RAMADA LUNCH BUFFET

Served 11:00 am-2:30 pm

SALADS (Select Two)

Garden Salad Bar Italian Pasta Salad Fresh Fruit Salad

Red Skin Potato Salad Spinach Salad with Candied Pecans Caesar Salad Cole Slaw

ENTRÉES (Select Two)

Southern Fried Chicken Grilled Pork Chops with Brandy Apples Southern Style Chicken and Dumplings Grilled Sirloin with Caramelized Onions Classic Meatloaf with Mushroom Gravy Herb Roasted Salmon with Citrus Butter Baked Chicken with Herb Gravy Grilled Salmon with Cucumber Mint Relish Chicken Parmesan with Marinara Mediterranean Baked Cod Baked Manicotti with Spinach and Parmesan cream Sautéed Shrimp with Sun Dried Tomato Pasta Pasta Primavera with Julienne Vegetables

ACCOMPANIMENTS

Roasted Seasonal Vegetables Garlic Mashed Potatoes Macaroni and Cheese H Sautéed Spinach with Lemon Roasted Broccoli and Cauliflower

(Select Three) Buttered Corn Rice Pilaf Honey Glazed Baby Carrots Scalloped Potatoes

Green Beans Oven Roasted Potatoes Okra and Tomatoes Steamed Asparagus Roasted Sweet Potatoes

DESSERT

Chef's choice of assorted desserts

Included are rolls, butter, brewed Regular & Decaffeinated Coffee, Iced and Hot Tea

Luncheon Buffet service is one hour in duration

\$18.95 per person

Additional Entrée \$3.00 per person \$100 Set up fee if less than 50 guaranteed for the buffet Buffets require a minimum of 25 people

All prices are subject to a 20% service charge as well as state and local taxes All prices and menu selections are subject to change



LUNCH A LA CARTE

Served 11:00 am-2:30 pm

Luncheon entrées included choice of Tossed Salad with Cherry Tomatoes, Cucumbers and Shredded Carrots or a Cesar Salad with Parmesan Cheese, rolls, dessert and freshly brewed coffee and tea

<u>ENTRÉES</u>

(Select One)

Country Fried Steak with Pepper Gravy	\$13.95
Classic Chicken Parmesan	\$14.95
Mojo Pork Loin with Plantains	\$14.95
Grilled Pork Chops with Baked Apples	\$14.95
Herb Crusted Salmon with Citrus Butter	\$15.95
Seared Crab Cakes with Remoulade Sauce	\$15.95
Chicken Cordon Bleu with Sherry Cream	\$15.95
Blackened Mahi-Mahi with Mango Salsa	\$15.95
Grilled Sirloin Steak with Sauteed Mushrooms	\$16.95
Panko Crusted Fried Shrimp with Rémoulade Sauce	\$16.95
Herb Crusted Chicken with Sherry Cream	\$16.95
Teriyaki Glazed Strip Steak	\$16.95

ACCOMPANIMENTS

(Select Two)

Steamed Broccoli Pacific Vegetable Medley Roasted Sweet Potato Spanish Rice Green Beans Rice Pilaf Parmesan Penne Pasta Sautéed Spinach Garlic Roasted Potatoes Whipped Potatoes Grilled Asparagus Baby Carrots

DESSERT

(Select One)

Carrot Cake Southern Pecan Pie Key Lime Pie Triple Chocolate Cake Red Velvet Cake Lemon Meringue Pie Banana Pudding Pumpkin Pie Coconut Cream Pie

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BOARDROOM DELI BUFFET

Minimum 10 people-Self-Serve

Choose One Selection per 10 guests

Slow Roasted Top Round of Beef Smoked Virginia Ham Roasted Turkey Breast Lemon Tarragon Chicken Salad Creamy Egg Salad Albacore Tuna Salad

All Deli Boards to include Lettuce, Tomato, Onion, Dill Pickles, Mayonnaise and Mustard, Swiss, Cheddar and American Cheeses, Rolls, Croissants and Assorted Sliced Breads

Side Items

(Select three)

Southern Potato Salad Creamy Cole Slaw Assorted Bag Chips Garden Salad Bar Mediterranean Pasta Salad Assorted Cookies and Brownies

For an additional \$2.50 per person a soup du jour can be added

Served with Brewed Regular & Decaffeinated Coffee, Iced Tea

Deli Buffet service is one hour in duration \$14.95 per person

GOURMET BOXED LUNCH

Freshly made Croissant Sandwich, Tortilla Wrap or Kaiser Roll to include Lettuce and Tomato and Appropriate Condiments

Choose One Selection per 10 guests

Roasted Turkey Roasted Beef Veggie Honey Glazed Ham Chicken Salad Tuna Salad

Boxed Lunch includes Chips, Banana, Cookie and Bottled Water \$11.95 per person

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BREAKTIME

Florida Continental......\$10.50 per person Assorted Chilled Fruit Juice, Sliced Fresh Fruit Display, a Variety of Danishes,

Assorted Chilled Fruit Juice, Sliced Fresh Fruit Display, a Variety of Danishes, Croissants and Bagels with Cream Cheese. Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea or Hot Chocolate

Assorted Chilled Fruit Juices, Sliced Fresh Fruit Display, Ham & Chicken Biscuits. Assorted Fruit Yogurts and a Variety of Breakfast Pastries, Bagels with Cream Cheese, Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea or Hot Chocolate

Your break time service is one hour in duration

All replenishing over the one hour is at additional cost per consumption All break time offerings are priced per person, based on your guaranteed number

BEVERAGES

Premium and/or Decaffeinated Coffee	\$20.00 per gallon
Iced Tea (Sweet and/or Unsweetened)	
Fruit Punch	\$18.00 per gallon
Lemonade	\$18.00 per gallon
Fruit Juices (Orange; Cranberry).	\$12.00 per pitcher
Premium Herbal Tea	\$1.50 each
Bottled Water	\$2.00 each
Assorted Soft Drinks (20 oz bottle)	\$3.00 each

PASTRIES

Assorted Mini Danish	
Assorted Doughnuts.	\$18.00 per dozen
Assorted Muffins	\$19.00 per dozen
Assorted Cookies	\$22.00 per dozen
Brownies	\$22.00 per dozen
Cinnamon Buns	\$24.00 per dozen
Bagels with Cream Cheese	\$24.00 per dozen
Assorted French Pastries	\$26.00 per dozen

We will gladly tailor-make a break to suit your business meeting or seminar

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BREAKFAST BUFFET

Served 7am-10am

Served with Seasonal Fresh Fruit Salad, A Variety of Breakfast Pastries, Scrambled Eggs, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Fruit Juice

<u>EGGS</u>

(select one) Eggs Benedict Southwest Breakfast Buritto Italian Sausage Frittata

STARCH

(Select two) Breakfast Potatoes Cheese Grits French Toast Biscuits and Gravy Buttermilk Pancakes

\$15.95 per person

ner person

BREAKFAST UPGRADES

OMELET STATION TO INCLUDE*

Ham, Bacon, Shredded Cheese, Mushrooms, Bell Peppers, Tomatoes, Onions and Spinach *Chef Attendant Fee 60.00 for Omelet Station \$5.00 per person

OATMEAL BAR

Hot Oatmeal Served with Brown Sugar, Walnuts, Dried Cranberries, Fresh Berries and Honey \$3.00 per person

PROTEINS

(Select one)

Sausage Links Apple Wood Smoked Bacon

Grilled Ham

Turkey Sausage

YOGURT AND GRANOLA BAR

Assorted Low Fat Fruit Yogurt, with Almond Granola, Fresh Berries \$3.00 per person

BELGIUM WAFFLE STATION

Belgian Waffles with Butter, Maple and Strawberry Syrups \$4.00 per person

Breakfast Buffet service is one hour in duration

\$100 Set up fee if less than 50 guaranteed for the buffet Buffets require a minimum of 25 people

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BRUNCH BUFFET

Served 10am-2:30pm

Served with A Variety of Breakfast Pastries, Chef's Selection of Desserts Freshly Brewed Regular and Decaffeinated Coffee, Iced and Hot Tea and Fruit Juice

BREAKFAST SELECTIONS

EGGS*

(Select one) Eggs Benedict Italian Sausage Frittata Southwest Breakfast Burrito Scrambled Eggs

STARCH (Select one)

Breakfast Potatoes Cheese Grits Biscuits and Gravy French Toast Buttermilk Pancakes

PROTEIN

(Select one) Sausage Links Apple Wood Smoked Bacon Grilled Ham Turkey Sausage

SALAD

(Select one) Garden Salad Bar Fresh Fruit Salad Traditional Caesar Salad Italian Pasta Salad Cole Slaw Red Skin Potato Salad

LUNCH SELECTIONS

ENTREES

(Select two) Grilled Sirloin with Caramelized Onions Southern Fried Chicken Mediterranean Baked Cod Pasta Primavera with Julienne Vegetables Southern Style Chicken and Dumplings Sautéed Shrimp with Sun Dried Tomato Pasta Herb Roasted Salmon with Citrus Butter Baked Manicotti with Spinach Parmesan Cream

ACCOMPANIMENTS

Buttered Corn Rice Pilaf Macaroni and Cheese Scalloped Potatoes *(Select two)* Green Beans Oven Roasted Potatoes Honey Glazed Baby Carrots

Garlic Mashed Potatoes Sautéed Spinach with Lemon Roasted Seasonal Vegetables Steamed Broccoli Cauliflower

Brunch Buffet service is one hour in duration

\$24.95 per person

\$100 Set up fee if less than 50 guaranteed for the buffet Buffets require a minimum of 25 people

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