**The Library’s Banquet Lunch**

**Lunch Buffet**

### Select One Salad

Classic Caesar - Salad with focaccia croutons  
Garden Greens - with choice of balsamic or sherry vinaigrette

### Additional Salad Options

Baby Arugula- with extra virgin olive oil,   
lemon and shaved Parmesan cheese. $3  
  
Baby Spinach- with sliced strawberries, toasted walnuts,   
feta cheese and mango vinaigrette. $3  
  
Field Greens- gorgonzola, sliced apples, caramelized walnuts,   
dried cranberries and raspberry vinaigrette. $5  
  
Mediterranean- romaine, tomato, cucumber, feta cheese, kalamata olives,   
red peppers, pepperoncini, red onion and lemon vinaigrette. $4  
  
Greek- romaine, tomatoes, cucumbers, feta cheese, kalamata olives,   
red peppers, pepperoncini, red onion and lemon vinaigrette. $4  
  
Antipasto- mesclun greens and seasonal vegetables with   
sliced charcuterie, artisanal cheeses, herbed cured olives, marinates artichoke   
hearts and roasted sweet peppers with herbed vinaigrette. $7

### Select One Pasta

Penne Marinara  
Penne Alla Vodka  
Penne with seasoned vegetables and olive oil

### Additional Pasta Options

Baked Macaroni & Cheese $2  
Cheese Tortellini Marinara $2  
Cheese Tortellini with Pesto Cream $3  
Mushroom Ravioli with Porcini Cream $4  
Lobster Ravioli with Roasted Tomato $7  
Penne Carbonara $2

### Select One Starch

Roasted Red Potatoes  
Roasted Garlic Mashed Potatoes  
Herbed Rice Pilaf

### Additional Starch Options

Saffron Rice $2  
Maple Roasted Sweet Potatoes $2  
Au Gratin Potatoes $3  
Delmonico Potatoes $3  
Veggie Paelha $

### Select One Vegetable

Tarragon Green Beans  
Roasted Summer Squash Medley  
Sautéed Carrots with Sea Salt & Dill  
Steamed Broccoli Florets

### Additional Vegetable Options

Thyme Roasted Beets $1  
Grilled Asparagus $3

### Select Two Entrees

Breast of Chicken Francaise - with lemon, white wine butter sauce  
Mediterranean Grilled Chicken Breast - with sun-dried tomatoes, capers  
Kalamata olives and balsamic glaze  
Chicken Marsala- chicken cutlets sautéed with mushrooms and marsala wine  
Crispy Panko Tilapia - with basil, lemon sauce  
Braised Cod - in a herb tomato and fennel broth  
Shrimp Stuffed Sole- with sherry cream  
Seafood encrusted salmon with a pomegranate glaze  
Roasted Pork Loin- with artichoke and sundried tomato white wine sauce  
Marinated Flank Steak- with mushroom burgundy demi glace  
Crispy Eggplant Roulade- with ricotta and roasted tomato sauce

### Additional Entree Options

Paelha Carne $ market  
Paelha Valencia $ market  
Add an Additional Entrée for $7

### Select Two Desserts

Pudim Flan  
Arroz Doce  
Chocolate Mousse

### Additional Dessert Options

Cheesecake with Raspberry Drizzle $3

### $30 Per Person

Served with rolls and butter, tea, coffee and dessert

Entrée selections must be ordered in advance   
with a guaranteed count one week prior to your function  
20% service charge and applicable state sales added to your total  
Minimum of 25 people. Prices subject to change

## - Plated Lunch –

### Select One Salad

Classic Caesar - Salad with focaccia croutons  
Garden Greens - with choice of balsamic or sherry vinaigrette

### Additional Salad Options

Baby Arugula- with extra virgin olive oil,   
lemon and shaved Parmesan cheese. $3  
  
Baby Spinach- with sliced strawberries, toasted walnuts,   
feta cheese and mango vinaigrette. $3  
  
Field Greens- gorgonzola, sliced apples, caramelized walnuts,   
dried cranberries and raspberry vinaigrette. $5  
  
Mediterranean- romaine, tomato, cucumber, feta cheese, kalamata olives,   
red peppers, pepperoncini, red onion and lemon vinaigrette. $4  
  
Greek- romaine, tomatoes, cucumbers, feta cheese, kalamata olives,   
red peppers, pepperoncini, red onion and lemon vinaigrette. $4  
  
Antipasto- mesclun greens and seasonal vegetables with   
sliced charcuterie, artisanal cheeses, herbed cured olives, marinates artichoke   
hearts and roasted sweet peppers with herbed vinaigrette. $7

### Select One Pasta

Penne Marinara  
Penne Alla Vodka  
Penne with seasoned vegetables and olive oil

### Additional Pasta Options

Baked Macaroni & Cheese $  
Cheese Tortellini Marinara $2  
Cheese Tortellini with Pesto Cream $3  
Mushroom Ravioli with Porcini Cream $4  
Lobster Ravioli with Roasted Tomato $7  
Penne Carbonara $2

### Select One Starch

Roasted Red Potatoes  
Roasted Garlic Mashed Potatoes  
Herbed Rice Pilaf

### Additional Starch Options

Saffron Rice $2  
Maple Roasted Sweet Potatoes $2  
Au Gratin Potatoes $3  
Delmonico Potatoes $3  
Veggie Paelha $

### Select One Vegetable

Tarragon Green Beans  
Roasted Summer Squash Medley  
Sautéed Carrots with Sea Salt & Dill  
Steamed Broccoli Florets

### Additional Vegetable Options

Thyme Roasted Beets $1  
Grilled Asparagus $3

### Select Three Entrees

Breast of Chicken Francaise - with lemon, white wine butter sauce  
Mediterranean Grilled Chicken Breast - with sun-dried tomatoes, capers  
Kalamata olives and balsamic glaze  
Chicken Marsala- chicken cutlets sautéed with mushrooms and marsala wine  
Crispy Panko Tilapia - with basil, lemon sauce  
Braised Cod - in a herb tomato and fennel broth  
Shrimp Stuffed Sole- with sherry cream  
Seafood encrusted salmon with a pomegranate glaze  
Roasted Pork Loin- with artichoke and sundried tomato white wine sauce  
Marinated Flank Steak- with mushroom burgundy demi glace  
Crispy Eggplant Roulade- with ricotta and roasted tomato sauce

### Additional Entree Options

Paelha Carne $ market  
Paelha Valencia $ market  
Add an Additional Entrée for $7

### Select One Dessert

Pudim Flan  
Arroz Doce  
Chocolate Mousse

### Additional Dessert Options

Cheesecake with Raspberry Drizzle $3

### $35 Per Person

Served with rolls and butter, tea, coffee and dessert

Entrée selections must be ordered in advance with a guaranteed count one week prior to your function  
20% service charge and applicable state sales added to your total  
Minimum of 25 people. Prices subject to change

## Brunch Buffet

### - Library Breakfast Display -

- Assorted seasonal fresh fruits  
- Freshly baked pastries, muffins, and bagels with whipped butter, preserves and cream cheese  
- Farm fresh scrambled eggs  
- French Toast- thick cut and cinnamon batter dipped  
- Crispy apple wood smoked bacon  
- Breakfast sausage links

### Additional Omelet Options

Mediterranean Scramble - with herbed roasted tomato, baby spinach and creamy fontina cheese $3  
The Works - mushrooms, baby spinach, roasted red peppers, asparagus, ham and sharp cheese $5

### - Library Lunch Display -

### Select One Salad

Classic Caesar Salad with focaccia croutons  
Garden Greens - with choice of balsamic or sherry vinaigrette

### Additional Salad Options

Baby Arugula- with extra virgin olive oil,   
lemon and shaved Parmesan cheese. $3  
  
Baby Spinach- with sliced strawberries, toasted walnuts,   
feta cheese and mango vinaigrette. $3  
  
Field Greens- gorgonzola, sliced apples, caramelized walnuts,   
dried cranberries and raspberry vinaigrette. $5  
  
Mediterranean- romaine, tomato, cucumber, feta cheese, kalamata olives,   
red peppers, pepperoncini, red onion and lemon vinaigrette. $4  
  
Greek- romaine, tomatoes, cucumbers, feta cheese, kalamata olives,   
red peppers, pepperoncini, red onion and lemon vinaigrette. $4  
  
Antipasto- mesclun greens and seasonal vegetables with   
sliced charcuterie, artisanal cheeses, herbed cured olives, marinates artichoke   
hearts and roasted sweet peppers with herbed vinaigrette. $7

### Select One Pasta

Penne Marinara  
Penne Alla Vodka  
Penne with seasoned vegetables and olive oil

### Additional Pasta Options

Baked Macaroni & Cheese $2  
Cheese Tortellini Marinara $2  
Cheese Tortellini with Pesto Cream $3  
Mushroom Ravioli with Porcini Cream $4  
Lobster Ravioli with Roasted Tomato $7  
Penne Carbonara $2

### Select One Starch

Roasted Red Potatoes  
Roasted Garlic Mashed Potatoes  
Herbed Rice Pilaf

### Additional Starch Options

Saffron Rice $2  
Maple Roasted Sweet Potatoes $2  
Au Gratin Potatoes $3  
Delmonico Potatoes $3  
Veggie Paelha $

### Select One Vegetable

Tarragon Green Beans  
Roasted Summer Squash Medley  
Sautéed Carrots with Sea Salt & Dill  
Steamed Broccoli Florets

### Additional Vegetable Options

Thyme Roasted Beets $1  
Grilled Asparagus $3

### Select One Entree

Breast of Chicken Francaise - with lemon, white wine butter sauce  
Mediterranean Grilled Chicken Breast - with sun-dried tomatoes, capers  
Kalamata olives and balsamic glaze  
Chicken Marsala- chicken cutlets sautéed with mushrooms and marsala wine  
Crispy Panko Tilapia - with basil, lemon sauce  
Braised Cod - in a herb tomato and fennel broth  
Shrimp Stuffed Sole- with sherry cream  
Roasted Pork Loin- with artichoke and sundried tomato white wine sauce  
Marinated Flank Steak- with mushroom burgundy demi glace  
Crispy Eggplant Roulade- with ricotta and roasted tomato sauce

### Additional Entree Options

Paelha Carne $ market  
Paelha Valencia $ market  
Add an Additional Entrée for $7

### Select Two Desserts

Pudim Flan  
Arroz Doce  
Chocolate Mousse

### Additional Dessert Options

Cheesecake with Raspberry Drizzle $3

### $38 Per Person

Served with rolls and butter, tea, coffee and dessert

Entrée selections must be ordered in advance with a   
guaranteed count 1 week prior to your function  
20% service charge and applicable state sales tax added to your total  
Minimum of 25 people  
Prices subject to change