

# Lunch Buffets

2019

(Menu is served only between 11:00a.m. – 2:30p.m. – for groups of 30 or more)

## Traditional Buffet

Includes your choices of salad and starch from the selections listed below, fresh seasonal vegetables, fruit display, rolls and butter and iced tea station

### **Salads** (choice of one)

**Mixed greens** with assorted dressing. **Southwest Caesar salad** with black beans, corn, feta cheese, tortilla strips with chipotle Caesar dressing. **Greek Salad** with feta cheese, tomatoes, red onions, pepperoncini and olives.  
**California Salad** tossed with candied pecans, bleu cheese, and raspberry vinaigrette.

### **Starches** (choice of one)

Rice Pilaf, Yukon Gold and Sour Cream Mashed Potatoes, Roasted Potatoes, Au Gratin Potatoes.  
Add a second starch for \$3.00 per person

Choice of two entrees \$36

Choice of three entrees \$40

Children 6 – 12 \$20

Children under 6 Free

## **Meats**

**Roast Prime Rib of Beef** (add \$3 per person)  
Black pepper encrusted oven roasted rib eye served with creamy horseradish sauce and au jus

**Sweet and Spicy Polynesian Steak**  
Flank steak marinated with pineapple juice, soy sauce, brown sugar, garlic and spices, served with a sweet and spicy Polynesian sauce

**Roast New York Strip Loin**  
Served with a burgundy wine sauce

**Guinness Marinated Flat Iron Steak**  
Guinness marinated flat iron steak with whole grain mustard sauce

## **Poultry**

**Chicken Parmesan**  
Breaded chicken breast with marinara, provolone and parmesan cheeses

**Chicken Marsala**  
Seared chicken served with a light mushroom marsala sauce

**Italian Stuffed Chicken**  
Baked chicken breast stuffed with prosciutto, boursin cheese, spinach and sun-dried tomatoes, served with a tomato cream sauce

**Champagne Chicken**  
Boneless chicken breast stuffed with a mixture of artichoke hearts, black olives, shredded parmesan and brie cheeses, served with a champagne-mushroom cream sauce

## **Seafood**

**Mahi Mahi** (add \$2 per person)  
Served with grilled pineapple salsa and served with orange butter sauce

**Pan-Roasted Salmon**  
Oven roasted and served with a lemon caper sauce

## **Vegetarian**

**Eggplant Parmesan**  
Breaded and seasoned eggplant topped with provolone and parmesan cheeses and marinara sauce

**Vegetable Risotto**  
Risotto with seasonal vegetables

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

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## Sandwich Buffet

*Includes fruit display, mixed green salad with assorted dressings, assorted cheeses, pickles, lettuce, onions, tomatoes, condiments and an iced tea station*

### **Hamburger**

\$22

### **Grilled Chicken**

\$24

### **Burgers and Chicken**

\$26

### **Cold Cuts**

*(ham, smoked turkey and salami)*

\$22

## Fajita Buffet

*Includes Spanish rice, Mexican corn, refried beans, Southwest Caesar salad, soft flour tortillas, taco shells, shredded cheese, lettuce, tomatoes, assorted salsas, sour cream, guacamole and iced tea station*

### **Choice of Chicken, Beef or Portobello**

#### **Mushrooms**

\$28

### **Combination** *(choice of two entrees)*

\$32

## Pasta Bar

*Includes garlic bread, fruit display, Caesar salad and an iced tea station  
pasta and assorted sauces: marinara, Bolognese (meat sauce), alfredo and creamy pesto*

### **Choice of Meatballs or Italian Sausage**

\$26

### **Combination Station** *(Meatballs and Italian Sausage)*

\$30

## Southern Buffet

*Includes mashed potatoes, corn on the cob, corn bread, sliced watermelon, mixed green salad with assorted dressings, cole slaw and iced tea station*

Choice of two entrees \$34

Choice of three entrees \$38

### **Barbecue Chicken** *(bone-in)*

### **Grilled Hot Links**

### **Barbecue Beef Ribs**

### **Grilled New York Steak** *(add \$3 per person)*

### **Barbecue Baby Back Ribs**

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## Soup and Salad Bar

*Includes fresh rolls and an iced tea station*

Choice of two proteins \$26

**Soup** (choose one): *Southwest Chicken Tortilla, Chicken Noodle, Tomato Bisque, Clam Chowder, Cream of Broccoli, Beef and Wild Rice*

**Greens** (choices of two): *Mixed Greens, Romaine, Spinach*

**Proteins:** *Grilled Chicken, Turkey, Ham, Salmon (add \$4/person), Shrimp (add \$3/person), Seared Ahi Tuna (add \$6/person), Dungeness Crab (market price)*

Choice of three proteins \$28

**Toppings:** *Cherry Tomatoes, Carrots, Red Onions, Black Olives, Cucumbers, Hard Boiled Eggs, Croutons, Shredded Cheddar Cheese, Crumbled Bleu Cheese*

**Dressings** (choice of three): *Ranch, 1000 Island, Italian, Oil and Vinegar, Sun-dried Tomato Vinaigrette, Raspberry Vinaigrette, Bleu Cheese*

## Gourmet Sandwich Buffet

*Includes fruit display, mixed green salad with assorted dressings and an iced tea station*

Choice of three sandwiches \$25

### **Southwest Turkey**

*Smoked Turkey, tomato, lettuce, pepper jack cheese and roasted red pepper aioli on focaccia bread*

### **Ham and Cheddar**

*Applewood smoked ham, tomato, lettuce, mild cheddar cheese and honey mustard on focaccia bread*

### **Turkey Pesto**

*Smoked turkey, tomato, lettuce, Swiss cheese and pesto on sweet French baguette*

### **Smoked Salmon**

*On sliced white bread*

Choice of four sandwiches \$27

### **Italian**

*Salami, ham, provolone cheese, lettuce, tomato and oil and vinegar on sourdough baguette*

### **Vegetable**

*Grilled Portobello mushroom, caramelized onions, chipotle aioli and roasted red peppers on hard focaccia*

### **BLTA**

*Bacon, lettuce, tomato, avocado and mayonnaise on sweet French baguette*

### **Cucumber and Cream Cheese**

*On sliced white bread*

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