



## **The Sycamore Lunch Buffet**

### **Upon Arrival**

#### **Domestic Cheese Display**

*Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses*

*Gourmet Crackers, Fresh Fruit Garnish*

### **Farmer's Market Salads**

*(Choice of Two)*

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings

Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons

Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing

Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini

Fresh Mozzarella, Grape Tomato, Fresh Basil & Balsamic Vinaigrette

Roasted Potato, Chopped Celery & Bermuda Onion with Grain Mustard & Honey Vinaigrette

Orzo, Feta Cheese, Green Olives, Cherry Tomatoes & Oregano Lemon Dressing

### **Entrees**

*(Choice of Three)*

Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions with Madeira Wine

Tuscan Chicken, Artichokes, Sun Dried Tomato & Fontina Cheese with Roasted Garlic Cream Sauce

Chicken Florentine, with Spinach & Mozzarella, Lemon Butter White Wine Sauce

Sycamore Penne Pasta, Oven Roasted Tomatoes, Fresh Basil with Pesto Cream

Grilled Portabella & Roasted Pepper Lasagna with Smoked Mozzarella, Ricotta & Mascarpone Cheese

Rigatoni ala Vodka Garnished with Green Peas, Pearl Onions & Crispy Prosciutto

Pork Loin Scallopini, Cippolini Onions, Sun Dried Tomatoes, Roasted Garlic & Spinach

Crabmeat Stuffed Filet of Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes

Grilled Scottish Salmon, Preserved Lemon Sauce with Kalamata Olives, Leeks & Tomatoes

Carved Roasted Baron of Beef, Au Jus & Horseradish Cream

*Accompanied With Chef's Selection of Fresh Vegetables & Roasted Potato*

*Freshly Baked Dinner Rolls & Butter*

### **Desserts\***

Table Platters of Housemade Chocolate Fudge Brownies and Assorted Cookies

*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

**\$34.95 per Person**

*\*Occasion Cake Available, Please Inquire*

*All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax*