

# RESTAURANT LUNCH BUFFET

\$ \_\_\_\_\_ PER PERSON, PLUS 6% TAX AND 20% GRATUITY - MAÎTRE D' FEE: \$ \_\_\_\_\_  
(MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$ \_\_\_\_\_ SERVICE CHARGE)

## SALAD (CHOOSE ONE)

- **Garden Tossed Salad** – Mixed Garden Greens with Tomatoes, Julienne Cucumber and Carrots  
*Choice of Two Dressings:* Honey Mustard, Thousand Island, Ranch, Italian or Balsamic Vinaigrette
- **Caesar Salad** – Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing
- **Spinach Salad** – Grapes, Mushrooms, Mandarin Oranges and Honey Mustard Dressing
- **Greek Salad - Romaine Lettuce, Kalamata Olives, Feta Cheese, Roasted Red Peppers with a Lemon Herb Vinaigrette**

## ENTRÉE (CHOICE OF TWO)

- **Pasta Primavera** – Choice of Marinara, Tomato Blush or Olio
- **Chicken Limone** – Lemon, White Wine Sauce and Capers
- **Chicken Mediterranean** – Spinach, Mozzarella, Sundried Tomatoes and Garlic Cream Sauce
- **Italian Sausage and Peppers**
- **Chicken Marsala** – Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- **Flounder Florentine** – Spinach Stuffed Flounder topped with Lobster Sauce
- **Sliced Top Round** – Mushroom Bordelaise
- **Herb Crusted Tilapia Filet** – Red Pepper Coulis
- **Roasted Sliced Pork Loin** – Port Wine Cherry Demi

Coffee, Tea, Decaffeinated Coffee and Tea

## DESSERTS (CHOICE OF ONE)

- **French Vanilla Ice Cream** – served with Chocolate, Strawberry or Caramel Sauce
- **Raspberry Sorbet** – with a Fresh Fruit Salsa
- **Warmed Apple Turnover** – served with Vanilla Sauce
- **Vanilla Ice Cream Crepe** – Choice of Caramel, Chocolate or Raspberry Sauce
- **Cheesecake with Strawberry Fan**

## ADD-ON OPTIONS

### VEGETABLE CRUDITÉS

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese (*serves up to 40 people*) – \$ \_\_\_\_\_ plus 6% Tax and 20% Gratuity

### IMPORTED & DOMESTIC CHEESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads (*serves up to 40 people*) – \$ \_\_\_\_\_ plus 6% Tax and 20% Gratuity

### CARVING STATION

Choice of Turkey Breast, Top Round or Carved Ham served with Appropriate Condiments – \$ \_\_\_\_\_ per person plus 6% Tax and 20% Gratuity + \$85 Chef Carving Fee

### DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit – \$ \_\_\_\_\_ per person plus 6% Tax and 20% Gratuity

**All Entrees Served with Chef's Choice of Potato, Seasonal Vegetable, Fresh Rolls and Butter**

JUDD'S AND JACKSON'S AT SPRING MILL

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