

LUNCHEON MENUS

All Entrées include choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Milk
(Minimum 25 Guests)

C O L D E N T R É E S

(Choice of one)

Sliced Roast Beef on Croissant, Mustard and Mayonnaise, served with Roasted Vegetable Pasta Salad
\$20 per Guest

Peppered Roast Beef Tender with Watercress & Horseradish Mayonnaise served with Roasted Vegetable Pasta Salad
\$19 per Guest

Seared Ahi Tuna Salad with Green Beans, Sliced Fennel and Mixed Greens served with a Fresh Herb Drizzle
\$19 per Guest

High Roller Sandwich - Turkey, Bacon, Lettuce, Tomato, Swiss Cheese, and Garlic Mayonnaise
Wrapped in a Flour Tortilla, served with Roasted Vegetable Pasta Salad and Chef's Garnish
\$19 per Guest

Santa Fe Chicken Salad - Seasoned Fajita Chicken Meat served over Field Greens with Grilled Corn
and Julienne Tri-Colored Tortillas with Cilantro Lime Vinaigrette
\$18 per Guest

Taco Salad – Prepared with Spiced Ground Beef in a Crispy Shell topped with Lettuce, Tomato, Cheese, and Onions with
Homemade Salsa
\$18 per Guest

D E S S E R T S

(Choice of one)

Jack Daniel's® Pecan Tart
Served with Chocolate Sauce

Italian Rum Cake
Served with Roasted Pinenuts and Cappuccino Sauce

German Chocolate Cake
Rich Chocolate Buttermilk Cake with
Creamy Coconut and Pecan Icing

Fresh Strawberry Tart Strip
Short Bread Crust with Fresh Strawberry

Carrot Cake
Made with Raisins, Nuts, Pineapple
and Cream Cheese Icing

Baked Apple Tarte Tatin
Served with Fresh Berries, Rum Caramel Sauce
& Cinnamon Ice Cream

Strawberry Short Cake
Pound Cake, Lemon Curd Fresh Strawberries,
and Chantilly Cream

Chocolate Fudge Layer Cake
Layer upon layer of rich moist cake and
Chocolate mousse

Amaretto Cheesecake
Almond Cheesecake, served with Chocolate Curls

Chocolate Raspberry Mousse Cake
Served with Fresh Seasonal Fruit and Chocolate Sauce

Marble Cheesecake
Creamy Style New York Cheesecake
Swirled with Rich Dark Chocolate

Sunshine Lemon Meringue
Shortbread Crust, Lemon Curd
& Raspberry Coulis

LUNCHEON MENUS

(Includes choice of Salad, Served with Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter)
(Choice of one)

SALADS

(Choice of one)

Field Greens with a Medley of Tomatoes and Marinated Vegetables
served with a Champagne Vinaigrette

Garden Fresh Iceberg Lettuce
served with Tomato, Cucumber, Black Olives and choice of Dressing

Caesar Salad with Herbed Croutons and Traditional Caesar Dressing

Shredded Napa Cabbage, Ginger Chicken, Edamame, Cucumber
Cilantro, Wontons and Julianne Carrots, served with Thai Peanut Vinaigrette

Romaine Lettuce with Roma Tomatoes, Mozzarella Cheese
Black Olives and Carrots, served with Basil Balsamic Vinaigrette

Field Greens with Roma Tomatoes served with Parmesan Peppercorn Vinaigrette

Tender Leaf Spinach Salad with Crispy Bacon, Red Onions and Chopped Egg
served with Raspberry Vinaigrette

HOT ENTRÉES

(Choice of one)

Penne Pasta with Roasted Vegetables and Sun-dried Tomatoes topped with Parmesan Cheese
\$19 per Guest

Chicken Piccata with Lemon Caper Sauce served with Blended Wild Rice
\$20 per Guest

Chicken Marsala with Wild Mushroom Sauce served with Grilled Herb Polenta Cake
\$20 per Guest

Grilled Filet of Salmon with a Sun-dried Tomato Pepper Sauce served with Saffron Boiled Potatoes
\$20 per Guest

Grilled Petite Filet Mignon with Shiitake Mushroom Sauce served with Roasted Garlic Whipped Potatoes
\$21 per Guest

Grilled Boneless Breast of Chicken with Artichoke Tapenade and
Grilled Filet of Salmon with a Warm Dijon Mustard Vinaigrette served with Blended Wild Rice
\$24 per Guest

Grilled Boneless Breast of Chicken with a Chardonnay Glacé and
Grilled Petite Filet Mignon with
Shiitake Mushrooms and Shallots served with Herb Whipped Potatoes
\$26 per Guest

LUNCHEON MENUS

DESSERTS

(Choice of one)

Jack Daniel's® Pecan Tart
Served with Chocolate Sauce

Italian Rum Cake
Served with Roasted Pinenuts and Cappuccino Sauce

German Chocolate Cake
Rich Chocolate Buttermilk Cake with
Creamy Coconut and Pecan Icing

Fresh Strawberry Tart Strip
Short Bread Crust with Fresh Strawberry

Carrot Cake
Made with Raisins, Nuts, Pineapple
and Cream Cheese Icing

Baked Apple Tarte Tatin
Served with Fresh Berries, Rum Caramel Sauce
& Cinnamon Ice Cream

Strawberry Short Cake
Pound Cake, Lemon Curd Fresh Strawberries,
and Chantilly Cream

Chocolate Fudge Layer Cake
Layer upon layer of rich moist cake and
Chocolate mousse

Amaretto Cheesecake
Almond Cheesecake, served with Chocolate Curls

Chocolate Raspberry Mousse Cake
Served with Fresh Seasonal Fruit and Chocolate Sauce

Marble Cheesecake
Creamy Style New York Cheesecake
Swirled with Rich Dark Chocolate

Sunshine Lemon Meringue
Shortbread Crust, Lemon Curd
& Raspberry Coulis

LUNCHEON MENUS

HOT LUNCHEON BUFFET

(Minimum 25 Guests)

COLD SELECTIONS

(Choice of 2)

Potato Salad
Fresh Fruit Salad
Mixed Vegetable Salad
Pasta Primavera Salad
Tossed Salad with Assorted Dressings
Asian Cabbage Crunch Salad

HOT SELECTIONS

(Choice of 2)

Roasted Pork Loin Citrus Glaze
Seafood & Chorizo Sausage Stew
Rotisserie Chicken
Braised Beef Brisket
Rib Eye Steak
Chicken Piccata

Chicken Marsala
Italian Sausage with
Sautéed Peppers
Mesquite Barbecued Tri Tip

Baked Herb-Crusted Halibut
Grilled Salmon with
Lemon Cilantro Butter Sauce
Chicken or Beef Fajitas with
Sautéed Onions and Peppers

ACCOMPANIMENTS

(Choice of 2)

Macaroni & Cheese
Rigatoni Pomodoro
Oven-Roasted Red Skin Potatoes
Parmesan Potatoes
Au Gratin Potatoes
Garlic Whipped Potatoes
Roasted Fingerling Potatoes
Saffron Rice
Steamed Rice

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

DESSERTS

Assorted Cakes and Pies including
Fruit Pie, Cream Pie and Cheesecake

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Regular Teas, Iced Tea and Milk

\$30.00 per Guest

Additional hot entrée selection is \$4 per Guest

LUNCHEON MENUS

DELI LUNCHEON BUFFET

(Minimum 25 Guests)

SOUP DU'JOUR

SALADS

Potato Salad, Cole Slaw, Fruit Salad, Mixed Vegetable Salad

MEATS, CHEESES AND CONDIMENTS

Assorted Delicatessen Meats including Ham, Corned Beef, Roast Beef, Oven-Roasted Turkey Breast, Swiss and American Cheeses, Lettuce, Tomato, Sliced Red Onions, Kosher Pickle Spears, Mustard, Mayonnaise, and Creamy Horseradish

BREADS

Assortment of Fresh Sliced Breads and Rolls including White, Wheat, Rye, Sourdough and Kaiser

DESSERTS

Assorted Miniature French Pastries including Fruit Pie, Cream Pie and Cheesecake, served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas, Iced Tea and Milk
\$26.00 per Guest

DELI LUNCHEON ENHANCEMENTS

Crab & Artichoke Pasta Salad	\$5.25 per Guest	Hot Pastrami	\$3.50 per Guest
Pasta Primavera Salad	\$3.00 per Guest	Cuban Sandwich	\$4.00 per Guest
Chicken Salad	\$3.00 per Guest	Roasted Vegetable	
Tuna Salad	\$3.50 per Guest	Crudités Display	\$3.50 per Guest
Shrimp Salad	\$5.00 per Guest		

BOXED LUNCHESES

Served with a Piece of Whole Fresh Fruit, Potato Chips
Individually Wrapped Jumbo Cookie and Soft Drink

Oven-Roasted Turkey Croissant Sandwich
Cold Grilled Chicken Breast on a Sourdough Roll
Assortment of Italian Cold Cuts on a Sub Roll
Roast Beef and Swiss Cheese Croissant Sandwich
Roasted Vegetables on Focaccia Bread
Ham and American Cheese on a Sub Roll
\$19 per Guest