



**Buffet Style Lunch
(Choice of 1 Appetizer, 1 Entree & 2 Sides)**

**APPETIZERS
(choice of 1)**

CAESAR SALAD

with romaine and radicchio lettuces, brioche crouton, parmesan cheese, house-made caesar dressing

FIELD SALAD

Pocono Organics spring mix, seasonal vegetables, crispy quinoa, balsamic dressing

CHOPPED SALAD

chopped romaine & radicchio lettuces, champagne vinaigrette, crumbled feta with
fall/winter – roasted squashes, brussels sprouts, dried cranberries
spring – English peas, asparagus, snap peas
summer – cherry tomatoes, grilled corn, cucumber

GRAZING PLATTER

hummus, babganoush, roasted peppers, olives, 2 cheeses, 2 cured meats,
1 seasonal jam, mustard, flatbread, and fresh baked bread

**CRISPY FALAFEL-DUSTED CAULIFLOWER
over babaganoush with fresh cilantro**

**ENTREES
(choice of 1)**

SANDWICH PLATTER TRIO

smoked salmon, dill scented cream cheese, cucumbers on brioche, chicken salad with cranberries on
croissant, and roasted pepper, arugula, fresh mozzarella and babaganoush on focaccia

CHICKEN CUTLET

bell & evan's chicken breast, pounded thin,
breaded and fried until golden, with lemon butter sauce and fresh parsley

02.14.24



PENNE PASTA IN SEASONAL CREAM SAUCE
fall/winter - roasted squash and sage
spring - pasta in english pea cream with fresh mint and pea tendrils
summer – roasted corn cream with fresh cherry tomatoes

ROASTED GRASS-FED TOP ROUND (+ \$ pp)
herb crusted top round, sliced with horseradish crema

PASTA OF THE DAY
with meatballs baked in Pocono Organics Sunday sauce

SIDES
(choice of 2)

MACARONI AND CHEESE
shells baked in a creamy house-made cheddar cheese sauce

ANTIPASTI VEGETABLES
grilled zucchini, eggplant, pepper, & mushrooms
in balsamic vinaigrette & fresh basil

BASIL PESTO PASTA SALAD
with fresh mozzarella and roasted peppers

LOADED BAKED POTATO SALAD
steamed potatoes, cheddar cheese, bacon, sour cream, and green onion

CRISPY GARLIC POTATOES
salt roasted potatoes, fried until crispy tossed in roasted garlic puree

CHARRED BROCCOLINI
baby broccoli roasted and tossed in lemon vinaigrette

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DESSERTS

a la carte add ons serves 12

FRESH FRUIT PLATTER

Variety of melons, berries, and citrus

BROWNIE & BLONDIE PLATTER

COOKIE PLATTER

variety of chocolate chip, sugar, and oatmeal raisin

ESPRESSO TIRAMISU

with whipped cream

CHOCOLATE MOUSSE

with whipped cream & fresh berries

COFFEE & TEA SERVICE

regular and decaf coffees and tea station

ADDITIONAL THINGS TO KNOW

Buffet package includes buffet server, and water station.

Min 20 / Max 100 guests (depending on location),

3-hour event - 20% service charge & 6% sales tax added to all invoices.

50% deposit at booking, remaining balance to be paid 2 weeks prior to event date

Let our event specialists assist you in making a memorable occasion here at Pocono Organics

Email Info@PoconoOrganics.com

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