

A photograph of a glass tray filled with chocolate-glazed donuts, resting on a wooden table. The donuts are arranged in rows, and the chocolate glaze is thick and dark. The background is slightly blurred, showing more of the table and some greenery. The text 'THE MENU S' is overlaid in the center in a white, serif font.

THE
MENU S

LUNCH & DINNER BUFFETS

BUFFET 1

House Garden Salad
Pasta Salad
Mixed Bean Salad
Crudités served with Hummus
Assorted Sandwiches
*(Variety of Breads & Fillings including
Vegetarian Options)*
Assorted Squares
Regular & Decaffeinated Coffee and Tea

BUFFET 3

Assorted Rolls & Butter
Liuna Field Greens Salad
Crudités served with Hummus
Assorted Cheese & Crackers
Cheese Tortellini in a Light Tomato Sauce
(Vegetarian)
Roast Prime Rib
Roast Chicken
Roast Potatos
Frenched Green & Yellow Beans, Baby Carrots
Fresh Fruit
Assorted Pastries & Squares
Regular & Decaffeinated Coffee and Tea

BUFFET 2

Assorted Rolls & Butter
Liuna Field Greens Salad
Crudités served with Hummus
Penne in a Light Tomato Sauce
White Wine Rosemary Chicken Breast
Mixed Wild Rice Pilaf
Fresh Fruit
Assorted Dessert Squares & Mini Donuts
Regular & Decaffeinated Coffee and Tea

BUFFET 4

Assorted Rolls & Butter
European Antipasto
Liuna Field Greens Salad
Caprese Salad
Cannelloni and Manicotti in a
Light Tomato Sauce
Roast Prime Rib
Roast Chicken Supreme
Roast Potatoes
Sautéed Vegetables
Fresh Fruit
Assorted Pastries
Regular & Decaffeinated Coffee and Tea

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.

GALA MENUS

All of the menus below are served Buffet Style.

MENU 1

Assorted Hot and Cold
Hors D'Oeuvres

Assorted Rolls & Butter

Spring Mix Salad with
Balsamic Vinaigrette

Liuna's Signature
AAA Roast Prime Rib
of Beef Au Jus
Herb Garlic Mashed Potatoes
OR

Roasted Potatoes

Accompanied by:
Seasonal Vegetable Medley

Tartufo in a Wafer Bowl

Regular & Decaffeinated
Coffee and Tea

MENU 2

Assorted Hot and Cold
Hors D'Oeuvres

Assorted Rolls & Butter

Antipasto Classico

Liuna's Signature Lasagna

Your Choice of:

Liuna's Signature AAA Grilled
Prime Rib of Beef Au Jus
OR

Roast Frenched Chicken
Supreme

Accompanied with your choice of:
Herb Garlic Mashed Potatoes
OR

Roasted Potatoes
Seasonal Vegetable Medley

Vanilla Ice Cream Crêpes
topped with a Berry Reduction

Regular & Decaffeinated
Coffee and Tea

MENU 3

Assorted Rolls & Butter

Supreme Antipasto Bar

Handmade Crespelle
Filled with Cheese & Spinach
Served in a Genovese Sauce

AAA Grilled Filet Mignon
Garlic Herb Mashed Potatoes
Seasonal Grilled Vegetables

Garden Salad with
house made
Balsamic Vinaigrette

Crème Brulee

Regular & Decaffeinated
Coffee and Tea

Espresso Bar
9:00 p.m. – 12:00 a.m.

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.

C O R P O R A T E M E N U S E L E C T I O N S

The following menu selections are accompanied by your choice from A, B, C, D and E. All courses served individually.

White Wine &
Rosemary Chicken Breast
Chicken Da Vinci
Roast Chicken Supreme
Chicken Florentine

Frenched Chicken Supreme
Prime Rib of Beef
New York Steak
Atlantic Salmon

A. SOUP SELECTION

Minestrone
Selection of Cream Soups
(Potato & Leek, Mushroom, Asparagus, Broccoli)
Roast Butternut Squash

B. SALADS

Liuna Field Greens Salad Topped with
a House Made Vinaigrette
Baby Spinach Salad Topped with
Mandarin Oranges and Red Onion
Shredded Cabbage Salad Topped
with a Creamy Lemon Vinaigrette
(Cranraisins & Walnuts)
Add Dried Cranraisins, Red Onions
& Feta Cheese to Salad Selection (add \$2.00)

C. VEGETABLES

Frenched Green & Yellow Beans, Baby Carrots
Sautéed Seasonal Vegetables
Baby Bok Choy (add \$1.50)

D. SIDE DISHES

Roast Potatoes
Herb Garlic Mashed Potatoes
French Fries
Sweet Potato Fries
Mixed Wild Rice Pilaf

E. DESSERT

Chocolate Mousse
Tartufo Ice Cream
Vanilla Raspberry Bombette
Crêpes Stuffed with French Vanilla Ice Cream
Choice of one decadent Torte slice:
Triple Chocolate Raspberry Truffle
Lemon Yogurt Torte
Chocolate Caramel Torte

SOMETHING EXTRA...

Farfalle / Penne Al Sugo
Cannelloni & Manicotti
Chef's Choice 1 Hour Hors D'Oeuvres Service

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.

HORS D'OEUVRES & COCKTAIL RECEPTION

All of the menus below are served Buffet Style.

PACKAGE 1

Homemade Artisan Pizzas
Domestic Cheese &
Cracker Boards
Crudités served with Hummus
Regular & Decaffeinated
Coffee and Tea Station
A selection of chefs choice
of passed hot & cold Hors
D'Oeuvres

*(Food Service for 1 Hour,
Hall Rental for 3 Hours)*

PACKAGE 2

Homemade Artisan Pizzas
Crudités served with Hummus
Domestic Cheese &
Cracker Boards
Flat Breads
Pumpernickel, French Sticks
Served with Hummus,
Roasted Red Pepper Dip or
Olive Tapenade
Shaved Beef on Mini Baguettes
accompanied with
Whole Grain Mustard
Fresh Cut Fruit
Regular & Decaffeinated
Coffee and Tea Station
A selection of chefs choice
of passed hot & cold Hors
D'Oeuvres

*(Food Service for 1 1/2 Hours,
Hall Rental for 3 Hours)*

PACKAGE 3

Assorted Breads & Dips
Domestic & Imported
Cheese Boards
Marinated Shrimp
Smoked Salmon or
Poached Salmon
(based on 150 guests minimum)
Marinated Vegetables
& Olives
Fresh Fruit
Regular & Decaffeinated
Coffee and Tea Station
A selection of chefs choice
of passed premium Hors
D'Oeuvres

*(Food Service for 2 Hours,
Hall Rental for 5 Hours)*

Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.