

# 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, marinated 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, marinated 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, marinated 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