

Sycamore Grille Lunch Buffet

Upon Arrival

Chips & Dip Display

House Made Potato and Tri Color Tortilla Chips Black Bean & Corn Relish, Pico de Gallo, Guacamole French Onion, Bacon Horseradish & Chipotle Ranch Dips

Farmer's Market Salads

(Choice of Two)

Field Greens, Grape Tomatoes, Red Onion, Carrot, Cucumbers, & Garlic Croutons, Assorted Dressings
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini
Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion with Grain Mustard & Honey Vinaigrette
Five Cheese Tortellini, Arugula, Tomato, Artichokes, Pesto Vinaigrette
Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing

Entrees

(Choice of Three)

White Cheddar Macaroni & Cheese Topped with Basil Bread Crumbs Penne ala Vodka, Locatelli Cheese

Pierogies, Caramelized Onions, Sour Cream

Baked Penne, Meatballs, Ricotta & Mozzarella Cheese, Pommodoro Sauce

Kielbasa, House Made Sauerkraut & Sauteed Onions

Italian Sweet Sausage, Grilled Onions, Red & Green Bell Peppers

Hebrew National Hot Dogs, House Made Sauerkraut, Ketchup Onions, and Relish

15hr BBQ Brisket with Sycamore Spice Rub

Chicken Tenders, Honey Mustard and House Made BBQ Sauce

Chicken Parmesan with Mozzarella, Basil & Oregano Crust and Plum Tomatoes

Chicken Pot Pie, Biscuit Crumble Crust

Buttermilk Fried Chicken

Stuffed Peppers, Long Grain Rice & Ground Beef, Tomato Sauce

Short Rib Stroganoff, Sour Cream Mushroom Demiglace, Buttered Egg Noodles

Hungarian Goulash, Smoked Paprika Ragout

Pot Roast, Wild Mushroom Demiglace

Oven Roasted Turkey, Traditional Sage Stuffing, Cranberry Sauce

Shrimp Scampi, Seasoned Brown Rice Pilaf

Accompanied With Chef's Selection of Fresh Vegetables & Potato

Freshly Baked Dinner Rolls & Butter

Dessert

Blue Bunny Frozen Novelties Freshly Brewed Coffee, Assorted Teas and Soft Drinks

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax