

BHCC Luncheon Buffet Selections

All Menus are Served with Freshly Brewed Iced Tea and Old Fashioned Lemonade, Regular and Decaffeinated Coffee and Assorted Hot Teas with Lemon and Honey

Deli Lunch Buffet - \$23++ per person

Shaved Turkey, Ham, & Roast Beef
An assortment of Sliced Cheeses
Various Breads, Bagels, Deli Rolls and Lavash
Garnishes of Pickles, Lettuce, Tomatoes, Sliced Onions
Classic Condiments including Mayonnaise and Mustards
A Platter of Freshly sliced Seasonal Fruit
A Platter of Assorted Homemade Cookies & Fudge Brownies
Freshly Brewed Iced Tea and Old Fashioned Lemonade
Regular and Decaffeinated Coffee
Assorted Hot Teas with Lemon and Honey

Afternoon Tea Party Buffet - \$27++ per person

Assorted Sandwiches

(Please Select Four)

Cream Cheese, Chutney and Cashews on Whole Wheat Bread
Roasted Chicken and Cilantro on Country White and Herb Mayonnaise
Roast Beef Tenderloin with Oregano on Whole Wheat Bread
Curry Chicken Salad on Country White Bread
Smoked Salmon on Rye Bread with Cream Cheese Spread)
Roast Turkey on Rye Bread with Cranberry Relish)

Sliced Fresh Seasonal Fruit Platter
Fresh Baked Scones with Butter and Jam
Assorted Petit Fours
Choice of Wine, Champagne and/or Mimosa
(2 glasses per person)

Create Your Own Luncheon Buffet - \$28++ per person

Salad

(Please Select One)

Spicy Green Salad with Manchego and Pear
Salad of Pomegranates, Haricots Vert, Jicama, and Walnuts
Organic Watercress and Mango Salad with Asian Dressing
Classic Caesar Salad with Garlic Croutons, Parmesan Crisp with Anchovies

Entrée

(Please Select One)

Grilled Skirt Steak with Peppercorn Sauce
Roasted Free Range Chicken Breast with a Shitake Mushroom Sauce

Grilled Mahi-Mahi with a Pineapple Salsa
Braised Petral Sole in Mole Verde

Vegetarian Alternative

(Please Select One)

Rigatoni with Sun Dried Tomatoes, Olive Oil, and Goat Cheese
Grilled Market Vegetables with Israelian Couscous
Vegetarian Lasagna with Marinara Sauce

Starch Selections

(Please Select One)

Roasted Garlic Mashed Potatoes
Mixed Wild Rice with tri colored Bell Peppers
Quinoa and Vegetables
Roasted Fingerling Potatoes with Fresh Mixed Herbs

Vegetable Selections

(Please Select One)

Roasted Market Vegetables
Sautéed Haricot Verts
Steamed Market Vegetables
Shaved Brussel Sprouts and Shallot Sauté