Buffet Lunch Options

**Fiesta Fajita Buffet $26.00**
- Romaine Salsas with Chipotle-Ranch, Herbed Vinaigrette
- Marinated Southwestern Chicken and Beef strips
- Sautéed Onions and Bell Peppers
- Spanish Rice, Refried Beans and Warm Flour Tortillas
- Shredded Lettuce, Jalapeno Peppers, Sour Cream, Guacamole, Pico De Gallo, Diced Tomatoes
- Shredded Monterey Jack and Cheddar Cheese
- Warm Churros
- Cinnamon Dust Sopapillas with Honey-Powdered Sugar
- Chilled Ice Tea

**Picnic Basket $25.00**
- Fresh Fruit Salad
- Creamy Coleslaw
- Crispy Seasoned Southern Fried Chicken
- Slow Roasted Memphis Style Ribs
- Country Style Baked Beans and Sweet Corn on the Cob
- Homemade Cornbread Rolls with Honey Butter
- Homemade Apple Cobbler and Lemon Meringue Pie
- Chilled Ice Tea

**Italian Buffet $26.00**
- Old World Minestrone Soup
- Caesar Salad, Parmesan Cheese, Seasoned Croutons and Caesar Dressing
- Chicken Scaloppini w/ White Wine and Lemon Capers
- Bow Tie Pasta tossed in a Pesto Cream Sauce
- Choice of: Baked Beef or Vegetarian Lasagna
- Italian Vegetable Sauté
- Garlic Bread
- Tiramisu and Cannoli’s
- Chilled Ice Tea

**All American Buffet $27.00**
- Seasonal Green Salad with House Dressings
- Fresh Seasonal Fruit
- Home-style Potato Salad
- Hickory Smoked BBQ Chicken Breast
- Grilled Angus-Beef Hamburgers and Jumbo All Beef Hot Dogs
- Country Style Baked Beans and Sweet Corn on the Cob
- Appropriate Garnishes and Condiments
- Homemade Banana Pudding & Warm Peach Cobbler
- Chilled Ice Tea

**Little New York Deli Buffet $23.00**
- Daily Soup Selection
- Tossed Fruit Salad
- Red Skin Sour Cream Potato Salad
- Pasta Salad
- Sliced Roasted Turkey, Thinly Sliced Genoa Salami,
- Sliced Honey Baked Ham, Sliced Tender Roasted Beef
- Cheddar, Swiss, Provolone, Pepper Jack
- Appropriate Garnishes and Condiments
- Assorted Baked Breads to include: Home Style Rye, White, Whole Wheat,
- Hoagie Roll, Kaiser Rolls and Croissants
- Potato Chips
- Assorted Dessert Bars and Freshly Baked Cookies
- Chilled Ice Tea

Prices subject to 23% service charge and 7% sales tax. Minimum of 30 guests.
Additional Charge’s - 1-15pp Additional Charge of $100.00 and 15-30pp Additional Charge $50.00

Rev 02_2013
Buffet Lunch Options

Create Your Own Lunch Buffet
Choice of 2 Entree's $24.00
Choice of 3 Entree's $27.00

Salads – Choice of Two:
Fresh Garden Salad Pasta Salad Potato Salad
Fresh Fruit Salad Cole Slaw Tomato Cucumber Salad
Caesar Salad

Vegetables and Starches – Choice of Two:
Honey Glazed Carrots Southern Style Green Beans Macaroni & Cheese
Fresh Vegetable Medley Kernel Corn Brussels Sprouts
Steamed Broccoli Oven Roasted Potatoes Squash Medley
Potatoes Au Gratin Rice Pilaf Parmesan Potatoes
Garlic Mashed Potatoes Corn Bread Dressing Steamed Cauliflower
Candied Yams Lyonnaise Potatoes Lima Beans

Entrees:
Vegetarian Pasta Herb Crusted Pork Loin Baked Tilapia Old Fashion Meatloaf
Fried or Baked Chicken Roasted Top Round London Broil Chicken Marsala
Honey Cured Ham Roasted Turkey Breast Fried Catfish BBQ Brisket
Italian Beef Lasagna BBQ Pulled Pork Roasted Beef Brisket Spinach Lasagna

Desserts – choice of two:
Bread Pudding Banana Pudding Lemon Pie
Peach Cobbler Apple Cobbler Pecan Pie
Chocolate Cake Chocolate Mousse Coconut Cake
Carrot Cake Coconut Cake Chocolate Cream Pie

Prices subject to 23% service charge and 7% sales tax. Minimum of 30 guests.
Additional Charge's - 1-15pp Additional Charge of $100.00 and 15-30pp Additional Charge $50.00

Boxed Lunch Options
All Boxed Lunches include Potato Chips, Whole Fresh Fruit, Cookie or Brownie, Appropriate condiments, assorted soda or bottle water and utensils

Turkey Club Croissant $17.00
Sliced Smoked Turkey, Hickory Smoked Bacon, Cheddar Cheese on a Croissant

Deli Sandwich $17.00
Smoked Turkey Breast, Sliced Honey Baked Ham, Genoa Salami with Provolone Cheese served on Multigrain Bread

Grilled Vegetable Wrap $17.00
Roasted Grilled Bell Peppers, Zucchini, Squash, Onions with Sun-dried Tomato Wrap with a Pesto Spread

Grilled Chicken Wrap $17.00
Grilled Chicken Breast, Brie Cheese, Basil Aioli on a Whole Wheat Wrap

Prices subject to 23% service charge and 7% sales tax.
Lunch Sandwiches Options
All Sandwich Selections served plated with Chips and Fresh Fruit, Freshly Brewed Coffee, Decaf, Chilled Iced Tea

Shaved Turkey Croissant $19.00
Shaved Roast Turkey Breast with Swiss Cheese, Avocado, Sliced Tomato, Grilled Vegetables and Pesto Mayonnaise Served on a Buttery Croissant with Pasta Salad

Fried Catfish on Kaiser Bun $20.00
Southern Fried Catfish Tender, Served with Shredded Lettuce, Tomato, Sliced Onion on a Toasted Kaiser Bun with Creamy Cole Slaw

Turkey Club Wrap $19.00
Shaved Turkey, Bacon, Lettuce, Tomato and Swiss Cheese, Garlic Mayonnaise, wrapped in a Tortilla, served with Tortellini Pasta Salad

Italian Focaccia Sandwich $21.00
Marinated Grilled Vegetables piled high on a Focaccia Bread, Basil Mayonnaise and Balsamic Vinaigrette, served with Tomato Basil Salad

Fried Chicken Wrap $22.00
Crispy Fried Chicken Strips with Bacon, Lettuce, Red Onion, Cheddar Cheese Wrapped in a Flour Tortilla, Chipotle Aioli, Served with Red Bliss Potato Salad

Soups and Salad Combos
All selections include soup, warm rolls with butter, dessert, freshly brewed coffee and iced tea

South of the Border Salad $19.00
Mixed Garden Salad, Ripe Tomatoes, Black Beans, Avocado, Diced Red Onions, Fire-Roasted Corn, Southwest Chipotle Dressing

Cobb Salad $21.00
Seasonal Greens with Grilled Chicken Breast, Hickory Smoked Bacon, Blue Cheese Crumbles, Hard Boiled Eggs, Tomatoes, Sliced Avocado and Herbed Ranch Dressing

Trio Salad $22.00
Chicken Salad, Tuna Salad, Egg Salad, Vine Ripe Tomatoes, Hard Boiled Egg, Pickle Spear

Whispering Woods Chicken Salad $22.00
Chunky Chicken Salad, Sweet Pecan Vinaigrette, Pickle Spear

Prices subject to 23% service charge and 7% sales tax.
Plated Luncheon Options

All lunch selections include salad, entrée selection, Chef’s suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

Roasted Pork Loin $24.00
Roasted with Hoisin Glaze, Potato Cake, Seasonal Vegetable

Medallions of Beef $26.00
Pink Peppercorn and Béarnaise Sauce, Whipped Chive Potatoes, Seasonal Vegetable

Roasted Vegetables & Fettuccine $22.00
Roasted Peppers, Zucchini, Squash, Mushroom, Red Onion, Vodka Tomato Sauce

Citrus Chicken Breast $24.00
Lemon Grilled with Lemon Beurre Blanc, Parmesan Roasted Potatoes, Seasonal Vegetable

Sautéed Tilapia with Shrimp $25.00
Sautéed Tilapia with Shrimp, Diced Tomatoes, White Wine Sauce, Rice and Seasonal Vegetable Medley

Parmesan Crusted Chicken Breast $24.00
Parmesan Chicken Breast, Angel Hair Pasta with Roasted Basil Tomato Sauce

Sliced London Broil $25.00
Marinated London Broil, Cheddar Yukon Gold Mashed Potatoes with Bordelaise Sauce

Seared Salmon Filet $24.00
Tropical Fruit Salsa, Risotto, Grilled Asparagus

Crepes Florentine $24.00
Tender Moist Chicken with Mushrooms Wrapped in a Crepe, Veloute Sauce

Prices subject to 23% service charge and 7% sales tax.