

Customized Lunch Experience

Entrée (choose 2)

Grilled Chicken with Portobello Mushroom Sauce
Pan-fried Turkey Cutlets with Caramelized Onion Sauce
Roast Porkloin with Apples and Cider Jus
Rustic Burgundy style Beef Ragou
Baked West Coast Salmon with Chablis Herb Sauce
Penne with Tomato Basil Cream Sauce
Cheese Tortellini in Balsamic Cream

Vegetable (choose 1)

Medley of Vegetables with a Basil Olive Oil
Carrots Vichy
Green Beans with Bacon and Red Onions
Buttered Broccoli Florets
Steamed Asparagus with Brown Butter
Grilled Vegetables with Crumble Feta Cheese

Starch (choose 1)

Basmati Rice Pilaf
Garlic and Basil Mashed Potatoes
Roasted Potatoes with Garden Herbs
Lyonnais Potatoes
Orzo Pasta Risotto
Wild and White Rice Pilaf

Your selections are accompanied by:

Salads

Market Fresh Vegetables with Seasonal Dips & Hummus
A Selection of Deli Meats & Cheeses
Chef's Garden Greens with Assorted Dressings
Traditional Greek Salad
Classic Caesar Salad
French Country Potato Salad
Antipasto Pasta Salad

Desserts

Assortment of Homemade Valhalla Cakes, Pastries and Pies
Seasonal Fresh Fruit Platter
Freshly Brewed Coffee and a Selection of Teas
\$17.75 per person

All Lunch Buffets require a minimum of 15 people

All prices subject to 12% gratuity and applicable tax

Create a Working Lunch Buffet

Salads (choose 2)

Caesar Salad with all the Traditional Condiments
Raw Vegetables with Assortment of Dips
Redskin Potato Salad with Grainy Mustard Dressing
Assorted Mixed Greens with Choice of Two Dressings
Coleslaw with Bacon and Caraway Dressing
Sliced Tomatoes with Red Onions and Basil Vinaigrette
Baby Spinach Leaves with Red Bell Peppers
Antipasto Vegetable Salad with Shaved Asiago Cheese
Cauliflower Marinated in Red Wine Vinaigrette
Artichoke and Asparagus Salad
Mediterranean Pasta Salad

Sandwiches (choose 4)

Black Forest Ham and Swiss Cheese on French Baguette
Roast Beef, Havarti and Tomato with Horseradish Mayo on Whole Grain Bagel
Pastrami & Dijon Mustard on Marble Rye
Smoked Salmon and Caper Cream Cheese wrapped in a Flour Tortilla
Back Bacon, Asparagus and Cheddar on Multigrain Bread
Creamy Egg Salad on Homemade Croissant
Roast Turkey Breast with Sun-dried Berry Mayo Multi Grain Bread
Cucumber and Cheddar with Hummus on a Pita
Grilled Zucchini, Tomatoes and Feta on an English Muffin
Creamy Tuna Salad in a Sun-dried Tomato Wrap
Grilled Vegetable and Asiago Cheese in a Basil Wrap

Your selections are accompanied by:

Soup of the Day
Sliced Fresh fruit
Assorted Valhalla Pastries
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

\$15.75 per person

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Working Lunch Buffet

Deli Lunch Buffet

Assorted Mixed Greens with choice of Two Dressings
Raw Vegetables with assortment of Dips
French Country Potato Salad
Creamy Coleslaw with Raisins and Pecans
Sliced Tomatoes and Pickles Assortment of Deli Style Meats and Cheeses
Including Pastrami, Black Forest Ham, Roast Beef, Genoa Salami,
Summer Sausage, Cheddar, Swiss and Havarti Cheeses
Egg Salad, Tuna Salad, Chicken Salad
Selection of Breads and Rolls
Assortment of Pastries and Fresh Fruit Tarts
Freshly brewed Coffee and a Selection of Teas
\$14.75 per person

Italian Working Lunch

Minestrone Soup
Roasted and Marinated Vegetables and Grilled Bell Peppers with shaved Asiago Cheese
Traditional Caesar Salad with all Trimmings
Tomatoes and Bocconcini Cheese with Balsamic Dressing
Roast Chicken with Red Bell Pepper Sauce and strips of Pepperoni
Penne Pasta with Tomato and Basil Sauce and Batons of Egg Plant
Cheese Tortellini with Creamy Mushroom Sauce
Selection of Rolls and Breads
Tiramisu
Assorted Biscotti
Seasonal sliced Fresh Fruit Platter
Freshly brewed Coffee and a Selection of Teas
\$16.95 per person

Asian Working Lunch

Mixed Greens with Sesame and Soy Dressing
Stir Fry Noodle Salad
Vegetable Spring Rolls with Plum Sauce (2 per person)
Beef and Greens in Oyster sauce
Vegetable Fried Rice
Sweet and Sour Chicken Balls
Jump Fried Tofu with Vegetables
Assortment of Sliced Melons Drizzled with Clover Honey
Mango and Coconut Rice Mousse
Fortune Cookies
Freshly Brewed Coffee and a Selection of Teas
\$17.95 per person

Mediterranean Working Lunch

Tomato, Cucumber, Onion and Feta Cheese Salad
with Black Olives and Greek Dressing
Hummus and Navy Bean with Sundried Tomato Spread, Pita Crisps
Green Bean and Cherry Tomato Salad,
Potato Salad with Olives, Capers and Basil Dressing
Greek Moussaka
Oregano-Lemon Chicken
Baklava
Turkish delight
Freshly Brewed Coffee and a Selection of Teas
\$16.50 per person

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