



Luncheon Menus

Plated Luncheon Menu

(Minimum of Twenty Guests Required)

Please Select a Soup or Salad, a Main Entrée Selection, and Dessert

Soups

Chicken and Corn Chowder
Cream of Broccoli and Cheddar
Mushroom Chestnut Bisque
Tomato-Basil Bisque
Vegetable or Vegetable Beef

or

Salads

Classic Caesar Salad
Mixed Baby Greens*
Spinach and Bibb with Mandarin Orange & Almonds, Scarlet Orange Vinaigrette
Spinach & Mushroom Salad, Red Onion, Tomato and Sherry Vinaigrette
(bacon upon request for an added charge)
Fresh Mozzarella with Tomato & Roasted Peppers, Olive Oil & Balsamic Vinegar

*When Selecting Mixed Baby Greens, Please Choose One of the Following Dressings:

Champagne Vinaigrette
Classic Balsamic Vinaigrette
White Balsamic Vinaigrette
Lemon and Herb Vinaigrette
Creamy Blue Cheese
Honey Dijon



Plated Luncheon Menu (continued)

Main Entrée Selections

(Select One Item from One Category)

Poultry

Chicken Parmigiana with Cappellini

Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout

Stuffed Chicken Breast with Prosciutto & Fresh Mozzarella, Rosemary Demi

Roasted Turkey Breast London Broil with Lime, Shallot and Herbs

Chicken Sauté with Exotic Mushrooms in a Chardonnay Cream Sauce

Seafood

Broiled Mahi-Mahi with Mango-Kiwi relish

Pan-Roasted Tilapia with Pecan Crust and Maple-Shallot Butter

Broiled Salmon with Pineapple-Chili Glaze

Cold Poached Salmon Fillet with Pesto & Roasted Red Pepper Aioli

Shrimp & Scallops over Linguine Garlic & White Wine Sauce, Chopped Tomato & Basil

University and Whist Crab Cake with Tomato Basil Cream

Meats

Veal Marsala with Kennett Square Mushrooms

Filet Mignon (5 oz.) with Red Wine Sauce or Béarnaise

Braised Beef Bourguignon, Herbed Buttered Noodles

Pork Tenderloin Medallions with Caramelized Apples & Apple Brandy Cream

Your Meal is Accompanied by an Appropriate Starch and Vegetable

*A surcharge is incurred when two entrées are chosen.



Plated Luncheon Menu (continued)

Dessert Selection

(Select One Item from One Category)

Cheesecakes

New York Style with Strawberries, White Chocolate, Peaches & Cream,
Chocolate Marble Swirl or Raspberry Swirl

Pies and Tarts

Apple Pie, Key Lime Pie, Pecan Pie, Pumpkin Pie
Fresh Fruit Tart (apple, pear or mixed)
Linzer Tart

Mousses and Filled Pastries

Chocolate or White Chocolate Mousse in a Chocolate Cup
Apple Strudel
Ice Cream or Sorbet in a Chocolate Cup

Tortes and Cakes

All Chocolate Mousse Torte, White Chocolate Mousse Torte,
German Chocolate Cake, Carrot Cake, Strawberry Shortcake,
Chocolate Cake with Hazelnut Butter Cream
Chocolate Delice Cake

All Plated Luncheons are Accompanied by French Roast Coffee & Select Teas

All prices are subject to a 20% service charge.



Deli Buffet

(Minimum of Fifteen Guests Required)

Soup Selections

(Select One)

Chicken and Corn Chowder
Cream of Broccoli and Cheddar
Mushroom Chestnut Bisque
Tomato-Basil Bisque
Vegetable or Vegetable Beef

Salad Selections

(Select Three)

Orzo Salad	Cucumber, Red Onion and Tomato
Caesar Salad	Udon Noodle w/Spicy Peanut Dressing
Greek Salad	Mediterranean Penne Pasta Salad
Cole Slaw	Fresh Mozzarella with Tomato & Basil
Macaroni Salad	Red Bliss Potato Salad
Mixed Greens Salad*	Spinach Salad*

*When Selecting Mixed Greens Salad or Spinach Salad,
Please Choose Three of the Following Dressings:

Champagne Vinaigrette
Classic Balsamic Vinaigrette
White Balsamic Vinaigrette
Lemon and Herb Vinaigrette
Creamy Blue Cheese
Honey Dijon



Deli Buffet (continued)

Sandwich Selections

Please Select Three:

Roast Top Round of Beef, Honey Mustard Baked Ham, Roast Turkey Breast,
Corned Beef Brisket or Chicken Salad
Shrimp Salad*

Please Select Two:

Jarlsberg, Muenster, Provolone, Dill Havarti, Monterey Jack or American

Your Deli Luncheon Includes an Assortment of Sliced Breads:

Rye, Wheat, Pumpernickel, White and French Rolls

Your Condiments Include:

Lettuce, Red Onion, Mayonnaise, Champagne Mustard, Tomato, Pickle Spears,
Horseradish, Dijon Mustard and Butter

Potato Chips

University and Whist Club Dessert Table

Includes an Assortment of Chef's Choice Miniature Pastries and Gourmet Cookies

Gourmet Cookie Selection (choose three)

Chocolate Chip, Chocolate Chocolate Chip, Oatmeal Raisin, Peanut Butter,
Pecan Sandies, Sugar Cookies, White Chocolate Cranberry or
White Chocolate Macadamia Nut

Mixed Berries and Whipped Cream

French Roast Coffee, Select Teas, Fresh Brewed Iced Tea, and Lemonade

All prices subject to a 20% service charge

*additional fee applies



Lunch Buffet

(Minimum of Thirty Guests Required)

Soup Selection

(Select One)

Chicken and Corn Chowder
Cream of Broccoli and Cheddar
Mushroom Chestnut Bisque
Tomato-Basil Bisque
Vegetable or Vegetable Beef

Salads

(30-49 Guests, Select Two)
(50 or More Guests, Select Three)

Mixed Greens*	Fresh Fruit
Spinach*	Caesar
Orzo	Greek
Macaroni	Red Bliss Potato
Mediterranean Penne Pasta	Cole Slaw
Cucumber, Red Onion & Tomato	Fresh Mozzarella with Tomato & Basil

*When Selecting Mixed Greens Salad or Spinach Salad,
Please Choose Three of the Following Dressings:

Champagne Vinaigrette
Classic Balsamic Vinaigrette
White Balsamic Vinaigrette
Lemon and Herb Vinaigrette
Creamy Blue Cheese
Honey Dijon

All prices subject to a 20% service charge



Lunch Buffet (continued)

Chafing Dish Selections

(30-49 Guests, Select Two)

(50 or More Guests, Select Three)

Poultry

Breaded Chicken Parmigiana With Capellini Marinara
Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout
Southern Fried Chicken with Ham Gravy
Stuffed Chicken Breast with Prosciutto & Fresh Mozzarella, Rosemary Demi
Sliced Turkey Breast London Broil with Lime, Shallot and Herbs
Cornish Hens Served Semi-Boneless with Apple Pecan Wild Rice

Seafood

Broiled Mahi-Mahi with Mango-Kiwi Relish
Pan-Roasted Tilapia with Pecan Crust and Maple-Shallot Butter
Broiled Salmon with Pineapple-Chili Glaze
Shrimp & Scallops over Linguine, Garlic & White Wine Sauce (additional fee)

Meats

Roast Pork Loin With Dijon, Garlic & Rosemary
Braised Beef Bourguignon, Herbed Buttered Noodles
Roast Top Round of Beef, Shallot & Mushroom Sauce
Baked Ham with Maple Glaze and Pineapple Chutney
Your Buffet is Accompanied by an Appropriate Starch and Vegetable

University and Whist Club Dessert Table

Assortment of Chef's Choice Miniature Pastries and Gourmet Cookies
Gourmet Cookie Selection (Select Three)
Chocolate Chip, Chocolate-Chocolate Chip, Oatmeal Raisin, Peanut Butter,
Pecan Sandies, Sugar Cookies, White Chocolate Cranberry and White Chocolate Macadamia Nut
Mixed Berries and Whipped Cream
French Roast Coffee, Select Teas, Fresh Brewed Iced Tea, and Lemonade