

The Circuit Center's Box Lunches

❧ Basic Sandwiches ❧

All sandwiches are served on fresh baked breads and rolls with lettuce and tomato. Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie. Condiment packets, moist towelettes and wrapped utensils are also included.

Turkey Breast & Cheddar

Ham & Swiss

Roast Beef & Provolone

Roasted Garden Vegetables & Herbed Cream Cheese

\$13.00 per person

❧ Specialty Sandwiches ❧

Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie. Condiment packets, moist towelettes and wrapped utensils are also included.

Rosemary Chicken

Thinly sliced chicken breast grilled with lemon & fresh rosemary, served with roasted red peppers, herb mayonnaise and romaine lettuce on a Ciabatta roll

Cape Cod Turkey

Smoked turkey breast with creamy Brie cheese and cranberry mayonnaise on a Kaiser roll

Boursin Beef

Sliced roast beef topped with Boursin cheese, served with lettuce & tomatoes on a Asiago roll

The Circuit Center Sub

Black Forest ham, salami, pepperoni and provolone with lettuce and tomatoes, drizzled with Italian dressing on a six-inch baguette

The Mediterranean

Grilled portobello mushrooms layered with plum tomatoes, provolone and basil mayonnaise on olive foccacia (minimum 5)

Albacore Tuna Salad

Water-packed white Albacore tuna with scallions, tomatoes, celery and sweet red onion, in lemon scented mayonnaise on a whole wheat Kaiser roll (minimum 5)

\$14.75 per person

The Circuit Center's Sandwich Trays

High-end disposable plates, utensils & napkins included

Deli Tray

An assortment of Meats and Cheeses
Relish Tray of Lettuce, Tomatoes and Pickles
Mustard and Mayonnaise
Assorted Breads and Rolls

\$7.95 per person

Basic Sandwich Assortment Tray

Chef's selection from our freshly made basic sandwiches,
attractively presented on silver trays

\$9.25 per person

Specialty Sandwich Assortment Tray

Chef's choice from our gourmet sandwich selections,
attractively presented on silver trays

\$10.25 per person

Side Salads

priced per person

Traditional Potato Salad	\$3.50
French Potato Salad	\$3.50
Cole Slaw	\$3.00
Cucumber Salad	\$3.00
Tossed Garden Salad	\$4.00
Pasta Salad of the day	\$3.50
Greek Side Salad	\$4.50
Spicy Black Bean & Corn Salad	\$3.25
Spicy Chinese Noodles	\$4.25

Beverages

priced per person

Assorted Cans of Soda	\$1.25
Bottled Spring Water	\$1.75
Individual Bottled Juices	\$2.00
Regular & Decaf Coffee	\$1.75
Assorted Herbal Hot Teas	\$1.75
Fresh Brewed Iced Tea	\$1.75
Lemonade	\$1.50
Non-Alcoholic Punch	\$1.50
Apple Cider (in season)	\$2.50

Desserts

Priced per person

Fresh Baked Cookies	\$3.50	Fresh Baked Brownies	\$3.50
Fresh Baked Dessert Bars	\$3.75	Cookies & Brownies	\$3.95
Miniature French Pastries	\$6.95	<i>To add Dessert Bars</i>	\$.50
Assorted Frosted Sheet Cakes	\$3.95	Assorted Layer Cakes <small>starting at</small>	\$5.50
Carrot Cake	\$5.95	Assorted Cheese Cakes <small>starting at</small>	\$5.95
Assorted Bread Pudding	\$4.75	Lemon Poppyseed Cake	\$5.75

Additional dessert selections available. Please see our Sales Office for more information.

The Circuit Center's Lunch Entrée Salads

Includes a Cup of Soup or Fresh Fruit Cup and Rolls & Butter

Grainy Mustard Chicken Salad

Sliced chicken marinated in lime & garlic, tossed with fresh green beans, cherry tomatoes, toasted almonds and whole-grain mustard vinaigrette
\$16.50 per person

California Chicken Salad

Tender breast meat mixed with orange segments, celery and walnuts, tossed in a mayonnaise-sour cream dressing
\$15.95 per person

Nicoise Salad

Freshly grilled tuna with tomato wedges, nicoise olives, green beans, red bliss potatoes and hard-cooked eggs, served with Lemon-Chervil vinaigrette
\$18.50 per person

Classic Chef's Salad

Julienne strips of vegetables, meats and cheeses, topped with a hard-cooked egg and your choice of dressing
\$13.95 per person

Salad Assortment Platter

Classic trio of Chicken, Tuna and Egg Salads on a bed of mixed greens
Add Shrimp Salad for additional \$7.25 per person
\$15.50 per person

Marinated Steak Salad

Marinated NY tip steak with roasted new potatoes and roasted red peppers, topped with a Balsamic vinaigrette
\$17.95 per person

Soups

Tomato-Basil ▪ Chicken Pastina ▪ Beef Barley
Italian Minestrone ▪ Wedding Soup ▪ Vegetable Bisque

Cream Soups

Potato Leek ▪ Black Bean ▪ Mushroom
Butternut Squash ▪ Broccoli ▪ Shrimp Bisque (\$2.00 additional)
add \$1.50 per person

Chilled Soups

Strawberry Champagne ▪ Gazpacho ▪ Vichyssoise
add \$1.50 per person

Hot Buffet Lunch Selections

Includes Tossed Garden Salad, Two Accompaniments, Rolls & Butter and a Coffee Station

Category 1

\$19.25 per person

choose one entree

Grilled Breast of Chicken
marinated with Lemon and Rosemary

Chicken Roulade
with Savory Bread Stuffing
and Veloute Sauce

Baked Tilapia
with Fresh Pineapple Salsa

Marinated Boneless Pork Chop
with an Apple Bourbon Jus

Category 3

\$26.25 per person

choose two entrees

selections may include categories 1 & 2

Medallions of Pork Tenderloin
roasted with Orange Marmalade Glaze

Macadamia Nut Crusted Mahi Mahi
with Lemon Beurre Blanc

Pierre Breast of Chicken Provencal
With Garlic, Onions, Tomatoes,
Olives, Eggplant and Mushrooms

Marinated NY Tip Steak
with Roasted Garlic Jus

Category 2

\$24.50 per person

choose two entrees

selections may include category 1

Grilled Salmon
with Maple Mustard Glaze

Chicken Piccata
with Lemon, Parsley and Capers

Herb Crusted Pork Loin
with Roasted Garlic Jus

Sliced Top Round of Beef
with Mushroom Jus

Chicken Romano

Chicken Marsala

Buffet Accompaniments

- Vegetables -

choose one

Grilled Marinated Vegetables

Fresh Vegetables Medley

Fresh Green Beans & Red Peppers

Zucchini & Yellow Squash Parmesan

- Starches -

choose one

Basmati Rice

Rice Pilaf

Penne with Basil Pesto Sauce

Pasta with Marinara Sauce

Steamed Red Skin Potatoes

Yukon Gold Potatoes
with Garlic Cream Sauce

*All lunch buffets are designed and priced
to provide service for up to one hour.*

Sit Down Lunch Selections

Includes Tossed Garden Salad, One Accompaniment, Rolls & Butter and Coffee Service

Chicken Selections

Oregano Chicken
with Artichoke Hearts, Grilled Tomato
and Fresh Basil
\$15.25 per person

Chicken Roulade
with Wild Mushrooms, Spinach
and Fontina, with Pesto Cream Sauce
\$15.25 per person

PankoCrusted Chicken Breast
stuffed with Boursin Cheese
\$19.25 per person

Chicken Romano
\$19.25 per person

Chicken Marsala
\$19.25 per person

Pork Selections

Marinated Pork Loin
with Mustard, Rosemary
and Roasted Garlic Jus
\$16.95 per person

Medallions of Pork Tenderloin
crusted with Mango Chutney
and Toasted Pine Nuts
\$18.95 per person

Sit Down Accompaniments

Choice of one

Fresh Green Beans
and Roasted Red Peppers

Julienne of Fresh Seasonal Vegetables

Fresh Broccoli Florets with Lemon Butter

Medley of Fresh Squash

Herbed Risotto Cake

Basmati Rice

Dauphinoise Potato Diamonds

Steamed Red Skin Potatoes
with Fines Herbes

25 person minimum.

Entrée selections are limited to two choices unless otherwise required to accommodate dietary needs.

Limited dietary substitutions must be made in advance.

There will be a \$2.95 surcharge per entrée for events with more than two entrée choices.