



Sample Luncheon Menus

LUNCH BUFFET

Menu I

Tarragon Roasted Amish Chicken Breast, Roasted Tomatoes

Grilled Salmon, Artichokes, olives & Lemons

Shaved Fennel, Citrus & Red Onion Salad

Roasted Eggplant Caponata

Gemelli Pasta, Pesto Dressing, Asparagus, Roasted Mushrooms, Walnuts

Wild Arugula, Toasted Pine Nuts, Oven Dried Tomatoes, Aged Red Wine Vinaigrette

French Lentil Salad, Roasted Red Peppers, Feta Cheese

Assorted Rolls & Butter

Fresh Baked Cookies & Brownies

Sliced Fresh Fruit

Iced Tea & Bottled Water

Menu II

Teriyaki Glazed Salmon, Lotus Root & Edamame

Sesame Grilled Chicken, Grilled Scallions, Mango Chili Sauce

Mizuna Greens, Wonton Crisps, Papaya, Shitake Mushrooms, Curry Vinaigrette

Lo Mein Noodles, Hoisin Dressing, Crushed Peanuts

Grilled Asparagus, Sweet Miso Dressing

Ginger Carrot Slaw, Napa Cabbage, Snow Peas

Chinese Long beans, Fermented Black Bean Vinaigrette

Assorted Rolls & Butter

Fresh Baked Sugar Cookies

Sliced Fresh Fruit, Lychees

Iced Tea & Bottled Water



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Menu III

Yellow Tail Snapper, Braised Spinach, Golden Raisins, Pine Nuts
Cumin Crusted Sirloin Steak, Crisp Sweet Onion Rings, Chimichurri Sauce
Fire Roasted Peppers, Roast Garlic, Olive Oil
Marinated Calamari Salad, fennel Orange Dressing
Grilled Red Bliss Potatoes, Romesco Vinaigrette
Tomato & Watermelon Salad, Feta Cheese
Local Organic Farm Greens, Sherry Vinaigrette

Assorted Rolls & Butter
Selection of Mini Pastries
Tropical Fruit & Berries
Cookies & Brownies
Iced Tea & Bottled Water

Menu IV

Roasted Beef Tenderloin, Chanterelle Mushrooms, Champagne Vinaigrette
Citrus Grilled Shrimp, Mango, Cilantro
Romaine Salad, Endive, Goat's Milk Feta Cheese, Apple Wood Smoked Bacon
Orzo, Olives, Sun-Dried Tomatoes, Herb Dressing
Roasted Golden Beets, Toasted Hazelnuts, Upland Cress
Fingerling Potatoes, Confit of Shallots, Truffle Vinaigrette
Tomato Salad, Sweet Onion, Ricotta Cheese, Basil Puree

Assorted Rolls & Butter
Selection of Mini Pastries
Tropical Fruit & Berries
Cookies & Brownies
Iced Tea & Bottled Water

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events



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LUNCH BUFFET

Menu V

Black Pepper Crusted Tuna Loin, Tomato, Snow Peas & Lemon Confit

Roasted Thai Chicken, Green Papaya, Ginger Lemongrass Dressing

Seared Tofu, Sweet Chili & Scallion Dressing

Rice Noodles, Phillips Farms Shitake Mushrooms, Bamboo Shoots, Cilantro

Watercress, Avocado & Jicama

Forbidden Black Rice Salad, Toasted Coconut, Baby Bok Choy, Lotus Root, Carrot Salad,

Yuzu Dressing

Assorted Rolls & Butter

Selection of Mini Pastries

Tropical Fruit & Berries

Cookies & Brownies

Iced Tea & Bottled Water





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PRIMROSE BUFFET

Choice of Two Salads:

Local Organic Field Greens, Roasted Tomatoes, Chive Vinaigrette
Caesar Salad, Parmesan Crisp
Bibb Lettuce, Endive, Ruby Grapefruit, Pine Nuts
Baby Spinach Salad, Spiced Pecans & Great Hill Blue Cheese
Heirloom Tomato with Arugula & Balsamic Vinegar & Olive Oil

Choice of Two Entrées:

Grilled Breast of Chicken, Sautéed Wild Mushrooms & Shallots
Roasted King Salmon, Olives, Tomato & Capers
Garlic & Rosemary Crusted Pork Loin, Pearl Onions, Maderia Wine Sauce
Gemelli, Toasted Garlic, Artichokes, Shrimp, Crushed Fresh Tomato
Pepper crusted Sirloin of Beef, Tomato Confit, Horseradish Cream
Chicken Milanese, Arugula, Parmesan, Charred Grape Tomatoes

Choice of Three Sides:

Cheddar Potato Gratin
Sautéed Broccoli Rabe, Garlic & Lemon
Couscous Salad, Preserved Lemons & Almonds
Penne Pasta, Diced Tomato, Basil & Mozzarella
Asparagus, Pine Nuts & Parmesan
Roasted New Potato, Bay Leaf, Fleur de Sel
Haricot Vert, Toasted Almonds
Jeweled Basmati Rice
Roasted Plum Tomato, Balsamic Glaze
Grilled Eggplant, Feta & Mint
Roasted Root Vegetables, Truffle Oil



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Sample Luncheon Menus

PRIMROSE BUFFET CONTINUED

Choice of One Dessert:

Fruit Cobbler, Honey Crème Anglaise

Sliced Fresh Fruit & Berries, Vanilla Syrup

New York Cheese Cake, Blueberry Compote

Key Lime Tart

Chocolate Devils Food Cake

Vanilla Glazed Poach Pears, Pistachio Mascarpone



Fresh Baked Cookies

Assorted Soft Drinks & Bottled Water

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Desserts

Longwood Cookie Box

Lemon Buttermilk Panna Cotta
Blueberries & Ginger Snaps

Chocolate Hazelnut Tart
Espresso Sauce

Tropical Fruit & Berries
Raspberry Sorbet, Almond Tuile

Mascarpone Cheesecake
Blackberry Compote

Key Lime Tart

Sugared Shortcake
Fresh Strawberries, Whipped Cream

Raspberry Pistachio Tart