



## **Cold Funeral Lunch Buffet Menu**

*75 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)*

#### **-Strawberry Spinach Salad**

*-Baby Spinach, Strawberries, Broccoli, Goat Cheese,  
Dried Cranberries, Toasted Almonds, Meyer Lemon Poppy Dressing (GF)*

#### **-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)**

- Turkey Cranberry Havarti Sandwich*
- Applejack Turkey Sandwich*
- Bourbon BBQ Grilled Chicken Bacon Sandwich*
- Nuttty Chicken Salad Sandwich*
- Roast Beef Cheddar Horsey Sandwich*
- Hawaiian Ham Sandwich*
- Plain Ham and Cooper Subbie*
- Veggie Caprese Sandwich*
- Vegan Black Bean Roasted Butternut Squash 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)*

### **\*Desserts**

*(Choose 2)*

- Chocolate Chunk Cookies*
- Apple Caramel Snickerdoodles*
- Lemon Blueberry Cookies*
- Peanut Butter Cup Cookies*
- Brownies*
- Blondies*

**Fresh Cut Fruit Bowl** (pineapple, watermelon, cantaloupe, strawberries, blueberries, blackberry garnish) additional \$4 ++per person

Includes Non-Alcoholic Beverages: Iced Tea, Soda, Bottled Water, Coffee, Decaf, Hot water

\*\* Alcoholic Beverages May be Brought in By Client but Must be Served by Our Staff and will incur a Bartender Charge of \$200.00 ++ Beer and Wine will not have an additional per person price on top of the bartender fee, but Liquor with mixers we provide will be an additional charge.

**Lunch price per person: \$29.95 ++**

The final bill will include ++ a 24% Service Charge and 6% Sales Tax

## Hot Funeral Buffet Menu

*75 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)*

#### **-Strawberry Spinach Salad**

*-Baby Spinach, Strawberries, Broccoli, Goat Cheese, Dried Cranberries, Toasted Almonds, Meyer Lemon Poppy Dressing (GF)*

#### **-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 Sliced Flank Steak with Pineapple Teriyaki, or Caramelized Onion Demi (Add \$5 pp ++)*

*-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*

*-Lemon Roasted Veggie Cavatelli Pasta Toss*  
*-Baked Rigatoni with Marinara and Mozzarella*  
*-Chicken or Meatless Rigatoni with Vodka Cream Sauce*  
Seafood Entrees Available Upon Request at Market Price

**Choose Two Sides:**

*-Yukon Smashed Potatoes*  
*-Garlic Red Skin Mashed Potatoes*  
*-Parsley Butter Red Boiled Potatoes*  
*-Dill or Maple Brown Sugar Roasted Carrots*  
*-Garlic Seared Haricot Vert Green Beans*  
*-Southern Green Beans with Bacon and Onion*

**Desserts (Choose 2)**

*Brownies*  
*Chocolate Chunk Cookies*  
*Apple Caramel Snickerdoodles*  
*Lemon Blueberry Cookies*  
*Peanut Butter Cup Cookies*

**Fresh Cut Fruit Bowl-** (pineapple, watermelon, canteloupe, strawberries, blueberries, blackberry garnish) additional \$4++ per person

Includes Non-Alcoholic Beverages: Iced Tea, Soda, Bottled Water, Coffee, Decaf, Hot water

\*\* Alcoholic Beverages May be Brought in By Client but Must be Served by Our Staff and will incur a Bartender Charge of \$200.00 ++

Beer and Wine will not have an additional per person price on top of the bartender fee, but Liquor with mixers we provide will be an additional charge.

**Price per person: \$35.95 ++**

The final bill will include ++ a 24% Service Charge and 6% Sales Tax

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

**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. 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 10 days prior to the event and final payment 7 days prior.

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

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

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.