

The Waterford Way.



Corporate Events Build Your Own Lunch Buffet

- ELEGANT WEDDINGS •
- EXQUISITE FOOD •
- ENTERTAINING PARTIES •
- ENGAGING MEETINGS •



Build Your Own Lunch Buffet

All Buffets Served With:

Waterford House Salad and Raspberry and Balsamic Vinaigrette

Steamed Fresh Broccoli, Cauliflower and Carrots

Bread and Butter

Lemonade, Iced Tea, and Coffee

Entrees (Choose Two)

Chicken Teriyaki

Grilled Chicken Breast topped with a Caramelized Pineapple Teriyaki Sauce

Lemon Herb Chicken

Marinated Chicken Breast flame broiled and topped with a

Mild Lemon Herb Butter

Asiago Chicken

Marinated Chicken baked with an Aged Asiago Cheese placed on a bed of Sun-dried

Pesto Sauce

Grilled Salmon Fillet

Marinated Salmon grilled and topped with a Light Dijon Dill Sauce

Salmon Stuffed Flounder

Salmon Mousse Surrounded with Flounder served with Red Pepper Sauce

Jumbo Beef Kabobs

Skewered Angus Beef Tips topped with Roasted Tomatillo Sauce

Stuffed Autumn Chicken

Boneless Chicken Breast stuffed with Herbed Cream Cheese served with a Roasted Red

Pepper Sauce

Beef Lasagna

Ground Beef and Ricotta layered in between Pasta Noodles served with Marinara and

Mozzarella Cheese

Burgundy Beef Tips with Wild Mushrooms

Tender Beef Tips Smothered in a rich Burgundy Mushroom Sauce

Chicken Piccata Tenders

Chicken dipped in our cheese and herb batter served with a Lemon Caper Sauce

Penne with Clam Sauce

Tender Young Clams cooked with a hint of Smoked Bacon and Mixed with Penne Pasta

****Sliced Roast Beef***

Whole Roasted Top Sirloin Slow Roasted and Carved by a Uniform Chef for your Guest at the Buffet

Starches (Choose 1)

Garlic Mashed Potatoes

Mixed Rice with Mushrooms and Green Onions

Herb Roasted New Potatoes

Penne Pasta w/ Fresh Herbs

Basmati Rice with Peas and Carrots

Desserts (Choose 1)

Chocolate Mousse

Assorted New York Cheesecake with Fresh Fruit

Carrot Cake

Red Velvet Cake

\$21.00 per person

Prices Do Not Include 20% Gratuity and a 5% Sales Tax