

# 29 Cooks

## Cold Funeral Lunch Buffet Menu

*50 person minimum*

### **\*Gourmet Salad**

*(Choose 1 Salad Flavor)*

*(You may add a second salad flavor for \$5 more per person)*

#### **-Harvest Salad**

*- Mixed Greens-Cheddar or Blue Cheese  
Candied Walnuts-Dried Cranberries-Apples (GF)*

#### **-Power Up Salad**

*-Mixed Greens, Apples, Broccoli, Carrots, Fresh Edamame, Dried Edamame, Sunflower Seeds,  
Pumpkin Seeds, Toasted Pecans, Apple Cider Vinaigrette Dressing (GF) (Vegan)*

#### **-29 Caesar Salad**

*-Romaine-Shaved Parm-Roasted Red-Peppers- Croutons- Creamy Caesar Dressing*

#### **-Italian House Salad**

*-Romaine, Shaved Parm, Tomatoes, Black Olives, Red Onion, Pepperoncini,  
Croutons, Italian Dressing*

### **\*Sandwich Trays**

**(Choose 3 Flavors)**

**(Sandwiches are cut in snack size pieces)**

- Turkey Cranberry Havarti Sandwich*
- Applejack Turkey Sandwich*
- Touchdown Turkey Football Sandwich*
- Hibachi Grilled Chicken Sandwich*
- Bourbon BBQ Grilled Chicken Bacon Sandwich*
- Nutty Chicken Salad Sandwich*
- Korean BBQ Roast Beef Sandwich*
- Roast Beef Cheddar Horsey Sandwich*
- Corned Beef And Swiss with German Mustard on Marble Rye*
- Hawaiian Ham Sandwich*
- Southern Lady Ham and Muenster*
- Plain Ham and Cooper Subbie*
- Tuna Spinach Swiss*
- Italian Roasted Tomato Tuna*
- Tuna Avo Sandwich*
- Veggie Caprese Sandwich*
- Hawaiian Zinger Vegan Sandwich*

**\*-Sweet Maui Kettle Potato Chips included (GF)(Vegan)**

### **\*Side Salads**

*(Choose 2 Salads)*

- Dijon Garden Pasta Salad*
- Bacon Ranch Parm Pasta Salad*
- Italian Bruschetta Pasta Salad*
- Macaroni Salad*
- Egg Potato Salad*
- Sour Cream Dill Red Potato Salad (GF)*
- Pineapple Coleslaw (GF)*
- Broccoli Cheddar Bacon Salad (GF)*

**\$30.95 pp + Sales Tax**

# Hot Funeral Lunch Buffet Menu

50 Person minimum

## \*Gourmet Salad

(Choose 1 Salad Flavor)

(You may add a second salad flavor for \$5 more per person)

### -Harvest Salad

- Mixed Greens-Cheddar or Blue Cheese  
Candied Walnuts-Dried Cranberries-Apples (GF)

### -Power Up Salad

-Mixed Greens, Apples, Broccoli, Carrots, Fresh Edamame, Dried Edamame, Sunflower Seeds,  
Pumpkin Seeds, Toasted Pecans, Apple Cider Vinaigrette Dressing (GF) (Vegan)

### -29 Caesar Salad

-Romaine-Shaved Parm-Roasted Red-Peppers- Croutons- Creamy Caesar Dressing

### -Italian House Salad

-Romaine, Shaved Parm, Tomatoes, Black Olives, Red Onion, Pepperoncini,  
Croutons, Italian Dressing

## Hot Entrees

Choose 2 Items

(A third hot entree may be added for \$6 to \$10 more per person++)

- Meyer Lemon Grilled Chicken
- Grilled Chicken in Country Gravy
- Brown Sugar Blackened Maple Dijon Glazed Chicken Breast
- Grilled Bruschetta Marinara Chicken
- Bourbon Apple BBQ Grilled Chicken
- Wild Mushroom Grilled Chicken Marsala
- Grilled Mediterranean Roasted Tomato Feta Chicken
- Chicken Paprikash
- Grilled Sliced Flank Steak with Pineapple Teriyaki, or Caramelized Onion Demi (+\$5 per person)
- Grilled Beef Tenderloin Medallions with Dijon Horseradish Demi (add \$10 per person ++)
- Maple Brown Sugar Smoked Country Sliced Ham
- Roasted Turkey Breast with Country Pan Gravy (+\$3 per person if available)
- Lemon Roasted Veggie Cavatelli Pasta Toss
- Baked Rigatoni with Marinara and Mozzarella
- Chicken or Meatless Rigatoni with Vodka Cream Sauce
- 7 Cheese Mac and Cheese

## Choose Two Sides:

- Yukon Smashed Potatoes
- Garlic Red Skin Mashed Potatoes
- Parsley Butter Red Steamed Potatoes
- PA Dutch Potato Filling with Gravy
- Pierogie Casserole
- Haluski (Cabbage & Noodles)
- Buttered Basmati Rice
- Roasted Fall Veggies (add \$2 pp)
- Dill or Maple Brown Sugar Roasted Carrots
- Garlic Seared Haricot Vert Green Beans
- Southern Green Beans with Bacon and Onion

**Lunch price per person: \$35.95 + Sales Tax**

## Optional Add ons:

### **\*Desserts \$3 pp**

*(Choose 3)*

Chocolate Chunk Cookies  
Apple Caramel Snickerdoodles  
Peanut Butter Cup Cookies  
Kitchen Sink Cookies  
Espresso Madness Cookies  
Pecan Blondie Bites

### **Fresh Cut Fruit Bowl \$4 pp**

(pineapple, watermelon, cantaloupe, strawberries,  
blueberries, blackberry garnish)

### **Disposables: Paper Package:**

- Heavy Duty Paper Plates, Forks, Knives, Napkins \$2.00 per person
- Upscale Plastic Dinner Plates, Silver Plastic Forks and Knives, Linen Like Napkins \$3 per person
- Serving Spoons and Tongs: \$2 each
- Disposable Wire Chafing Racks with Water Pan and 2 Sterno Fuel -\$18 each

### **Delivery Drop Off plus Setup:**

- 10% of total Bill prior to sales tax for Cold Lunch
- 15% of Total Bill Prior to Sales Tax for Hot Lunch
- Additional Flat Fee will be added for delivery over 15 miles one way.

We would be happy to customize a menu or take special requests such as a family recipe.

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### **Guaranteed Guest Counts and Final Payments**

Funeral /Memorial/Celebration of Life Lunches Available Only Monday through Friday in most cases.

Menu and payment by credit card, cash or cashiers check (no personal checks)

Upon booking the meal if the date of the meal is within 7 days of the booking will require full pre-payment

No cancellations or deletions may be made after final payment.

Dates booked further out will require a \$300 non-refundable deposit with the final guest count due to us 8 days prior to the event and final payment 7 days prior.

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### **Planning the Number of Guests**

Our staff understands that this is a very hard time to have to  
plan an event for a  
large group of people.

We would be happy to sit down with you and plan your meal, details and quantities,  
to help ease the pressure you are under to quickly decide the direction to go for your group.

We know it is hard to decide the number of people to plan for. Our recommendation  
is as follows, but not necessarily always the rule:

**1. Figure out the number of  
immediate family and out of town guests who will attend the event.**

**2. Next figure out as close as possible the number of close friends that will attend. This is your base number  
of people.**

**3. From this number, we recommend that you increase the guest count by 20-30%. A lunch on a  
Friday afternoon will have more attendees than a lunch on a Monday as many people can leave work early on a  
Friday.**

You may also consider doing a family only lunch and reach out to close friends and invite them as well, rather  
than inviting everyone to come to the lunch.

