

Engineers Club Lunch Buffet

ENTRÉE OPTIONS

Accompanied by a Seasonal Salad or Mayfair Salad
Chef's Vegetables
Fresh Baked Rolls & Butter
Coffee, Tea & Water

Lasagna

Marinara sauce
Garlic Bread (*in lieu of rolls*)
11.75

Grilled BBQ Meatloaf

Sweet, Tangy BBQ Sauce
12.25

Baked Chicken Parmesan

Marinara Sauce, Grated parmesan
12.50

Pot Roast

Braising Sauce
13

Chicken Piccata

Lemon Caper Sauce
12.50

Baked Herbs de provence Cod

Lemon Butter Sauce
13.25

Turkey Breast Roulade

Cranberry Cornbread Stuffing, Pan Sauce
13

Roast Pork loin

Caramelized Onion, Mushroom Sauce
13

Potatoes and Grains

Choice of One
Whipped Potatoes, Creamy Orzo, Roasted Potatoes, Au Gratin, Rice Pilaf

Dessert Options

On each Table 2.50 per person
A Variety of Fresh Oven Baked Cookies
A Selection of Dessert Bars & Brownies
Or
Choice of
Dutch Apple Pie, Carmel Pretzel Brownie, Chocolate Cake, or Carrot Cake
3.25 per person

Minimum parties of 20 people
All food and beverage subject to state /local tax

Engineers Club Light Lunch

OPTIONS

Lunch Combo Option includes Coffee, Tea and Water

Soup De Jour

Chefs Creation or Classic Chili

(Request of a specific soup must be made 2 days in advance)

4

Chopped Salad

Mixed Greens, Eggs,
Bacon, Turkey, Ham,
Cheddar, Blue Cheese,
Red Onion
Ranch & Italian Vinaigrette
9.95

Spinach Salad

Baby Spinach, Walnuts,
Bacon, Egg, Dried Cranberries,
Goat Cheese
Ranch & Balsamic Vinaigrette
9.95

Seasonal Salad

Fall/Winter

Mixed Greens, Fennel,
Red Onion, Pepitas,
Poached Figs, Green Apple
Ranch & Balsamic Vinaigrette
9.95

Spring/Summer

Spring Mix, English Cucumber,
Radish, Cherry Tomatoes,
Baby Carrots, Oranges, Sliced Almonds
Ranch & Raspberry Vinaigrette
9.95

Deli Lunch

Sliced Ham, Turkey & Roast Beef Platter
Variety of Cheese & Lettuce, Tomato & Onion Tray
Chips
Assorted Breads
Cookies
9.50

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Engineers Club Hors D'oeuvres

Chicken Quesadilla & Salsa

175 per 100pc

Burgundy Or BBQ Meatballs

150 per 200pc

Dry Rub Or Buffalo Wings

150 per 100pc

Classic Bruschetta

Tomato, Basil, Olive Oil, Balsamic Reduction, Garlic Crostini

110 per 100pc

Vegetable Stuffed Mushrooms

Peppers, Carrot, Celery, Onion, Herbs, Parmesan

140 per 100pc

Shrimp Cocktail

255 per 100pc

Crab Cakes

Seared Bite Size Lump Crab, spices, Lemon Aioli

250 per 100pc

Toasted Ravioli

Marinara & Parmesan Cheese

145 per 100pc

Cheese and Vegetable Tray

2.75 per person

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