

### **Corporate Lunches – Hot Buffet:**

One Entrée choice \$12.50/person

Two Entrée choices \$16.50/person

*(\*\*Special lunch pricing for some beef cuts and crab dishes.)*

#### **Each Lunch includes:**

- Small Garden Salad with Lemon Tahini dressing
- Bread & Butter
- Entrée(s)
- Seasonal vegetable
- Choice of Potatoes, Rice or Pasta
- Cookie or Brownie *(ask about our dessert up-grades)*
- Iced Tea, lemon garnish, sweetener & ice
- *Sales Tax additional*
- *Pricing is per person and is based on a minimum of 20 guests. Please add a \$20.00 surcharge for groups of 10 -19 guests.*

#### **Extras:**

- Disposable dishes, Rentals, Delivery, Service & Sales Taxes are extra
- Canned Soda or Bottled Water additional \$1.00 Per Person
- Coffee Service:
  - Irregardless signature coffee \$1.95 Per Person
  - Good grocery store quality coffee \$1.00 per person

#### **Chicken Entrees:**

- Chicken Marsala: Fresh Chicken breast sautéed with Mushrooms in Marsala Demi-Glace
- Morgan Street Chicken: Fresh Chicken Breast marinated in Irregardless' Lemon Tahini dressing, coated with crushed Cashews, sautéed & topped with herbed butter
- Athenian Chicken: Breast of Chicken layered w/ Spinach, Onions, Ricotta & Romano Cheeses, wrapped & baked in Phyllo Pastry & served w/ Lemon Sauce
- Chicken Roulade, stuffed with sun dried Tomato, Basil, Goat Cheese or Parmesan, rolled in Panko crumbs, baked and topped with a Pesto Sauce
- Chicken Schnitzel: Fresh Chicken breast, breaded and sautéed, served with Mushroom Wine Sauce
- Chicken Parmesan: Fresh Chicken breast, breaded and sautéed, served with Irregardless Marinara Sauce and Mozzarella Cheese
- Southern Fried Chicken, breast and leg quarters, like Mom's

#### **Beef Entrees:**

- Roast Beef sliced in a Beef gravy
- London Broil with a Caramelized Onion Gravy

- Meatloaf with choice of Brown gravy, Marinara, Teriyaki or Cheese stuffed
- Beef Stew with Vegetables
- South West Beef: Sliced Eye of Round served in a Chili Tomato Sauce
- Tenderloin, seared and roasted, sliced served with a wild mushroom sauté\*\*
- Roast Prime Rib au Jus with Horseradish cream sauce\*\*
- Grilled Flank Steak Rolls: stuffed with sun dried Tomatoes, Spinach, Goat cheese and Pinenuts

#### Seafood Entrees:

- Grilled Salmon with Dill Aioli or Yogurt Cucumber Sauce
- Nutty Salmon encrusted with Cashew and Rosemary and topped with herbed Butter
- Salmon Fumet: Similar to Chicken Athena with a fresh Salmon filet layered with Tabouli Salad & Smoked Salmon, wrapped and baked in Phyllo Pastry and served with a Dill Sauce
- Mustard Crusted Salmon served with a Leek Fennel Cream Sauce
- Sunny Salmon encrusted with Sun dried Tomatoes on Red Pepper Coulis
- Salmon Florentine sautéed and served on a Spinach Cream Sauce
- North Carolina Trout stuffed with a Crab Vegetable filling topped with a Sherry Cream sauce
- Tuna Mozambique marinated in a Lemon Tahini dressing and crusted with a Cashew crust
- Seafood or Crab Cakes: Fresh Fish & Seafood (or Back fin Crab) griddled into cakes & served with an Aioli\*\*
- Grilled Tequila Garlic Shrimp Skewers topped with Tequila Garlic sauce\*\*
- Shrimp & Grits: Grilled Shrimp served with Cheese spiked Grits\*\*

#### Vegetarian & Vegan Entrees:

- Quiche: Pastry shells, with Mushroom, Onion, Cheddar Cheese, Spinach & Swiss Cheese or Asparagus Mushroom Cheese
- Spanikopita: Greek inspired layered Phyllo Pastry with savory Spinach Feta Cheese filling
- Asparagus Mushroom Crepes: Mushrooms, Asparagus & Brie Cheese wrapped in fresh Crepes & topped with Mushroom Sauce
- Popeye's Vegetable Crepes: Spinach, Artichoke hearts, Onions & Cheese wrapped in fresh Crepes & topped with creamy Pesto Sauce
- Cannelloni: Pasta rolled with savory Ricotta Cheese filling topped with Marinara Sauce & Mozzarella Cheese
- Eggplant Moussaka: Greek inspired vegetarian casserole layering sliced, baked Eggplant with Tomato Vegetable Marinara, Mozzarella Cheese & topped with a Béchamel
- Wild Mushroom Ravioli with Shitake Soy Broth (other sauces available)
- Greek Spinach Cheese Ravioli served with a Greek flavored vegetable broth of Artichokes, Spinach, Tomatoes, Black Olives and Feta Cheese

- Calzones: homemade pizza dough folded & filled with Italian cheeses & vegetable filling, topped with Tomato Marinara Sauce
- Spinach Artichoke Lasagna: fresh Pasta layered with Spinach, Cheese Béchamel & Romano Artichoke Sauce (a "white lasagna")
- Marinara Three Cheese Lasagna: fresh Pasta layered with Tomato Marinara Sauce, Parmesan, Mozzarella and Ricotta Cheeses
- Mexican Bean Lasagna: Corn tortillas layered with stewed Pinto beans, Spinach Ricotta filling, Tomato Sauce and Mozzarella Cheese, topped with Pico de Galo
- Grilled Vegetables Quesadilla, Pepper Jack cheese, Salsa and Guacamole
- Eggplant Parmesan: grilled, herbed Eggplant layered with fresh Tomato Sauce & Mozzarella Cheese
- Eggplant Rollatini: fresh Eggplant sliced, baked and filled with Leeks, Garlic, Ricotta and Parmesan Cheeses and Sun Dried Tomatoes. Baked and finished with a tomato Marinara Sauce and Linguine
- Asian Phyllo Pockets: (Vegan) Mixed Oriental Vegetables & grilled marinated Tofu, flavored with Ginger & Soy, wrapped & baked in Phyllo Pastry & served with Chili Plum Sauce
- Benson Sweet Potato Cakes with Walnuts and topped with a Tomato Jam
- Black Bean and Mexican vegetables Cakes topped with a Cilantro Salsa
- Portabella Rockefeller with Garlic wilted fresh Spinach topped with a Hollandaise Sauce
- Wild Mushroom Polenta: grilled Polenta cakes topped with a Wild Mushroom stew and garnished with sweet Balsamic reduction, Basil Oil and Parmesan Cheese
- Ratatouille: (Vegan) Flavorful Mediterranean Stew of Eggplants, Squash, Zucchini, Peppers & Tomatoes served with Herbed Parmesan Polenta
- Arthur's Vegetable Gumbo: (Vegan) Slow stewed Butter beans, Okra, fresh Corn, Peas, Onions, Celery and herbs, served with Saffron Rice

*Revised: August 2006*