

Luncheon Menu

Soup & Salad Buffet

(Choose one of the five salads listed below, add grilled chicken or shrimp if desired)

- Crispy Romaine, Grated Parmesan, Garlic Croutons, Classic Caesar Dressing
- Baby Spinach, Mandarin Oranges, Toasted Almonds, Homemade Asian Ginger Vinaigrette
- Mesclun Greens with Crumbled Bleu Cheese, Sliced Strawberries, Toasted Pecans, Balsamic Vinaigrette Dressing
- Iceberg and Romaine Lettuces, Crumbled Feta, Kalamata Olives, Grape Tomatoes, Shaved Red Onion, Garlic Croutons, Homemade Greek Vinaigrette
- Classic Cobb Salad with Hard Boiled Eggs, Avocado, Crispy Bacon, Black Olives With Chef's Homemade Blue Cheese Dressing
- Homemade Soups (*French Onion, Cream of Broccoli/Potato/Asparagus/Chicken/Mushroom, Manhattan or New England Clam Chowder, Seafood Bisque, Vegetable Beef, Pasta e Fagioli, Minestrone, Chicken Noodle*)
- Assorted Fresh Baked European Rolls

Chef's Specialty

- Boneless Breast of Chicken in a Lemon Tarragon Crème (*Additional Sauce Options Available*)
- Herbed Whipped Potato Soufflé
- Sautéed Vegetable Medley
- Fresh Baked European Rolls with Butter

Oriental Express

- Chicken or Shrimp Stir Fried with Asian Vegetables in a Soy Ginger Sauce
- Steamed White Rice
- Basket of Fresh Vegetables with Creamy Peppercorn Dip
- Vegetable Springrolls with a Sweet Hot Dipping Sauce

Brunch Buffet

- Deep Dish Quiche (*Classic Lorraine, Broccoli and Cheddar, Asparagus Swiss, Seafood, or Sausage and Mushroom*)
- Mesclun Greens with Julienne Carrots, Grape Tomatoes, Garlic Croutons, Chef's Homemade Creamy Peppercorn and Balsamic Vinaigrette Dressings
- Fresh Fruit Salad with Berries
- Homebaked Cinnamon Rolls

Executive Luncheon

- Silver Tray of Sliced Char-Grilled Marinated Boneless Breast of Chicken and Eye Round of Beef, Served with Herbed Mayonnaise and Horseradish
- Basket of Fresh Baked Sliced European Rolls
- Pasta Salad with Fresh Vegetables in an Italian Vinaigrette
- Domestic Cheese Display with Crackers

Please feel free to "mix and match" any of the menu items below to create a luncheon that best suits your group.

We can also provide desserts, beverage service, disposable or china plates, napkins, utensils, etc.

25 Guest Minimums Apply

Rettew's Catering

PHONE: (717)665 – 9200

FAX: (717)664-4804

www.rettewscatering.com

Luncheon Menu *(Continued)*

Pasta Sautee

- Chicken Medallions or Shrimp Sautéed with Fresh Vegetables and Bite Sized Pastas
In a Sun-dried Tomato Pesto *(Additional Sauce Options Available)*
- Mesclun Greens with Julienne Carrots, Grape Tomatoes, Garlic Croutons, Chef's Homemade Creamy Peppercorn and Balsamic Vinaigrette Dressings
- Sliced French Baguettes with Butter
- Fresh Fruit Salad with Berries

Picnic Buffet

- Pulled Pork Barbecue
- Grilled Marinated Chicken Breast
- Herbed Mayonnaise and Barbecue Sauce
- Basket of Seeded Kaiser Rolls
- Pasta Salad with Fresh Vegetables in an Italian Vinaigrette
- Creamy Redskin Potato Salad

Baked Potato Bar

- Baked Potatoes with Chili, Cheddar Cheese, Broccoli, Sour Cream and Butter
- Crispy Garden Salad, Julienne Carrots, Grape Tomatoes, Garlic Croutons, Chef's Homemade Creamy Peppercorn and Balsamic Vinaigrette Dressings
- Seasonal Fresh Fruit Display with Whipped Raspberry Dip
- European Rolls with Butter

Boxed Lunch

- Grilled Marinated Boneless Breast of Chicken with Leaf Lettuce and Herbed Mayonnaise
- Pasta Salad with Fresh Vegetables in an Italian Vinaigrette
- Slices of Domestic Cheese
- Fresh Fruit Wedges
- Assorted Homebaked Cookies

Hungry Man Luncheon

- Crispy Fried Chicken Pieces
- Sliced Roast Beef Au Jus with Barbecue Sauce and Horseradish
- Basket of Seeded Kaiser Rolls
- Quartered Potato Wedges
- Creamy Coleslaw

Express Lunch

- Assorted Pre-made Wraps or Petite Sandwiches
- Pasta Salad with Fresh Vegetables
- Crispy Potato Chips
- Basket of Fresh Vegetables with Creamy Peppercorn Dip

Please feel free to "mix and match" any of the menu items below to create a luncheon that best suits your group.

We can also provide desserts, beverage service, disposable or china plates, napkins, utensils, etc.

25 Guest Minimums Apply

Rettew's Catering

PHONE: (717)665 – 9200

FAX: (717)664-4804

www.rettewscatering.com

Luncheon Menu *(Continued)*

Fiesta Buffet

- Grilled Boneless Breast of Chicken Sautéed with Bell Peppers and Onions
Served with Salsa, Sour Cream, Shredded Cheese, Guacamole and Flour Tortillas
- Seasoned Spanish Rice
- Marinated Fresh Vegetables
- Tortilla Chips with Salsa and Guacamole

Italian Luncheon

- Ricotta Stuffed Jumbo Shells **OR** Baked Penne Pasta with Ricotta, Mozzarella, and Italian Sausage
- Crispy Garden Greens with Julienne Carrots, Grape Tomatoes, Garlic Croutons, Chef's Homemade Creamy Peppercorn and Balsamic Vinaigrette Dressings
- Crusty Baguettes with Butter
- Seasonal Fresh Fruit Display with Whipped Raspberry Dip

Gourmet Boxed Lunch

- Filet Mignon on a Crusty European Roll with Leaf Lettuce and Béarnaise Mayonnaise
- Peeled and Deveined Shrimp with Cocktail Sauce and Lemon Wedge
- Tortellini Pesto Salad with Fresh Vegetables
- Fresh Fruit Wedges
- Assorted Petite Desserts

From the Grill

- ¼ lb Hamburgers and All Beef Hot Dogs
- Seeded Kaiser and Hot Dog Rolls
- Silver Tray of Shredded Lettuce, Sliced Tomato, Shaved Red Onion, and American Cheese
- Ketchup, Mustard, Mayonnaise
- Baked Beans with Bacon and Brown Sugar
- Creamy Redskin Potato Salad
- Watermelon Wedges

Grab and Go Lunch

- Tuna Salad on a Fresh Baked Kaiser with Leaf Lettuce
- Individual Bag of Potato Chips
- Granny Smith Apple
- Homebaked Cookies

Please feel free to "mix and match" any of the menu items below to create a luncheon that best suits your group.

We can also provide desserts, beverage service, disposable or china plates, napkins, utensils, etc.

25 Guest Minimums Apply

Rettew's Catering

PHONE: (717)665 – 9200

FAX: (717)664-4804

www.rettewscatering.com