

# Phoebe's Hot Lunch Buffet



## Salad Selections (Choice of One)

Phoebe's GF Mixed greens tossed with walnuts, grapes, crumbly bleu & house vinaigrette  
Caesar Romaine tossed with house made Caesar dressing & garlic croutons  
Spinach GF Marinated cherry tomatoes, warm bacon vinaigrette & feta cheese

## Fresh Baked Bread

## Quiche (Choice of up to four ingredients)

Broccoli	Fresh Chives	Bell Peppers	Zucchini	Squash
Spinach	Asiago	Mushrooms	Fresh Basil	Roasted Red Pepper
Tomato	Bacon	Onion	Bleu Cheese	Sun-Dried Tomato
Feta	Cheddar	Swiss	Olives	Smoked Gouda

## Pasta Dish With Your Choice Of Preparation (Choice of One)

Smoked Tomato Cream	Creamy Smoked Gouda & White Cheddar
Classic Alfredo	Yellow Squash, Zucchini, Broccoli & Cream
Sun Dried Tomato & Pesto Cream	Green Bell Peppers, Yellow Squash, Basil & Red Onion with Marinara
Classic Marinara	Broccoli, Zucchini, Cherry Tomatoes, Carrot & Red Onion with Oil, Garlic & Herbs
Sherry, Rosemary & Asiago Cream	Roasted Red Pepper, Spinach & White Wine Butter

## Chicken Dish With Your Choice Of Preparation (Choice of One)

Picatta	Lightly floured & sautéed chicken breast with capers, lemon, white wine & butter sauce.
Marsala	Lightly floured & sautéed chicken breast with a mushroom marsala wine sauce.
Fennel GF	Marinated & grilled chicken with artichoke hearts, roasted fennel & grilled lemon.
Diane GF	Grilled chicken with a brandy, mustard & mushroom cream sauce.
Chasseur GF	Grilled chicken breast with mushroom, tomato, bacon & shallot demi glace
Tuscan GF	Grilled chicken breast with artichoke hearts, sun-dried tomatoes, capers with olive oil & rosemary

## Beverages

Soda, iced tea & house blend coffee included.  
Alcohol extra: Cash bar OR Tab based on consumption.

~~~~~ \$19 per person plus eight percent tax & twenty percent gratuity ~~~~~

## Additional Items

### Add: Ham, Turkey or Beef GF (Add \$4 per person)

|                  |                                                      |                                             |
|------------------|------------------------------------------------------|---------------------------------------------|
| Honey Glazed Ham | Herb Roasted Turkey Breast<br>with Cranberry Chutney | Top Round of Beef<br>with Horseradish Sauce |
|------------------|------------------------------------------------------|---------------------------------------------|

### Add: Dessert

Assorted cookies and brownies (add \$1.50 per person)  
Assorted cookies, brownies, and chocolate-covered strawberries (add \$3 per person)

### Add: Mimosa

Punch Bowl: \$60 first bowl (consists of two bottles of house champagne & orange juice.)  
\$30 for each additional bottle of champagne.

### Add: Bellini

Punch Bowl: \$80 first bowl (consists of two bottles of house prosecco & peach nectar.)  
\$40 for each additional bottle of prosecco.

Buffets are designed to remain open for up to one hour.  
Minimum of 30 guests for Atrium Dining Room \* Minimum of 15 guests for Parlor Dining Room  
Minimum food and beverage purchase and deposit required.  
Please alert us to any potential allergens prior to the event.