



## Lunch Menu



## **BUFFET LUNCH SELECTIONS**

(Includes 1.5 hours of Buffet Service)

### **Classic Deli**

Soup de Jour  
Fresh Fruit Display  
Seasonal Pasta Salad OR Red Potato Salad  
Caesar Salad  
Potato Chips  
Basket of Bakery Fresh Breads and Rolls  
Deli Sliced Ham, Turkey and Roast Beef  
Albacore Tuna Salad  
Assorted Cheeses  
Sliced Tomatoes, Red Onion, Lettuce and Pickles  
Gourmet Brownies and Jumbo Cookies  
Fresh Brewed Iced Tea with Lemon Wedges  
*\$28 per Guest*

### **Western Barbeque**

Coleslaw and Red Potato Salad  
Mixed Greens with Fresh Vegetables, Croutons and Dill Ranch Dressing  
Basket of Bakery Fresh Rolls  
Grilled Vegetable Kabobs  
Grilled Hamburgers, Cheeseburgers and Chicken Breasts  
Assorted Cheeses  
Sliced Tomato, Red Onion, Lettuce and Pickles  
Cowboy Baked Beans  
Tater Tots  
Ice Cream Sundae Station  
Brewed Iced Tea with Lemon Wedges  
*\$31 per Guest*

All prices are subject to a service charge and taxes



## **BUFFET LUNCH SELECTIONS**

(Includes 1.5 hours of Buffet Service)

### **The Southwestern**

Mixed Greens with Jicama and Cilantro Lime Vinaigrette  
Tri-Colored Corn Tortilla Chips with Fresh Salsa and Guacamole  
Make-Your-Own Taco and Burrito Station with Marinated Chicken, Ground Beef,  
Shredded Cheese, Taco Shells, Warm Flour Tortillas and All the Toppings  
Three Cheese Enchiladas  
Santa Fe Rice and Refried Beans  
Jalapeno Corn Bread Served with Butter and Honey  
Lime Sorbet  
Brewed Iced Tea with Lemon Wedges  
*\$32 per Guest*

(Add a Fish Taco Station for \$7 per person)

### **The Mediterranean**

Caesar Salad  
Vine Ripened Tomatoes with Fresh Mozzarella, Basil & Balsamic Vinaigrette  
Elaborate Marinated Antipasto Display with Olives, Cheeses, Vegetables and Meats  
Focaccia & Baguettes with Herbed Extra Virgin Olive Oil  
Baked Penne Pasta with Roma Tomatoes, Artichoke Hearts, Pine Nuts and Parmesan  
Cheese  
Chicken Parmesan  
Cappuccino Mousse and Assorted Biscotti  
Brewed Iced Tea with Lemon Wedges  
*\$33 per Guest*

### **Flavors of the East**

Spring Greens with Asian Pears, Cucumbers and Bean Sprouts in a Soy Peanut  
Dressing  
Vegetable Spring Rolls with Sweet Chili Sauce  
Hot and Sour Soup with Shrimp and Cellophane Noodles  
Stir Fried Vegetables with White and Brown Rice  
Chicken Pad Thai with Vegetables, Eggs, Chili, peanuts and Bean Sprouts  
Mango Sorbet and Sugar Cookies  
Brewed Iced Tea with Lemon Wedges  
*\$31 per Guest*

(Add a Coffee Station to above Buffets for \$3.00 per Guest)

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## PLATED LUNCHES

(All Lunches Include Bakery Fresh Bread and Butter, Brewed Iced Tea with Lemon Slices and Your Choice of a Starter, Entrée and Dessert)

### **Starters**

Grilled Chicken Tortilla Soup  
Gazpacho with Cilantro Crème Fraiche  
Creamy Potato Bisque  
Seasonal Mixed Greens with Roasted Red Pepper and Tear Drop Tomatoes in a  
Citrus Vinaigrette  
Caesar Salad with Garlic Croutons and Parmesan

### **Entrées**

Fontina Stuffed Chicken Breast with Sweet Vidalia Onion Mashed Potatoes,  
Baby Spinach, and Mushrooms in a Marsala Sauce  
Pan Seared Halibut with Jasmine Rice and a Roasted Tomato Fennel Sauce  
Seared Beef Tenderloin with Garlic Mashed Potatoes and a Brandy Mushroom  
Demi-Glace  
Shrimp and Scallops on a Bed of Fettuccini in an Alfredo Cream Sauce  
Vegetable Napoleon with Portabello Mushrooms, Roasted Peppers, Caramelized Onions  
and Goat Cheese Topped with Fresh Marinara Sauce

(Served with Chef's Selections of Seasonal Vegetables)

### **Desserts**

Ice Cream or Sorbet Served with Wafer Cookies  
Cheesecake with Fresh Berries and Passion Fruit Sauce  
Traditional Apple Pie with Vanilla Ice Cream  
Pecan Tartlet with Bourbon Syrup and Chantilly Cream  
Fresh Fruit Tartlets

*\$38 per person*

(Add Coffee Service for \$3.00 per person)

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## ON THE GO BOXED LUNCHES

### **Sandwich Choices**

Turkey Breast with Provolone and Avocado on a Panini Roll

Or

Honey Baked Ham with Fontina Cheese on a Croissant

Or

Roast Beef with Swiss on a Baguette

Or

Grilled Seasonal Vegetable Wrap

(Sandwich Choices are Accompanied with Lettuce, Tomato and Condiments)

### ***All boxed lunches Include***

Bag of Chips

Home Made Jumbo Cookie

Whole Fresh Fruit

Bottled Water or Soda

*\$24 per Guest*

(15 Person Minimum for all boxed lunches)

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## BEVERAGE & FOOD ADDITIONS

### **Beverages**

Regular and Decaffeinated Starbucks Coffee	\$44 per gallon
Hot Water with Assorted Tazo Tea Bags	\$3.50 each
Fresh Brewed Iced Tea	\$40 per gallon
Bottled waters	\$3 each
Soft Drinks	\$3 each
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Hot Water with Packaged Hot Chocolate	\$3.50 per serving
Hot Water with Packaged Hot Cider	\$3.50 per serving
Brewed Hot Chocolate or Cider	\$48 per gallon
Lemonade	\$35 per gallon
Cranberry, Grapefruit or Tomato Juice	\$35 per gallon
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Gatorades	\$4.25 each
Bottled Tazo Organic Iced Teas	\$4 each
Fresh Fruit Smoothies	\$6 each
Mimosas or Bloody Mary's	\$6 each

### **Food**

Whole Fresh Fruit	\$2.50 per piece
Sliced Fruit	\$4.50 per person
Assorted Jumbo Cookies	\$24 per dozen
Gourmet Brownies	\$30 per dozen
Individual Fruit Yogurts	\$3 each
Energy Bars	\$6 each
Turnovers or Cinnamon Rolls	\$36 per dozen
Assorted Granola Bars	\$3 each
Assorted Candy Bars	\$3 each
Assorted Bags of Chips	\$3 each
Tortilla Chips with Salsa	\$3 per person
Tortilla Chips with Salsa and Guacamole	\$7 per person
Potato Chips with French Onion Dip	\$3 per person
Soft Pretzels with Mustard	\$5 per person
Mixed Nuts	\$5 per person
Fresh Pop Corn	\$4 per person

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## **ADDITIONAL FEES**

### **Bartenders**

We will provide one bartender per 50 guests. If you desire to add additional bartenders, we will provide them at a charge of \$25 per hour, per bartender, with a three-hour minimum.

Any banquet bar that does not exceed \$500 in sales will be charged a \$350 fee.

### **Servers**

Buffet functions will be staffed with 1 server per 20 guests.

Plated meals will be staffed with 1 server per 15 guests. If additional staff is requested, we will provide them at a charge of \$25 per hour, with a three-hour minimum.

Guests may be responsible for the rental fees or purchase prices for specialty linens or equipment.