



## *Sandwich and Salad Menu*

Buffet presentation to include:

### *Salads* *(Choice of Two)*

- \* **Traditional Caesar** – crispy romaine with garlic croutons and shaved pecorino cheese
- \* **Green Ridge Field Salad** – spring mix greens, candied walnuts, crumbled gorgonzola, cherry tomatoes, and aged balsamic vinaigrette
- \* **Italian Red Potato** – garlic, olive oil, flat leaf parsley, and sherry wine vinegar
- \* **Greek Tortellini** – tri-color cheese tortellini, oil cured olives, parsley, feta cheese, red onion, and red wine vinaigrette
- \* **Caprese** – beefsteak tomato, fresh mozzarella, and basil layered with balsamic glaze and extra virgin olive oil (available seasonally - \$1.50 extra per person)
- \* **Roasted Portabella Spinach** – baby spinach, asparagus spears, hard cooked eggs, black olives in red wine vinaigrette
- \* **Apple Walnut Salad** – romaine lettuce and spinach with granny smith apples, roasted walnuts, crumbled gorgonzola in a raspberry vinaigrette
- \* **BLT Salad** – romaine lettuce, smoked bacon, chopped tomato, black pepper, garlic croutons in a creamy Italian dressing
- \* **Caesar Tortellini** – tri-color cheese tortellini, red onion, cherry tomatoes, cucumber, black olives, romano cheese served over chopped romaine
- \* **Chop Salad** – iceberg lettuce, carrot, red cabbage, bell pepper, pepperoncinis, cucumber, tomatoes with a golden Italian dressing

*Add a soup to your buffet for \$2.00 per person*  
Tortellini and Spinach or Italian Wedding

Philip Sinkaus – Chef de Cuisine



## *Sandwich and Salad Menu*

### *Sandwiches*

*(Choose Three)*

- \***Warm Turkey Croissant** with cheddar, bacon, tomato, and field greens
- \***Mediterranean Chicken Salad** with grapes, almonds, and scallions on a croissant
- \***Marinated Grilled Vegetables** with olive tapenade, provolone, on grilled ciabatta
- \***Roast Beef** with apple mustard, swiss, red onion on honey wheat
- \***Italian Meats** with provolone, roasted red peppers, field greens on grilled ciabatta
- \***Traditional Tuna Salad** with onion, celery, green pepper, lettuce, tomato on a croissant
- \***Rosemary Grilled Chicken Breast** with provolone cheese, roasted red peppers, field greens on a grilled ciabatta
- \***Roasted Red Peppers, Mozzarella, and Arugula** on foccacia with pesto aioli
- \***Spicy Sausage** with provolone, wilted spinach, roasted red pepper on grilled ciabatta
- \***Warm Black Tavern Ham** with cheddar, lettuce, tomato on croissant
- \***Eggplant Caponata** with fontina cheese on grilled ciabatta

### *Dessert Display*

Assortment of minature cheesecakes, minature carrot cake,  
and assorted chocolate indulgences

Included Brewed Coffee, Tea, and Decaffeinated Coffee

(plus 15% Service Charge and 6% Sales Tax)  
(Prices based on a minimum of 40 people; three hour event  
on Sunday and weekdays – afternoons only)

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