

Lunch

Served Luncheons

Served with Choice of Soup or Salad
Add \$2 per person for additional course

Soups

Roasted Corn Chowder
Potato Leek Soup with Fried Leeks
Smoked Ham & Split Pea Soup

Tomato & Fresh Basil Bisque
French Lentil Soup with Bacon
Minestrone Soup

Salads

Baby Spinach Salad
*Boiled Egg, Goat Cheese,
Cabbage,
Bacon Bits, Balsamic Vinaigrette
Dressing*

Fruit & Berry
*Seasonal Fresh Fruit & Berries
marinated in Mint Syrup*

Chef's House Salad
*Iceberg, Romaine, Red
Tomato, Olives, Bleu Cheese*

Harvest Salad
*Baby Greens, Candied Walnuts, Roquefort,
Parmesan Cheese.
Bacon, Apple Cider Vinaigrette*

Classic Caesar Salad
*Hearts of Romaine,
Croutons, Caesar Dressing*

Entrée

Each Luncheon Entrée Includes Bread & Butter Service, Iced Water & Additional Beverage (Coffee, Tea, Lemonade)

Prices Listed are for Entrées Only

Trio of Curried Chicken Salad, Tuna Salad with Grapes & Nuts, & Fruit Cocktail Salad
\$12 per person

Pineapple & Chicken Skewer, Fresh Rosemary Orange Glaze Creamy Risotto, Summer Squash
\$14 per person

Chicken Salad Sandwich on Toasted Focaccia Bread, Romaine Lettuce, Sweet Potato Chips
\$13 per person

Grilled Atlantic Salmon on Bed of Baby Spinach, Shallot Perfumed Rice, Red Pepper Coulis
\$15.50 per person

Fire Roasted Pork Tenderloin with Sweet Chili Glaze, Roasted Garlic Mashed Potatoes, Green Beans
\$15 per person

Chicken Cordon Bleu Stuffed with Provolone & Ham, Red Bliss Whipped Potatoes, Summer Squash
\$14 per person

Blackened Mahi-Mahi, Blended Rice with Old Bay Veloute, Summer Melon Chutney
\$13.50 per person

Seared Crab Cake Sandwich on Grilled Brioche Bread with Herb Aioli, Sweet Potato Chips & Baby Mixed Greens Garnish
\$12 per person

Chicken Schnitzel with Chardonnay Cream Sauce, Foundry Potato Salad & Baby Mixed Greens Garnish
\$14 per person

Fire Roasted Pork Tenderloin with Sweet Potato Puree, Shallot Perfumed Green Beans
\$14 per person

Add \$2 per package for multiple choice of Entree

Desserts

Add \$2 per person
Please see our Dessert page for Selections

LUNCHEONS

Bridal & Baby Showers

At The Hoyt House

All (served)

'The Lovely'

Nathan's Spring Rolls

Two Spring Rolls Stuffed with Black Beans, Corn, Chicken, Smoked Gouda
Served with Duo of Dipping Sauces

Grilled Chicken Breast Caesar Salad

Served with Boiled Egg, Parmesan, Brioche Croutons, and Caesar Dressing

Chocolate Covered Strawberries

Three Cognac Infused Strawberries Dipped in a Dark and White Chocolate

\$15 per person

'The Southern Luncheon'

Ripened Tomato & Fresh Basil Bisque

Savory Chicken Salad on Toasted Brioche and Ham & Peas Salad on Grilled Baguette

Served with Premium Baby Mixed Greens with apple Cider Vinaigrette

Key-Lime Pie with Toasted Almonds and Mango Coulis

\$16 per person

'Bella Luncheon'

Hoyt House Salad

Baby Mixed Greens with Apples, Roquefort, and Apple Cider Vinaigrette

Chicken Supreme

Pan-Seared Chicken Breast with Light Lemon Caper Cream Sauce & Mushrooms

Herbed Fettuccine Pasta and Steamed Seasonal Vegetables

Caramelized Pineapple Sections

Presented with Lime Sugar and Toasted Coconut

\$17 per person

'Chic & Elegant'

Tomato, Basil & Feta Bruschetta

Presented on Crispy Crostini with a Balsamic Syrup and Parsley Oil

Crab Cake Salad

Two Pan-Seared Jumbo Crab Cakes with Citrus Aioli

Served with Mixed Baby Field Greens and Apple Cider Vinaigrette

Seasonal Melons & Berries Martini

Tequila & Lime Marinated Fresh Fruit Salad Served in a Martini Glass

\$17 per person

Lunch Buffet

(Minimum of 30 Guests)

\$14 per person - Choice of One Entrée, Starch & Vegetable

Additional Vegetable or Starch for \$2 per person

Additional Entrée for \$4 per person

All Lunch Buffets Come With Bread & Butter Service, Water & Additional Beverage (Coffee, Tea, Lemonade)

Hot Entrée Selection

Stir Fried Chicken, Pork or Beef with Rice & Vegetables

Braised Beef Brisket, Root Vegetables, Garlic Mashed Potatoes

Chicken Schnitzel, Foundry Potato Salad, Butter Poached Broccoli

Seafood Newburg with Roma Tomatoes & Pearl Onions, Penne Pasta

Grilled Fresh Mahi-Mahi with Peach & Mango BBQ Sauce, Asparagus, Rice Pilaf

Grilled Atlantic Salmon, Seasonal Squash, Red Pepper Coulis, Steamed Herbed Rice

Slowly Roasted Beef Top Round, Natural Au-jus, Red Bliss Potato, Seasonal Vegetables

Chicken Supreme with Champagne & Tarragon Cream, Sautéed Spinach, Linguini Pasta

Chef Martin's Ultimate Fried Chicken, Rosemary Baby Red Potatoes, Cauliflower & Gruyere Au Gratin

Herb Crusted Pork Loin with Whole Grain Dijon Mustard Sauce, Butter Poached Brussels, German Spatzel

Salad Bar

Additional \$2 per person to add to Buffet

Chef's House Salad

Iceberg, Romaine, Carrots, Red Cabbage, Tomato, Olives, Bleu Cheese Dressing

Harvest Salad

Mix of Baby Greens, Grape Tomatoes, Roquefort Cheese, Bacon, Apple Cider Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Parmesan Cheese, Croutons, Home Made Caesar Dressing

Soups

Add \$2 per person

Roasted Corn Chowder

Tomato & Fresh Basil Bisque

Potato Leek Soup with Fried Leeks

French Lentil Soup with Bacon

Smoked Ham & Split Pea Soup

Minestrone Soup with Basil Pesto

Cold Gazpacho

Cold Summer Melon Sparkling Soup

Butternut Squash Bisque

White Bean Soup with Sage & Prosciutto

Sandwich & Wrap Platters

Add \$4 per person to add to Buffet (Three Choices)

Sandwich & Wrap Platter (Three Choices) - \$8 per person

Chicken Salad Sandwich on Sesame Bun

Asian Chicken in Spinach Wrap Glazed with Sweet Chili Sauce

Turkey Wrapped in Sundried Tomato Tortilla with Lettuce, Tomato, Cheddar

Hard Salami & Provolone on French Baguette with Roasted Red Bell Peppers

Classic BLT, Bacon, Iceberg Lettuce, Tomato, Mayo, White Bread

Italian Baguette with Goat Cheese, Fresh Spinach, Ham & Pears

Ham & Turkey Club Sandwich on Mini Crossiant

Pizza Station

Add \$3 per person to add to Buffet (Three Choices)

Three Cheese Pizza, Sausage & Pepperoni Pizza, Chicken & Pineapple Pizza

Spinach & Feta Pizza, Ham & Mushroom Pizza, Veggie Lover's Pizza

Cold Salad Display

Additional \$2 per person to add to Buffet

(Two Choices)

Penne with Basil Pesto, Bell Peppers & Black Olives

Jamaican Jerk Chicken Salad with Pineapple & Roasted Corn

Bean Salad with Red Onions, Black Forrest Ham & Toasted Almonds

Tomato & European Cucumber Salad with Fresh Feta Cheese & Shaved Red Onions
Red Bliss Potato Salad with Bacon Bits, Italian Parsley & Caramelized Green Onions
Saffron Infused Orzo Pasta Salad, Tomatoes, Baby Frisse, Artichoke Hearts
Tuscan Bean Salad with Black Eyed Peas, Smoked Ham & Fresh Sage
Egg Salad with Parmesan Cheese, Garlic & Fresh Scallions
Sweet Soy Glazed Broccoli & Carrot Salad with Peanuts

Dessert Display

Add \$3 per person to add to Buffet (Three Choices)
Please see our Dessert page for Selections

Boxed Lunches “on the go”

Lunches include choice of bottled water or soda

Chicken Salad on Fresh Croissant

Choice of Potato Chips or Foundry Potato Salad
Choice of Chocolate Chip or Peanut Butter Cookie
Fresh Cut Fruit Cup
\$12 per person

Ham & Smoked Gouda on Fresh Baguette

With Bacon, Lettuce, Tomato & Roasted Tomato Mayo
Choice of Potato Chips or Foundry Potato Salad
Choice of Chocolate Chip or Peanut Butter Cookie
Fresh Cut Fruit Cup
\$12 per person

Tuna Salad with Grapes & Nuts on Brioche

Choice of Potato Chips or Foundry Potato Salad

Choice of Chocolate Chip or Peanut Butter Cookie
Fresh Cut Fruit Cup
\$12 per person

Marinated & Grilled Vegetable wrapped in a Toasted Pita
Served with Salad Greens & Hummus Dip
Choice of Potato Chips or Foundry Potato Salad
Choice of Chocolate Chip or Peanut Butter Cookie
Fresh Cut Fruit Cup
\$12 per person

Smoked Turkey Wrap in Sundried Tomato Tortilla
Lettuce, Tomato, Mayonnaise, Sliced Cheddar
Choice of Potato Chips or Foundry Potato Salad
Choice of Chocolate Chip or Peanut Butter Cookie
Fresh Cut Fruit Cup
\$12 per person