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

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

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

Please select THREE of the following Sandwiches:
Prosciutto with Fontina and Fig Jam on Ciabatta Roll
Turkey Breast Pickled Red Onion, Manchego Herbed Whole Grain Mustard Challah
Italian Hoagie Chicken Salad Raisin Walnut Bread
Marinated Fresh Mozzarella Sundried Tomato Aioli Lettuce, Red Onion Focaccia
Roast Beef 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

ALL BUFFETS INCLUDE
Freshly Brewed Ellis© Coffee Assorted Mighty Leaf© Teas

Freshly Brewed Mighty Leaf© Ice Tea
Upon Request
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