Ideal for larger groups with time constraints*

### SOUP DU JOUR

#### SALADS

**Please select 2**

Garden Salad (GF). Assorted Greens with Tomatoes, Cucumbers, Red Onion and Crisp Croutons

Arugula Salad (GF). Craisins, Pecans, Blue Cheese with Maple Vinaigrette

Baby Spinach Salad (GF). Feta Crumbles, Pecans and Raspberry Vinaigrette

Caprese Salad (GF). Fresh Tomato, Mozzarella and Basil with EVOO and Balsamic

Fresh Pasta Salad Vinaigrette Based Dressing with Primavera Vegetables

Red Bliss Potato Salad (GF). Creamy Mayonnaise with Celery, Onions and Chopped Egg

#### SANDWICHES

**Please select 3**

Ham & Cheese on Baguette with Baby Spinach and Dijon

Roast Turkey on Ciabatta with Basil Aioli, Smoked Bacon, Lettuce and Tomato

Shaved Roast Beef on Baguette with Arugula and Boursin Cheese

Curried Chicken Salad Wrap with Grapes and Sliced Almonds

Grilled Vegetables, Sprouts and Hummus (V) in a Wheat Wrap

Tomato, Fresh Mozzarella and Basil (V) with Balsamic and EVOO on Ciabatta (V)

Grilled Chicken Breast on a Bulkie Roll with Pesto, Provolone and Tomato

*Cape Cod Potato Chips*

*Freshly Baked Cookies and Brownies*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Sodas*

**\$26**

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## ALL AMERICAN BARBECUE BUFFET LUNCH

Red Bliss Potato Salad (GF)  
Fresh Garden Salad with Specialty Dressing (GF)  
Baked Beans (GF)  
Hamburgers and Hot Dogs served with buns  
Barbecued Chicken on the Bone (GF)  
Lettuce, Tomato, Red Onion and Assorted Sliced Cheeses  
Fresh Baked Cornbread

Chilled Watermelon  
Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Sodas

\$23

## MEXICAN FIESTA BUFFET LUNCH

Baskets of Tortilla Chips and Salsa  
Cheese Quesadillas with Avocado, Corn and Black Beans (V)  
Soupa de Albondigas: Vegetable Soup with Mini Meatballs

### MAKE YOUR OWN TACO BAR

Crisp Corn Tortillas (GF)  
Soft Flour Tortillas  
Fried Cod  
Spiced Ground Beef  
Seasoned Chicken Breast  
Diced Tomatoes, Onions, Shredded Lettuce, Olives  
Shredded Monterey Jack and Cheddar Cheeses  
Sour Cream and Guacamole  
Mexican Rice (V) (GF)  
Refried Beans (GF)

Key Lime Margarita Pie

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Sodas

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## LUNCH D'ITALIA BUFFET

### PRIMI PIATTI

*Please select 1 Soup and 1 Salad*

Italian Wedding Soup  
Hearty Minestrone Soup  
Panzanella Salad  
Caesar Salad

### SECONDI

*Please select 2*

Traditional Lasagna  
Penne and Meatballs  
Chicken Parmesan  
Chicken Cacciatore (V) (GF) *Boneless Chicken with Onions, Mushrooms and Peppers*  
Eggplant Parmesan (V) *with Four Cheeses*  
Tortellini Alfredo with Grilled Chicken  
Vegetable Lasagna (V)  
Pasta Primavera (V) *with Penne Pasta and Fresh Vegetables*

*Garlic Bread Sticks*  
*Seasonal Vegetable and Chef's Choice of Accompaniment unless indicated*

*Mini Italian Pastries, Cannolis, Napoleons*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Sodas*

**\$24**

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## A LIGHTER LUNCH

### SOUP or SALAD

**Please select 1 Soup and 1 Salad**

Soup Du Jour

Gazpacho (GF)

Cold Fruit Soup (GF)

Broccoli & Cheddar Cheese Soup

Curried Chicken Salad (GF) with Grapes & Sliced Almonds

Mediterranean Tomato Salad (GF) with Cucumbers, Chick Peas, Red Onion, Lemon and EVOO

Vegetable Couscous with Grilled Veggies, Grapes, Lemon and EVOO

### SALAD BAR

Bowl of Salad Greens Hearts of Romaine, Baby Spinach and Mixed Greens

Salad Toppings Include: Cucumber, Tomato, Sautéed Mushrooms, Onions, Candied Pecans, Goat Cheese, Feta, Parmesan, Olives, Peas, Hard Boiled Egg, Craisins and Sliced Almonds

Dressings include: Creamy Caesar, Balsamic, Berry Vinaigrette and EVOO

### PROTEIN OPTIONS

**Please select 2**

Organic Grilled Chicken Breast

Grilled Salmon Filet

Grilled Lime Shrimp

Marinated Skirt Steak

*Baskets of Rolls and Butter*

### DESSERTS

**Please select 1**

Fresh Fruit Skewers (GF)

Yogurt Parfait

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Bottled Water*

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## GRAND BUFFET LUNCH

### SOUP & SALAD

**Please select 1 Soup and 1 Salad**

New England Clam Chowder

Mushroom and Barley Soup

Hearty Minestrone Soup

Baby Spinach Salad (GF) with Craisins, Pecans, Blue Cheese and Maple Vinaigrette

Panzanella Salad

Garden Salad (GF) with Tomatoes, Cucumbers and Red Onion

### ENTRÉES

**Please select 2**

Seafood Stuffed Sole with Lobster Sauce

Grilled Salmon (GF) with Lemon Dill Butter

Baked Cod with Sherried Crumbs

Crab Cakes with Roasted Red Pepper Aioli

Grilled Breast of Chicken (GF) with Tropical Fruit Salsa

Chicken Verdicchio (GF) Roasted Marinated Breast topped with Mushrooms, Tomatoes and Artichokes in a Creamy Garlic Sauce

Steak Tips with Teriyaki Sauce

Penne Pasta Mediterranean (V) served with Spinach, Kalamata Olives, Cured Tomato and Feta Cheese

Mushroom Ravioli (V) with Cured Tomato Ragout

(Ask us about other seasonal ravioli selections)

Baskets of Rolls and Butter

Chef's Choice of Accompaniment

### DESSERTS

**Please select 1**

Chocolate Bread Pudding with Fresh Whipped Cream

Chocolate Mousse

Warm New England Apple Crisp with Fresh Whipped Cream

Freshly Baked Cookies, Brownies and Blondies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

**\$24** with choice of 2 entrees

**\$26** with choice of 3 entrees

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