



Deal Club Lunch Buffet

(40 Guest Minimum)

Includes

Classic Caesar Salad **OR** Garden Greens Salad (v, gf)
Ciliegine Mozzarella and Cherry Tomatoes with Basil and Olive Oil (v, gf)
Assorted Rolls and Butter

Hot Chafing Dishes

(Select 2)

Sautéed Chicken Breast Marsala *with Mushrooms, Herbs and Marsala Sauce*
Chicken Francaise *with Lemon and Capers*
Pan Roasted Salmon (gf) *with Whole Grain Mustard Beurre Blanc and Sautéed Spinach*
Fillet of Sole Francaise *with Lemon and Capers*
Sliced Bacon Wrapped Pork Tenderloin (gf) *with Fig and Balsamic*
Sliced Flank Steak (gf) *with Sautéed Peppers, Mushrooms and Onion*
Teriyaki Beef Tips *with Stir Fried Vegetables*

Pasta

(Select 1)

Penne Pasta *with Vodka Sauce*
Orecchiette Pasta *with Sweet Sausage and Broccoli Rabe*
Four Cheese Tortellini *with Pesto Cream, Toasted Pine Nuts and Parmesan*

Accompaniments

(Select 2)

Sautéed Seasonal Vegetables (gf)
Steamed Asparagus (gf)
Green Beans Amandine (gf)
Jasmine Rice Pilaf (gf)
Rosemary Roasted Baby Potatoes (gf)
Garlic Mashed Potatoes (gf)

Dessert

Fresh Cut Fruit
Assorted Cookies & Brownies
Freshly Brewed Coffee and Selection of Teas

Ice Cream Sundae Bar *(\$5 Supplement)*

Chocolate and Vanilla Ice Cream, Chocolate Syrup, Butterscotch, Wet Walnuts, Maraschino Cherries, Sprinkles

\$42 per guest (40 guest minimum)

Prices do not include 20% Service Charge or NJ Sales Tax

Menu selection due 3 weeks prior to event. Final guest count due 3 Business Days prior to event.



Business Lunch Buffet

Garden Greens Salad (gf) with Assorted Dressings
 Grilled Chicken Caesar Salad
 Macaroni Salad
 Italian Trio Wrap
 Grilled Vegetable & Gouda Panini
 Ham & Swiss with Dijonaise on Baguette
 French Fries
 Penne Pasta with Vodka Sauce
 Carved Roasted Turkey (gf) with Cranberry-Orange relish
 Fresh Baked Cookies and Brownies
 Freshly Brewed Coffee and Selection of Teas
\$32 per guest (40 guest minimum)

Light Fare Lunch Buffet

(Select two)

Caesar Salad with Garlic Croutons
 Garden Greens Salad (gf) with Assorted Dressings
 Ciliegine Mozzarella and Cherry Tomatoes (gf) with Basil and Olive Oil
 Grilled Asparagus with Roasted Pepper Vinaigrette (gf)
 DGCC Seasonal Salad

(Select two)

Chop Chop Chicken Salad
*Shredded Chicken, Napa Cabbage, Scallions, Carrots, Cucumbers, Bell Peppers,
 Toasted Almonds, Crispy Wontons, Creamy Sesame Dressing*
 Grilled Chicken Breast with Marinated Tomato Bruschetta (gf)
 Chilled Poached Salmon with Green Goddess Dressing (gf)
 Marinated Grilled Vegetable Platter (gf)

Includes

Soup du Jour

Select 4 sandwiches:

Country Ham and Brie Baguette ~ Roast Beef and Cheddar on Semolina ~ Turkey Club on 7 Grain ~ Tuna Salad Wrap
 ~ Italian Sub *Pepperoni, Soppressata, Provolone*, ~ Grilled Vegetable Panini *with Pesto & Gouda* ~ Cuban Panini

Pickles and Assorted Condiments
 Fresh Baked Cookies and Brownies
 Freshly Brewed Coffee and Selection of Teas
\$30 per guest (40 guest minimum)

BBQ Lunch Buffet

10" Wennings Hot Dogs with Sauerkraut
 Hamburgers & Cheeseburgers
 Pickles and Assorted Condiments
 Country Fried Chicken *OR* Grilled Chicken (gf)
 Baked Macaroni and Cheese *OR* Baked Beans
 Creamy Coleslaw (v, gf)
 Potato Salad (v)
 Fresh Baked Cookies and Brownies
 Freshly Brewed Coffee and Selection of Teas
\$29 per guest (40 guest minimum)

Prices do not include 20% Service Charge or NJ Sales Tax
Menu selection due 3 weeks prior to event. Final guest count due 5 Business Days prior to event.