



CATERING MENU

RIPTIDE LUNCH BUFFET

Choice of One

Soup Selection

OR

Salad Selection

Fresh Vegetable Crudités

Fresh Vegetables and Savory Dip

Assortment of Sandwiches and Wraps – Chef's Selection

Assorted Cold Meats, Salmon, Tuna Salad, Egg Salad, Vegetarian

Assortment of Dessert Squares and Cookies

Fresh Brewed Coffee and Assorted Teas

18.95 per person

16.95 without beverage

RIPTIDE HOT LUNCH BUFFET

Minimum 20 people

Choice of One

Hot Lunch Entrée Selection

Choice of Two

Salad Selection

Assortment of Dessert Squares and Cookies

Fresh Brewed Coffee and Assorted Teas

22.95 per person

20.95 without beverage

HOT LUNCH ENTRÉE SELECTION

Chicken Cacciatore – tender morsels of chicken, bell peppers and mushrooms in a savory tomato sauce over noodles
Butter Chicken – tender morsels of chicken in an Indian spiced tomato cream sauce with basmati rice and naan bread
Beef Stroganoff – tender beef with mushrooms and onions in a rich red wine demi glaze with sour cream over noodles
Chili Con Carne – all beef chili with onions, tomatoes, and beans with cheddar cheese for topping and fresh buns
Meat Lasagna – ground beef, tender noodles, layered with ricotta cheese, and basil tomato sauce topped with mozzarella
Vegetarian Lasagna – Tuscan vegetables, marinara sauce, wilted spinach, moray sauce and mozzarella
Chicken Mushroom Alfredo – tender chicken, mushrooms and alfredo sauce over fettuccini noodles
Salmon – broiled and served with fresh salsa and rice pilaf

SOUPS – Chefs Selection

SALADS

Mediterranean Cous Cous Salad – sundried tomato, olives, wheat berries, chick peas, lemon, feta cheese and olive oil
Classic Greek Salad – bell peppers, chopped tomato, red onion, English cucumber, Kalamata olives, feta cheese, oregano vinaigrette
Spinach Salad – brie cheese, candied pecans, sundried cranberries, blueberries, and raspberry balsamic dressing
Country Potato Salad – with dijon mustard, leeks, roasted red pepper and champagne vinaigrette
Tuscan Pasta Salad – with chorizo sausage, grilled Tuscan vegetables, cherry tomatoes, goats cheese, pepperoncini pickled peppers, and lemon-basil pesto dressing
Traditional Caesar Salad – with croutons, asiago cheese and house made dressing
Artesian Greens – crisp vegetables with choice of two dressings:
blue cheese, sesame ginger, oil and vinegar, ranch, champagne dijonette, peanut dressing
Thai Noodle Salad – farkay noodles, carrot, bell pepper, red onion, snap peas, bean sprouts with spicy Thai peanut dressing
Tomato Bocconcini Salad – ripe tomato, bocconcini cheese, red onion, fresh basil, olive oil and balsamic glaze