

“THE GARDEN HARVEST LUNCHEON BUFFET”

A VEGETARIAN’S DELIGHT

SOUP DU JOUR

(PLEASE SELECT ONE)

VEGETARIAN VEGETABLE OR VEGETARIAN MINISTRONE

THE GARDEN GRILL STATION

MARINATED GRILLED SEASONAL VEGETABLES

SERVED WITH ASSORTED CHEESES, TENDER BABY MESCULIN GREENS

A HOMEMADE PESTO AND GARLIC HERB TORTILLA WRAPS

THE PASTA STATION

(PLEASE SELECT ONE)

MINIATURE SHELL PASTA TOSSED WITH PINE NUTS IN A SUN-DRIED TOMATO PESTO

OR

CHEESE-FILLED TORTELLINI WITH MUSHROOMS AND PEAS IN A CLASSIC ALFREDO SAUCE

OR

ORACCHIETTI PASTA WITH BROCCOLI & LENTILS IN A LIGHT DIJON CREAM SAUCE

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED IN OUR CHEF’S OWN CREAMY CAESAR DRESSING

WITH KALAMATA OLIVES, ROASTED RED PEPPERS AND

TOASTED GARLIC CROUTONS

FRESH TOMATO & MOZZARELLA SALAD

TOSSED WITH FRESH BASIL IN A LIGHT VINAIGRETTE DRESSING

FRESH FRUIT SALAD

CHILLED FRESH SEASONAL FRUIT BROUGHT TOGETHER

IN THEIR OWN NATURAL JUICES

DESSERT

A DELICIOUS HOMEMADE DOUBLETREE SIGNATURE DESSERT

SELECTED BY OUR CHEF

BEVERAGES

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

\$25.95 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