## Luncheon & Shower Sit Down

(Served until 2:00 pm)

All Luncheon Sit Downs are Served with Fresh Rolls and Butter, Choice of Dessert and Freshly Brewed Coffee and Tea

### Soup or Salad

(Please Choose One)

### Fresh Garden Salad Traditional Caesar Salad

Poached Pear Salad – Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)

Minestrone - Italian Wedding - Lemon Chicken Rice

#### Entree

Two Choices to Offer Your Guests From Our Sit Down Luncheon Selections

#### Potato

(Please Choose One)
Baby Red Roasted Potatoes ~ Twice Baked Potatoes
Garlic-Herb Mashed Red Potatoes

## Vegetable

(Please Choose One)
Sautéed Green Beans ~ Broccoli & Baby Carrots
Sautéed Zucchini and Summer Squah

#### Dessert

(Please Choose One)
Traditional Ice Cream Sundae
Traditional Rice Pudding with Whipped Cream
Chocolate Mousse
Baked Apple Crisp
NY Style Cheesecake with Strawberry Topping

# Sit Down Luncheon Selections

Beef Selections
9 oz Prime Rib of Beef – Slow roasted & dipped in au jus
8 oz Angus N.Y. Strip Steak – 80z cut seasoned with Montreal spices
Twin Filet Mignon – (2) 4 oz filet mignon topped with a classic Bordelaise sauce \$40.95
Chicken Selections
Chicken Chardonnay – Topped with artchihokes, spinach, sundried tomatoes &
white wine cream sauce\$24.95
Chicken Marsala – Topped with a traditional mushroom marsala sauce\$24.95
Chicken Piccata – Topped with a lemon caper wine sauce\$24.95
Chicken Casino – Bacon and bell pepper cream sauce\$24.95
Stuffed Chicken Breast – Bread stuffing & topped with chicken gravy\$24.95
Chicken Cordon Bleu – Stuffed with ham & swiss, topped with chicken gravy\$24.95
Chicken Souvlaki – Marinated chicken tenderloins served with our dill sauce\$24.95
Seafood Selections
Oven Roasted Salmon – Lobster-dill cream sauce \$26.95
Oven Baked Haddock – Topped with warm tomato bruschetta & spinach\$24.95
Other Selections
Roast Loin of Pork - Prime pork topped with homemade pork gravy
Cranberry Apple Pork – Prime pork topped with a cranberry-apple chutney\$24.95
Breaded Pork Loin – Breaded prime pork topped with homemade pork gravy \$23.95
Vegetable Lasagna – Baked and topped with alfredo or marinara sauce \$22.95
Chef Choice – Our chefs will create a dish using the freshest in-season vegetables \$22.95
Combination Platters
Surf & Turf – 5 oz. lobster tail & 5 oz. filet mignon market price
Filet Mignon & Chicken Selection – 4 oz filet mignon &
your choice of chicken
Filet Mignon & Shrimp Scampi – 4 oz filet mignon & 4 jumbo shrimp \$40.95

# Luncheon & Shower Buffet

(Served until 2:00 p.m.)

Served with Seasonal Vegetable Blend, Mediterranean Pasta Salad, Relish Platter, Rolls and Butter, Choice of Dessert and Freshly Brewed Coffee & Tea.

### Soup or Salad

(Please Choose One - Individually Served)
Fresh Garden Salad - Traditional Caesar Salad

Poached Pear Salad – Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+\$1.00 per person)

Minestrone - Italian Wedding - Lemon Chicken Rice

#### Pasta

(Please Choose One)

Penne with Marinara — Topped with Melted Mozzarella Cheese
Penne Alfredo — Mixed with Spinach and Roasted Red Pepper
Bow Tie Parmesan — Mushrooms, Tomatoes, Peas,
Caramelized Onions, & Garlic in Parmesan Cream Sauce
Penne Florina — Red Pepper Cream Sauce with Spinach
Cheese Tortellini — Tossed with Pesto Alfredo & Red Peppers (+\$1.00 per person)

#### Main Dish Choices

(Please Choose Two)

Chicken Souvlaki – Marinated Chicken Tenderloins - our specialty
Chicken Marsala or Chicken Piccata or Chicken Casino
Herb Roasted Chicken – Seasoned Chicken pieces, juicy and tender
Chicken Chardonnay – Topped with a white wine cream sauce
Slow Cook Roast Beef – Thinly sliced and tender, served in au jus
Italian Sausage with Pepper & Onions – Tossed with marinara sauce
Honey Baked Ham – Topped with a pineapple glaze
Roast Loin of Pork – Prime pork topped with Homemade Pork Gravy
Cranberry Apple Pork – Prime Pork topped with a Cranberry-Apple Chutney
Breaded Pork Loin – Prime pork with Homemade Pork Gravy
Vegetable Lasagna – Topped with Marinara sauce
Lobster-Dill Salmon – Topped with lobster-dill cream sauce (+\$1.50 per person)

Additional Entree - \$2.00 per person

#### **Potato**

(Please Choose One)

Baby Red Roasted Potatoes - Twice Baked Potatoes Garlic-Herb Mashed Red Potatoes - Gouda Cheese Potatoes Au Gratin

## **\$24.95** per person

# The Deli Luncheon Buffet

## Buffet includes the following

Assorted Wraps
(Please Choose Three)
Chicken Caesar - Turkey Club - Ham & Swiss
Roast Beef - Cranberry Turkey - Vegetarian

Fresh Garden Salad
Baby Red Potato Salad or Mediterranean Pasta Salad
Fresh Fruit Bowl
Relish Tray
Classic Potato Chips
Traditional Ice Cream Sundae, Traditional Rice Pudding, Apple Crisp or Cheesecake
Freshly Brewed Coffee and Hot Tea

## **\$24.95** per person

## Luncheon Salad Entrées

Salad Entrées Includes Choice of Individually Served Soup, Warm Rolls & Butter, Dessert, and Freshly Brewed Coffee & Hot Tea

(Please Choose Two to Offer Your Guests)

Open Chicken Souvlaki – Our Most Popular Dish Served with Dill Sauce

Traditional Chicken Caesar Salad

Traditional Steak Caesar Salad (+\$1.00 per person)

Poached Pear Chicken Salad – Mixed Greens, Goat Cheese, Sun-dried Tomatoes, Candied Walnuts, Balsamic Vinaigrette, Red Wine Poached Pear

Santorini Chicken Salad – Mixed Greens, Artichoke Hearts, Goat Cheese, Sun-dried Tomatoes, Red Peppers, Banana Peppers, Sun-dried Tomato Vinaigrette

\$22.95 per person

# Baby & Bridal Showers

In Appreciation For Booking Your Shower With The Columns Banquets We Will Compliment The Following

### Choice of Two Beverages

Fruit Punch Traditional Lemonade Traditional Lemon Iced Tea Wine Pinch Mimosa Punch

## **Choice of Color Napkins**

## **Table Centerpieces**

#### **Shower Enhancements**

For an additional fee, add a sweet finish by selecting one or more Dessert Stations to your shower. Choose from our Dessert Stations Selection (page 19)

## Premium Hot Chocolate Bar

Hot Chocolate Along with Mini Marshmallows, Candy Canes, White Chocolate Shavings, Cinnamon Sticks, Caramel Syrup, Vanilla Syrup, Raspberry Syrup and Whipped Cream Will Be Set Out For Your Guests to Create Their Own Special Hot Chocolate

\$3.50 per person