

LADYFINGERS

CATERERS • GOURMET TO GO

BUFFET STYLE HOT LUNCH MENU

ALL LUNCHES INCLUDE SALAD, ONE HOT ENTREE, HERBED BREAD, DESSERT AND BEVERAGE

MINIMUM 12 PEOPLE WITH 72 HOURS NOTICE

DELIVERY FEES APPLY

SALADS:

CRAISIN

BABY SPINACH, DRIED CRANBERRIES, CANTALOUPE, GRAPES, FETA CHEESE AND TOASTED PECANS WITH POPPY SEED DRESSING

TRADITIONAL GREEK

BLACK OLIVES, FETA CHEESE AND ONIONS OVER MIXED GREENS WITH HERBED OIL AND VINEGAR

GRANNY SMITH

GRANNY SMITH APPLEWEDGES, TOASTED WALNUTS, RED ONION AND BLUE CHEESE CRUMBLE OVER MIXED GREENS WITH BALSAMIC DRESSING

TRADITIONAL CAESAR

FRESH PARMESAN, CROUTONS, AND ROMAINE LETTUCE WITH HOMEMADE CAESAR DRESSING

FRESH GARDEN

ONIONS, TOMATOES, CARROTS AND MIXED GREENS WITH RANCH AND BALSAMIC DRESSING

ENTREES:

BEEF LASAGNA

BEEF STROGANOFF

CHICKEN ENCHILADAS

CHICKEN AND RICE

SAUSAGE, CHICKEN AND WILD RICE

SHRIMP, SAUSAGE AND CHICKEN CREOLE WITH WHITE RICE

TURKEY TETRAZZINI

VEGETABLE LASAGNA

CHICKEN PARMESAN

CHICKEN DIJONAISE

TUSCAN STUFFED CHICKEN BREAST

ORANGE BASIL CHICKEN – GF

SHRIMP AND PASTA WITH CHAMPAGNE LEEK SAUCE

LADYFINGERS HOUSE MADE DESSERTS:

(SAME FOR ALL ORDERS)

LADYFINGERS SIGNATURE BROWNIES CHOCOLATE CHIP COOKIES

LEMON SQUARES ASSORTED CHEF SELECTION (BUFFET-STYLE ONLY)

BEVERAGES:

SWEETENED ICED TEA

UNSWEETENED ICED TEA

LEMONADE

BOTTLED WATER