

# Banquet Luncheon Buffets

at the HOLIDAY INN WILKES BARRE

## The Butcher Shop Buffet

25 guest minimum

### Starter

Gourmet Garden Greens with House Dressing  
or Chef's Soup of the Day

### Please Select Two of the Following Salads:

Fruit, Chilled German Potato, Green Bean, Taco,  
Orzo, Tomato & Cucumber, Cole Slaw, Dill Cucumber,  
Marinated Mushrooms, Venetian Pasta, Potato or 3 Bean.

### Main Course

Roast Beef, Ham, Turkey, Capicola, Salami and Pepperoni  
with an assortment of Cheddar, Swiss, Provolone and  
American Cheeses, Accompanied by Assorted Breads and  
Rolls, Tomato Slices, Onions and Crisp Dill Pickle Spears.

Served with Assorted Warm Rolls and Whipped Butter  
along with a Beverage Service of Freshly Brewed  
Colombian Regular and Decaffeinated Coffee, Hot Tea  
and Iced Tea.

### Assorted Desserts

**\$16.50**

## The Contemporary Grill

25 guest minimum

Lemon Marinated Chicken over Confetti Rice  
with Skewered Vegetables

Pesto Salad with Sun-Dried Tomatoes,  
Mushrooms and Artichokes

Field Greens with Raspberry Vinaigrette  
and Herb Focaccia

Chef's Assorted Desserts

**\$17.25**

## The Backyard Lunch

25 guest minimum

Crudit  and Dip, Hickory BBQ Chicken, Burgers and  
Cheeseburgers, Pasta Salad, Cole Slaw and Potato  
Salad, Scalloped Corn, Potato Chips & Dill Pickle Spears,  
Assorted Cookies and Whole Fruit

Served with Freshly Brewed Colombian Regular and  
Decaffeinated Coffee, Hot Tea and Iced Tea.

**\$17.95**

## Hot Lunch Buffet

25 guest minimum

### Starter

Gourmet Garden Greens with House Dressing  
or Chef's Soup of the Day

### Please Select Two of the Following Salads:

Fruit, Chilled German Potato, Green Bean, Taco,  
Orzo, Tomato & Cucumber, Cole Slaw, Dill Cucumber,  
Marinated Mushrooms, Venetian Pasta, Potato or 3 Bean.

### Entr es — Please Select Two

Penne Primavera, Marinara or Vodka, Icelandic Haddock,  
Sole St. Claire, Chicken Scampi, Beef Tips Marsala, Beef  
Chasseur, Beef Stir Fry, Chicken Florentine, Grilled  
Chicken Dijon.

Served with Chef's Seasonal Vegetable & Potato,  
Assorted Warm Rolls and Whipped Butter along with a  
Beverage Service of Freshly Brewed Colombian Regular  
and Decaffeinated Coffee, Hot Tea and Iced Tea

### Assorted Desserts

**\$19.25**

## Vegetarian Buffet

25 guest minimum

Gourmet Garden Greens with House Dressing, Vegetable  
Lasagna, Pasta Primavera with Fresh Fruit Compote  
and Orzo Salad.

Assorted Cookies and Brownies

Served with Assorted Warm Rolls and Whipped Butter  
along with a Beverage Service of Freshly Brewed  
Colombian Regular and Decaffeinated Coffee,  
Hot Tea and Iced Tea

**\$16.95**

Please add 6% PA Sales Tax  
and 21% Service Charge  
Menu Prices are Subject to Change  
9/13