

# Ces & Judy's

catering est. 1981

## LUNCH BUFFET MENU

### ENTREE SELECTIONS

#### CHICKEN

Champagne Chicken  
with Mushroom Cream Sauce

Chicken a la Forestier  
with Bacon, Shallots, White Wine, Parsley,  
Mushrooms, and Pan Jus

Chicken Bruschetta  
with Slow Roasted Tomatoes and Garlic

Chicken with Wild Mushrooms, Thyme,  
Marsala and Cream

Chicken with Apricot Glaze  
Filled with Herbs, Butter and Shallots

#### CHOICE OF TWO

Sliced Fresh Roasted Top Round of Beef,  
Sauce Bordelaise

Beef Bourguignon, Red Wine Sauce

Beef Stroganoff, Mushrooms and Sour Cream

Herb Marinated Beef Tenderloin Skewers

Cider Brined Pork Loin, Herbed Mustard

Grilled Bistro Pork Loin Medallions

#### BEEF/PORK



#### SEAFOOD

Mediterranean Salmon Cakes, Sweet Mustard Aioli

Baked Tilapia, Tomato Basil Cream

Baked Tilapia, Preserved Lemon Relish

#### VEGETARIAN

Cheese Tortellini, Mushroom Creme Sauce

Chickpea and Spinach Stuffed Portobello Mushroom  
vegan

Roasted Vegetable Lasagna

Soft Polenta with Sauteed Portobello Mushrooms  
and Wilted Spinach

### BUFFET ALSO INCLUDES

Rolls & Butter • Iced Water, preset • Freshly Brewed Iced Tea, offered to each guest  
Regular & Decaffeinated Coffee • Hot Tea (available only at Le Chateau)

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## SIDE DISHES CHOICE OF ONE

- Garlic Whipped Potatoes
- Mixed Grain Pilaf with Orzo, Barley, White and Wild Rice
- Pasta Primavera Alfredo
- Parmesan Potato Wedges
- Seasoned Gemelli Pasta with Tomatoes and Spinach

## VEGETABLES CHOICE OF TWO

- Roasted Brussel Sprouts
- Green Beans with Caramelized Onions
- Corn, Kale and Tomato Raisins with Balsamic Glaze
- Roasted Cauliflower
- Butter Glazed Fresh Carrots
- Fresh Buttered Broccoli and Carrot Medley
- Fresh Buttered Broccoli
- Sauteed Vegetables

## SALAD SELECTIONS

### CHOICE OF ONE (INCLUDED IN PACKAGE, PLACED ON BUFFET)

- Mixed Lettuces with Grape Tomatoes and Shredded Carrots
- Baby Lettuces with Strawberries and Almonds
- Classic Caesar Salad with Shredded Parmesan
- Romaine Lettuce with Bacon and Hard Cooked Egg and Caesar Vinaigrette
- Baby Spinach with Bacon and Hard Cooked Egg
- Baby Lettuces with Black Olives, Artichoke Hearts
- Baby Spinach and Arugula with Roasted Baby Carrots, Shaved Celery and Red Quinoa
- Kale Caesar Salad with Shredded Parmesan and Creamy Caesar Dressing

**CHOICE OF TWO DRESSINGS:** Green Goddess, Housemade Ranch, Lemony Celery Vinaigrette, Dijon Balsamic, Creamy Caesar, Black Peppercorn Ranch

## DESSERT

Dessert Buffet with Chef's Choice of Assorted Dessert Bars

Choice of one of the following to be preset or served

Flourless Chocolate Orbit Cake • Lemon Square • Seasonal Cheesecake Square  
Mini Chocolate Brownie • Carrot Cake Square • Chocolate Cake Square • Oreo Truffle

### PACKAGE PRICE: \$19.95 PER GUEST

*Pricing based on a minimum of 50 guests. Price includes buffet equipment and linens, glassware, flatware and china.  
Pricing does not include room rental, service, or sales tax.*