



Victorian charm. Oceanfront luxury.



Luncheon Selections

Buffet Meals

A minimum of 20 guests required for buffets.

All lunch buffets include freshly ground and brewed coffee, decaf coffee and hot teas.

Manhattan Deli Buffet

*crisp field greens salad with aged balsamic vinaigrette
thinly sliced deli meats: roast beef, ham, turkey, salami, American cheeses
chicken salad, potato salad, pasta salad
leaf lettuce, sliced red onion and beefsteak tomatoes
assorted breads and rolls
traditional condiments, mustards, kosher dill pickles
freshly baked cookies and brownies*

Delmarva Fare Buffet

*crisp field greens salad with aged sherry vinaigrette
pan-seared, crispy chicken statler breast with prosciutto di Parma, grilled artichoke, lemon-thyme jus
pasta primavera with baby gulf shrimp
chef's selection of starch and vegetable
freshly baked rolls and butter
freshly baked cookies*

French Bistro Buffet

*mélange of baby spinach and red endive, berries, port-glazed grapes, roasted shallots and honey vinaigrette
classic beef bourguignon, braised root vegetable mélange, red wine sauce
sesame-and-scallion crusted salmon with Niçoise olive tapenade
starch and vegetables of the season
freshly baked rolls and butter
miniature European desserts*

(continues)

Wrap Station

mesclun greens salad with mint and honey vinaigrette

New England wrap with fresh lobster, braised endive, mayo, fresh herbs and a hint of lime jus

Mediterranean wrap with buffalo mozzarella, grilled vegetables, kalamata olive tapenade and basil

American wrap with grilled chicken breast, provolone, romaine lettuce, tomato and sour cream

Cape Cod potato chips

freshly baked cookies and brownies

Taste of Italy Buffet

symphony of greens salad: baby spinach, arugula and basil leaves, aged balsamic vinaigrette

chicken Marsala with mushroom sauce

goat cheese ravioli in port, mushroom and plum tomato sauce

classic risotto

focaccia and other Italian breads

tiramisu and fresh fruit kabobs

Boardroom Buffet

freshly baked rolls and butter

gathered field greens with vine ripe tomatoes, cucumbers, carrot sticks and honey-ginger vinaigrette

chicken paillard (boneless breast with wilted spinach and champagne-three grain mustard sauce)

baked, parmesan-encrusted salmon filet (Atlantic salmon with parmesan, oregano, lemon zest)

saffron risotto

fresh medley of garden vegetables

tray of selected sweet rolls and cookies

~ An 18% banquet gratuity will be added. ~