



## **BUFFET LUNCH MENU**

**\$28 PER PERSON**

**25 PERSON MINIMUM**

*- Per Person Rates Do Not Include Tax, Gratuity or Space Fee\* -*

### **SALAD**

*Select One*

#### **Triumph House**

Mixed greens, red onion, cherry tomatoes, cucumber, white balsamic vinaigrette

#### **Caesar**

Romaine, parmigiano reggiano, herbed croutons

#### **Melon**

Baby arugula, honey dew, cantaloupe, pineapple, goat cheese, pecan, tomato vinaigrette

#### **Apple**

Arugula frisee, dried cherries, almonds, blue cheese, olive oil, balsamic

### **ENTREES**

*Select Three*

#### **Fish and Chips**

Beer battered maine cod, tartar, fries

#### **Chicken Marsala**

Wild mushroom, caramelized onion

#### **Salmon**

Seared salmon, apple compote, buerre blanc

#### **Orecchiette**

Seasonal vegetables, blush or alfredo sauce

#### **Ravioli**

Three cheese ravioli, roasted vegetable ragout

#### **Crab Cake**

Poblano cream, peppers, pearl onion



## LUNCH BUFFET MENU

### **Prime Rib (Choice of Sauce)**

- Wild mushroom demi glace-
- Horseradish herb demi-

### **Zucchini Parmesan**

Ricotta, mozzarella, marinara

### **Coq Au Vin**

Braised chicken, carrots, onions, mushroom, red wine

*Fresh garden vegetable of the day and roasted herb potato served with all entrees*

## **DESSERT**

**Additional \$2 per person**

*Select One*

### **Cookie Pie**

Chocolate chip cookie, vanilla ice cream, pie dough

### **Vanilla Ice Cream**

Seasonal berries

### **Cannoli**

Chocolate chip ricotta cream

*\*Space Fee Dependent on Season, Day of Week, and Time of Day*