

# LUNCH

## *Served Luncheons*

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

### *Soups*

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

### *Salads*

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

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

Fruit and Berry  
*Seasonal Fresh Fruit and Berries  
Marinated in Mint Syrup*

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

Classic Caesar Salad  
*Hearts of Romaine, Parmesan Cheese,  
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

Croque Monsieur, Traditional French Ham & Swiss on Crispy Country Bread, Topped with Béchamel  
\$10.00 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

Add 20% Service & 7% Sales Tax to All 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

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Grilled Chicken Breast Caesar Salad

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

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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

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

Served with Premium Baby Mixed Greens with apple Cider Vinaigrette

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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

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Chicken Supreme

Pan-Seared Chicken Breast with Light Lemon Caper Cream Sauce & Mushrooms  
Herbed Fettuccine Pasta and Steamed Seasonal Vegetables

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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

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Crab Cake Salad

Two Pan-Seared Jumbo Crab Cakes with Citrus Aioli

Served with Mixed Baby Field Greens and Apple Cider Vinaigrette

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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  
Black Eye Pea Salad with Red Onions, Black Forrest Ham & Toasted Almonds  
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