

Lunch Menu

LUNCH BUFFET (minimum 30 guests)

All Lunch Buffets include Freshly Baked Bread and Rolls

Includes 100% Columbian Regular Coffee, Arabica Decaffeinated Coffee and Assorted Bigelow Teas.

Grilled Burgers Buffet \$14.95/guest

Hearty Chili with Red Onion, and Shredded Cheddar and Jack Cheese

Country Style Potato Salad

Sesame Seed Burger Buns

Grilled All Angus Beef Patties

Pickles, Onions, Lettuce, Tomatoes, and Assorted Cheese Display

Potato Chips

Sweet Creamy Coleslaw

Dessert of Freshly Baked Cookies

Southwest Buffet \$12.95/guest

Sweet Jalapeño Corn Bread

Southwestern Chopped Salad

Skillet Corn

Black Beans and Spanish Rice

Chicken and Cheese Enchiladas with Sour Cream and Salsa

Cinnamon Churros

Sandwich Wraps & Soup Buffet \$11.95/guest

Tomato Basil Soup with Fresh Baked Garlic Bread Sticks

Garden Greens with Radicchio, Red Onion and Cherub Tomatoes with House Balsamic Dressing

Angus Roast Beef, Honey Roasted Turkey and Smoked Ham Wraps

Pickles, Onions, Lettuce, Tomatoes, and Assorted Cheese Display

Potato Chips

Quinoa and Black Bean Salad

Dessert of Freshly Baked Cookies

SERVED LUNCH

Baked & Stuffed Peppers \$14.95/guest

Tossed Garden Salad with House Dressing

Glazed Baby Carrots

Smashed Garlic Potatoes with Savory Beef Gravy

Baked Peppers Stuffed with Homemade Meatloaf Topped with Mozzarella

Chef's Seasonal Dessert

Grilled Chicken Caesar Salad \$10.95/guest

Carrot & Celery Vegetable Soup with Fresh Baked Focaccia

Caesars Salad Topped with Grilled Chicken Breast & Grated Parmesan Cheese

Individual Strawberry and Cheesecake Mousse Parfait

**Vegetarian/Vegan Options Available Upon Request*

Menu prices and prices for other services may increase without notice. All menu prices cannot be guaranteed until 30 days prior to event.

An 8% Sales Tax and 20% Service Charge will be added