

# Buffet & Served Luncheons

All Luncheons are offered with Dessert, Dinner Rolls with Butter, Coffee, Decaf, and Iced Tea  
\*Coffee and Decaf not included with Drop-off Luncheons\*

## Salads (Choice of One)

**BLT&E Salad** - Romaine, Applewood Smoked Bacon, Cherry Tomatoes, and Hard Boiled Egg with Creamy Herb Dressing and Sourdough Croutons

**Sesame Spinach Salad** - with Carrots, Oranges, Red Grapefruit, and Scallions tossed in a Lemon-Honey Vinaigrette and topped with Toasted Sesame Seeds

**Signature Mesclun Greens Salad** - Gourmet Greens tossed with Dried Cherries, Candied Pecans, and Gorgonzola Crumbles in a White Balsamic Vinaigrette

**Spinach, Romaine, and Radicchio Salad** - with Chopped Egg, Bacon, Craisins, Sunflower Seeds, and freshly grated Parmesan Cheese in a Red Wine Vinaigrette Dressing

**Italian Garden Salad** - Romaine and Iceberg Lettuce with Black Olives, Red Onion, Tomatoes, Pepperoncini, Croutons, and Parmesan Cheese tossed in Italian Dressing

## *Entrees* (Choice of One)

### Chicken

**Chicken Lasagna** - a layer of Marinara Sauce, followed by layers of Phyllo Dough, chopped Chicken Breast, Cheese, and Cream Sauce, then topped with Julienne Fresh Vegetables and a decadent Pesto Cream Sauce - **\$18.00**

**Chicken Scampi** - Sautéed Breast with Butter, Garlic, White Vermouth, Parsley, and Lemon Zest - **\$18.00**

**Grilled Lemon-Rosemary Chicken Breast** - Marinated with Lemon Juice and Garlic, garnished with fresh Rosemary and Lemon Zest - **\$18.00**

**Honey Ginger Chicken** - with Teriyaki and Soy Glaze - **\$18.00**

### Beef

**Beef Stroganoff** - Thin slices of Tender Beef, Onions and Mushrooms in a Sour Cream-Espagnole Sauce, served with Farfalle Pasta - **\$16.00**

**Beef Brisket** - Thinly sliced with a Cider Barbecue Sauce - **\$18.00**

**Flank Steak** – with Cajun Butter Sauce - **\$18.00**

**Southern Braised Boneless Beef Short Ribs** – with a Vegetable Wine Glaze - **\$20.00**

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## Pasta, Pork, and Seafood

**Fettuccine Alfredo** - Fettuccine Noodles with a Homemade Creamy Alfredo Sauce - **\$14.00**

- **Add Chicken:** - **\$17.00**

**Ginger Stir Fry** - Red and Green Peppers, Mushrooms, Broccoli, Snow Peas, Shredded Carrots, Water Chestnuts, and Onions in a Ginger-Soy Sauce, served with your Choice of White Rice, Brown Rice, or Japanese Pan Noodles - **\$14.00**

- **Add Chicken:** - **\$17.00**

- **Add Beef:** - **\$20.00**

**MBP's House Made Beef Lasagna** - a traditional Italian favorite - **16.00**

**Parmesan-crusted Tilapia** - with a Basil and Lemon Dill Sauce - **\$19.00**

**Pork Tenderloin Diablo** - Pork Medallions with a Horseradish and Cayenne Cream Sauce - **\$19.00**

## Specialty Entrees

**Moussaka** - Layered Casserole with Eggplant, Potatoes, Crème Béchamel Topped with Marinara & Parmesan - **\$18.00**

**Caprese Lasagna**- with Buffalo Mozzarella, Roma Tomatoes, and Basil - **\$18.00 (V)**

**Roasted Buddha Bowl** - Roasted Cauliflower, Broccoli, and Chick Peas on a bed of Quinoa, tossed with a Lemon Tahini Dressing - **\$16.00 (GF SF V Ve)**

**Rigatoni** - with Roasted Walnuts, Goat Cheese, and a Sun-dried Tomato Cream Sauce - **\$17.00 (V)**

**Spaghetti Squash** - with Swiss Chard, Tomatoes, Olive Oil, Onions, Red Wine, Red Pepper Flakes, and Toasted Pine Nuts - **\$19.00 (GF SF V Ve)**

## Potatoes and Grains (Choice of One)

Smashed Redskin Potatoes  
Three Cheese Mashed Potatoes  
Taki's Greek Potatoes  
Roasted Redskin Potatoes with Sea Salt  
Rice Pilaf with Caramelized Onions and Spinach  
Gruyere Mac and Cheese

## Vegetables (Choice of One)

Cauliflower Fried "Rice"  
Fresh Green Beans with Brown Sugar and Bacon  
Fresh Vegetable Sauté  
Honey Dill Glazed Carrots  
Brussels Sprouts with Bacon, Garlic, and Shallots

