



J.T. DAUGHERTY
CONFERENCE CENTER

Website Menu Changes as of July 2009

The Lunch Buffet Menu is based on a 2 hour event, between the hours of 11:00 am– 2:30 pm. Minimum guest counts apply.

Pricing includes non-alcoholic beverages including soda, juices, coffee, tea and iced tea, table linens, bar set up (if applicable) and registration table.

Wish To Customize the Menu? We welcome the opportunity to discuss your favorite lunch items and create a special menu with you!

Lunch Buffet Menu

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing

Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette

Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette

Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips

Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese

Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette

Served with Freshly Baked Assorted Rolls and Whipped Butter

Entrée Selections

(Choose two for all your guests)

Sweet-n-Spicy Mustard Glazed Salmon with a Crispy Crumb Topping

Honey Balsamic Glazed Baked Salmon

Salmon Piccata

Pesto Crusted Flounder Topped with Sundried Tomato Cream Cheese

Cilantro Baked Tilapia with Corn & Black Bean Salsa

Boneless Breast of Chicken with Mushroom Marsala Sauce

Chicken Parmesan

Apple Cornbread Stuffed Chicken Breast with a Sage Sauce

French Onion Baked Chicken Breast topped with Melted Cheese

Bone-in Roasted Garlic Herb Chicken

Beef Stroganoff over Egg Noodles

Braised Roast Beef with Carrots and Onions in a Rich Gravy

Meatloaf Stuffed Peppers Topped with a Sweet Tomato Glaze

Herb Roasted Pork Loin with a Brandy Mushroom Sauce

Pulled Pork BBQ

Vegetable or Meat Lasagna

Three Cheese Baked Ziti

Seafood Pasta in Alfredo or Marinara Sauce

Side Dishes

(Choose two for all your guests)

Oven Roasted Herb Potatoes, Mashed Potatoes, Parsley, Butter and Garlic Red Potatoes, Rice Pilaf, Vegetable

Medley, Greens Beans with Almonds, Bourbon and Brown Sugar Glazed Carrots, Cole Slaw, Pasta with Pesto

Cream Sauce and Vegetables

Assorted Desserts

(Choose two for all your guests)



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NY Cheese Cake, Apple Pie, Pumpkin Pie, Coconut Layer Cake, Assorted Cookies, Assorted Dessert Bars, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, White and Dark Chocolate Tart, Assorted Brownies, Warm Bread Pudding with Carmel Sauce, Berry Tart, Pecan Pie
Buffets are for consumption on premise only; remaining food cannot be removed from the property.

Appetizer Stations are available at an additional charge