



Chilled Lunch Buffets

Each Chilled Lunch Buffet includes Starbucks® Regular
& Decaffeinated Coffee, assorted Tazo® Teas
Soft Drinks

Based on 60 minutes of continuous service
Minimum 25 people

NY Deli Buffet

Tossed Mixed Greens, Tomatoes, Crumbled Blue Cheese &
Garlic Croutons Balsamic Vinaigrette & Blue Cheese Dressing
Marinated Cucumber & Tomato Salad in Fresh Dill Vinaigrette
Roast Beef, Smoked Turkey Breast, Corned Beef & Pastrami
Sliced Swiss, and Provolone Cheese
Sliced Tomatoes and Marinated Olive Platter
Potato Chips
Coleslaw
Stone Ground Mustard & Mayonnaise
Dill Pickles
Rye, Multi Grain & White Bread, Kaiser Rolls
Black and White Cookies
Mini Cheesecakes
\$32

Gourmet Sandwich

Mixed Greens Cucumber, Tomato and Julienne Carrot
Served with Vinaigrette and Ranch Dressing
Turkey and Manchego Cheese with Chipotle Mayonnaise Sourdough Baguette
Roast beef with Caramelized Red Onion Horseradish Mayonnaise on a Kaiser Roll
Grilled Cilantro Chicken Red Onion Tomato with Avocado Lime Dressing on Multi Grain
Portabella, Spinach and Eggplant with Red Pepper Hummus Wrap
Marinated Vegetable Salad
Orzo Salad Roasted Eggplant, Tomato and Arugula
Cupcakes and Brownies
\$34

Chopped Salad Bar

Crock of Chef's Soup du Jour

Basket of Rolls & Butter

Chopped Romaine, Cherry Tomatoes, Julienne Carrots,
Sliced Cucumbers, Sliced Mushrooms, Red Onion, Hard Boiled Eggs,
Black Olives, Herb Croutons, Shredded Cheddar Cheese, Chopped Bacon,
Crumbled Bleu Cheese, Cherry Peppers, Chick Peas,
Tuna Salad, Diced Grilled Chicken

Ranch Dressing, Extra Virgin Olive Oil & Aged Balsamic Vinaigrette

Classic Macaroni Salad

Red Skin Potato Salad

Freshly Baked Cookies

\$30

Hot Lunch Buffets

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& Decaffeinated Coffee, Assorted Tazo® Teas

Soft Drinks

Based on 60 minutes of continuous service

Minimum 25 people

IZOD Buffet

Mixed Greens Salad with Tomatoes, Cucumbers, & Red Onion

White Balsamic Vinaigrette & Bleu Cheese Dressing

Marinated Bean Salad

Pasta Salad

Entrée Selections

Lime & Cilantro Salmon with Mango Salsa

Grilled Chicken with Dijon Demi Glace

Brown Rice

Broccolini with Slivered Almonds

Freshly Baked Rolls & Butter

Dessert

Angel Food Cake with Berries and Greek Yogurt

\$35

West New York Buffet

Bibb, Iceberg, Red Onions, Tomato & Avocado Salad, with Ranch Dressing

Cilantro Citrus Marinated Garbanzo Bean Salad,

Mixed Fruit Salad

Entrée Selections

Tilapia Escabeche with Peppers and Onions

Jerked Chicken with Papaya Relish
Mexican Corn and Black Beans with Ancho Chili Butter and Queso Fresco
Adobo Yellow Rice

Dessert

Coconut Cake & Fruit Tarts
\$36

Healthy Heart Buffet

Romaine Salad with Cherry Tomatoes, Cucumbers, Red Onions
Citrus Vinaigrette
Marinated Vegetable Salad

Entrée Selections

Maple Ginger Salmon
Steamed Jasmine Rice
Free Range Chicken Stew
Roasted Vegetables, White Beans, Tomato and Feta Cheese
Multigrain Dinner Rolls

Dessert

Berries Romanoff with Greek Yogurt, Brown Sugar, & Cinnamon
\$37

Taste of Italy

Caesar Salad
Beef Steak Tomato, Fresh Mozzarella and Basil
Orzo Salad with Roasted Eggplant

Entrée Selections

Asiago Crusted Chicken Pomodoro
Porcini Beef Medallion
Penne Pasta with Spinach, Mushroom ,& White Bean Aioli
Broccoli and Roasted Tomatoes
Garlic Bread and Olive and Onion Focaccia

Dessert

Italian Pastries
\$38

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable
service charge and 7% NJ State sales tax