

“THE CORNER DELI LUNCHEON BUFFET”

GARDEN SALAD

CRISP SPRING GREENS TOSSED WITH DICED TOMATOES,
ROASTED RED PEPPERS AND THE CHEF’S HOUSE VINAIGRETTE

SEASONAL FRUIT SALAD

CHILLED FRESH SEASONAL FRUIT SERVED NATURALLY

POTATO SALAD

A HOMEMADE POTATO SALAD WITH
BOILED EGG IN A DRESSING MADE WITH
JUST A TOUCH OF TANGY MUSTARD

PASTA SALAD

BOW TIE PASTA TOSSED WITH DICED
VEGETABLES, PEPPERONI & CHEESE
IN A CREAMY ITALIAN DRESSING

TUNA SALAD

WHOLE CHUNK WHITE TUNA PREPARED WITH GRATED CARROTS
AND JUST A TOUCH OF CREAMY MAYONNAISE

THE CUTTING BOARD

SLICED LEAN ROASTED BEEF DONE TO A PERFECT MEDIUM-RARE
FRESHLY BAKED BREAST OF TURKEY
BAKED TIFFANY HAM
GENOA SALAMI
SLICED SWISS & AMERICAN CHEESES

FROM THE BAKERY

A SELECTION OF FRESHLY BAKED ROLLS & BREADS

RELISH TRAY

SLICED TOMATOES, CRISP LETTUCE, SLICED ONION
ZESTY DELI DILL PICKLES AND OLIVES
AND A VARIETY OF CONDIMENTS

DESSERT

A DELICIOUS HOMEMADE DOUBLETREE SIGNATURE DESSERT
SELECTED BY OUR CHEF

BEVERAGES

A VARIETY OF CHILLED SOFT DRINKS, MINERAL & SPRING WATER AND ICED TEA

\$24.95 PER PERSON

20 PERSON MINIMUM MONDAY THROUGH FRIDAY AND 50 PERSON MINIMUM
SATURDAY & SUNDAY WITH A \$5.00 PER PERSON SURCHARGE
A 7% STATE SALES TAX AND A 21% SERVICE GRATUITY CHARGE WILL BE ADDED
LUNCHEON BUFFETS ARE SERVED UNTIL 2:00 PM