Buffet Luncheons

25 GUEST MINIMUM

FOUNDERS BUFFET
Union League House Salad
Roasted French Cut Chicken Breast
Lemon and Herbs
Grilled Salmon Medallion Vermouth Dill Nage
Broccolini and Shaved Carrots Fingerling Potatoes
with Roasted Peppers & Shallots
Chef’s Choice Seasonal Desserts Fresh Fruit

THE DELI
Tomato Bisque, Basil Focaccia
Union League House Salad
Baked Virginia Ham
Roast Beef, Turkey Breast
Salami, Tuna Salad
Swiss and American Cheeses
Lettuce, Tomato, Onion
Pickles, Mayonnaise, Creamy
Horseradish, Mustard
Hot and Sweet Peppers
Potato Chips
Fresh Selection of Breads
Chef’s Choice Seasonal Desserts Fresh Fruit

GOURMET SANDWICHES
Black Bean & Pineapple Salad
Chipotle Vinaigrette
Cucumber & Red Onion in Dill Sour Cream
Napa Cabbage with Pickled Ginger Vinaigrette
Chef’s Choice Seasonal Miniature Desserts

ALTERNATIVE ENTREES:
Seared Swordfish Pineapple Mojo
Braised Short Rib Cabernet Sauce
Farfalle Pasta Arugula, White Beans
Charred Tomato Marinara

SEASONAL SALADS
January – March
Campanelle Pasta Curried Cauliflower, Parsley
Pickled Red Onions, Carrots Orange Vinaigrette
April - June
Farfalle Pasta Golden Beets, Peas
Thyme Roasted Tomatoes Parsley Vinaigrette
July - September
Ditalini Pasta Maitake Mushrooms
Haricot Vert, Pickled Peppers Thyme Vinaigrette
October - December
Rotini Pasta Pearl Onions, Roasted Squash
Napa Cabbage, Parsley Oil & Vinegar

ALL BUFFETS INCLUDE
Freshly Brewed Ellis® Coffee Assorted Mighty Leaf® Teas
Freshly Brewed Mighty Leaf® Ice Tea Upon Request

ITALIAN HOAGIE
Chicken Salad Raisin Walnut Bread
Marinated Fresh Mozzarella Sundried Tomato Aioli
Lettuce, Red Onion Focaccia

ROASTED BEETS
Horseradish Aioli, Swiss Cheese Shaved Lettuce, Baguette
Roasted Eggplant Feta, Pickled Carrot Ribbons Micro Greens, Grilled Pita

LETTUCE & TOMATO
Sweet & Sour Bacon Jam Country White
Small Buffet Luncheons

25 GUEST MAXIMUM OR LESS

SOUP AND SALAD
Tomato Bisque, Basil Focaccia
Caesar Salad, Parmesan Cheese
Caesar Dressing, Croutons
Grilled Chicken Breast and Grilled Salmon Medallion
Seasonal Pasta Salad

JANUARY-MARCH: Campanelle Pasta, Curried Cauliflower, Pickled Red Onions, Parsley, Carrots, Orange Vinaigrette
APRIL-JUNE: Farfalle, Golden Beets, Thyme Roasted Tomatoes, Parsley Vinaigrette
JULY-SEPTEMBER: Ditalini, Maitake Mushrooms, Haricot Vert, Pickled Peppers, Thyme Vinaigrette
OCTOBER-DECEMBER: Rotini, Pearl Onions, Roasted Squash, Napa Cabbage, Parsley, Oil & Vinegar

Assorted Rolls
Chef’s Choice Seasonal Desserts
Fresh Fruit

WRAP LUNCH BUFFET
For Groups of 25 Guests or Less

Mixed Greens Salad, House Vinaigrette

Please select THREE of the Following Wraps:

Fresh Mozzarella
Tomato, Cucumber & Red Onion Salad
Balsamic Drizzle

Roast Beef
Chimichurri, Queso Fresco

Tuna Salad

Hoagie Wrap
Lettuce, Tomato, Onion, Oregano

Marinated Artichokes
Pickled Red Onion, Lettuce, Tomato, Tapenade

Corned Beef Special
Turkey BLT
Garlic Herb Mayonnaise

Marinated Grilled Chicken
Fresh Mozzarella, Tomato, Balsamic Drizzle

Zaatar Roasted Eggplant
Feta, Onion, Tomato, Lettuce, Hummus

Potato Chips
Chef’s Choice of Seasonal Desserts

Freshly Brewed Ellis® Coffee, Decaffeinated Coffee and Assorted Mighty Leaf® Teas
Freshly Brewed Iced Tea (Upon Request)

All Prices are subject to a 20% Service Charge and 8% Sales Tax