Calered Lunch Buffels

Deli Buffet

Roast Beef, Smoked Ham, Pepper Cured Pastrami, Roast Breast of Turkey, Kaiser Rolls, Rye and Wheat Breads, Sliced Imported and Domestic Cheeses, Crisp Garnish Tray of Lettuce, Beefsteak Tomato, Bermuda Onion, Kosher Dill Pickle Spears and Pepperoncini, Cole Slaw, Potato and Mixed Green Salads, Spicy Mustard, Seasoned Mayonnaise, Olive Oil and Balsamic Vinegar Cruets, Freshly Baked Assorted Cookies

\$20 PP • Add Chef's Choice of Soup \$3 PP

Backyard Grill Buffet

Char-Broiled Black Angus Beef Burgers, "Walter's Style" Grilled Premium Hot Dogs, Molasses and Bacon Baked Beans, House-Made Cole Slaw, Celery Seed Essence, Assorted Individual Bags of Savory Chips, Kosher Dill Pickle Spears, Diced Onions, Beefsteak Tomato, Shredded Lettuce, Sweet and Pungent Condiments, Butter Soaked Honey Corn Bread \$20 PP • Add Slow Smoked Back Ribs (1/4 Rack St Louis Style) \$6 PP

Tex-Mex Buffet

Char-Broiled Tequila-Lime Marinated Breast of Chicken and Garlic Teriyaki Marinated Skirt Steak, Roasted Pepper Medley, Sweet Vidalia onions, Cheddar Jack Cheese Molcajete Garnish (Shredded Lettuce, Pico De Gallo, Pickled Jalapenos, Guacamole, Sour Cream), Alamo Rice, Flour Tortillas, Almost Re-Fried Beans, Mini Churros with Cinnamon Sugar Honey Glaze \$21 PP • Add Chicken and Cheese Enchiladas, Cilantro Pesto \$6 PP

Italian Buffet

Penne Carbonara, Fresh Mushrooms, Smoked Bacon, White Wine Garlic Cream, Parmesan Reggiano, Grilled Italian Sausage Links, Roasted Peppers and Onions, Meatballs Putanesca, Rustic Gremolata, Caesar Salad, House-Made Croutons, Imported Parmesan, Classic Dressing, Garlic Breadsticks, Toasted Almond Biscotti with Amaretto Cream Drizzle \$21 PP • Add Meat and Cheese Lasagna, Basil Pesto \$6 PP

Southern Comfort Buffet

Southern Fried Chicken, Mashed Potatoes, Hot Brown Gravy, Peas and Carrots or Sweated Collards, Cole Slaw, Buttermilk Biscuits, Bourbon Glazed Bread Pudding \$23 PP • Add Beat-up Ham Hocks, Brown Sugar Mustard Glaze \$6 PP

