

# LUNCH MENUS

All Lunch Menus served with Sweetened and Unsweetened Iced Tea

## Sandwich Buffet- \$12.00

**Choice of Sandwiches:** Turkey Club on Wheat, Chicken Salad Croissant, Ham & Brie on Croissant with Granny Smith Apples, Italian Wrap, Chicken Caesar Wrap, Veggie Hummus Wrap, Beef & Bleu with Caramelized Onions

**Options:** Chicken Sandwich with Pancetta & Arugula, Turkey Sandwich with Pesto, Fresh Mozzarella & Tomatoes, Steak Sandwich with Creamy Horseradish +\$3

**Assorted Condiments:** Roasted Garlic Aioli, Grain Mustard, Tomato Chutney

**Individual Bags of Vickie's Chips** (Original, BBQ, Salt & Vinegar, and Jalapeno)

**Choice of Salad:** Kale Salad with Garlic & Lemon, Arugula Salad with Apples, Blue Cheese, Pecans & Balsamic Dressing, Strawberry Springtime Salad with Feta & Lemon Poppy Seed Dressing, Spinach Salad with Bacon, Red Onion, Chopped Hard Boiled Egg & Toasted Sesame Vinaigrette, Loaded Baked Potato Salad, Bowtie Pasta Salad, or Fruit Salad

**Assorted Cookies**

Boxed Lunches Available with Bottle Beverage +\$2

## Soup & Salad Bar- \$14.00

**Choice of Soup:** Squash Soup, Chicken Tortilla Soup, Black Bean Chili, Edamame Soup or Tomato Bisque Soup

**Salad Bar:** Mixed Greens, Baby Leaf Spinach, Shredded Carrots, Cherry Tomatoes, Sliced Cucumbers, Hard Boiled Egg, Shredded Parmesan Cheese, Crumbled Bleu Cheese, Croutons, Dried Cranberries, Crumbled Bacon, and Sliced Chicken served with Ranch. Lemon Poppy Seed, Balsamic & Toasted Sesame Dressings - Shrimp Option +\$3  
Bowtie Pasta Salad, Assorted Rolls & Breads with Butter, Assorted Dessert Bars

## Taco Buffet- \$15.00

Seasoned Ground Beef & Marinated Chicken with Shredded Lettuce, Sour Cream, Guacamole, Salsa, Shredded Cheese, Flour Tortillas, Tortilla Chips, Warmed Queso Dip, Seasoned Black Beans & Rice and Chewy Chocolate Brownies Option: Fajita Bar with Sliced Flank Steak, Peppers, & Onions +\$3

## BBQ Buffet- \$16.00

Pulled BBQ Pork with Choice of BBQ Sauce (Sweet & Spicy or House), Buns, House-Made Mac & Cheese, Loaded Potato Salad, Chef's Garden Salad with Ranch and Balsamic Dressing, and Key Lime Pie

## Hearty Lunch- \$18.00

Roasted Chicken with Sun-Dried Tomato Cream Sauce, Arugula Salad with Apples, Pecans, Blue Cheese & Balsamic Vinaigrette, Garlic Green Beans, Jasmine Rice, Rolls, and Peanut Butter Pie

## Upscale Lunch- \$22.00

Salmon with Beurre Blanc, Beef Tips with Mushroom Gravy, Caesar Salad, Mashed Potatoes, Roasted Asparagus, Spinach Au Gratin, Rolls, and New York Style Cheesecake

Minimum catering order of 15 guests is requested or please allow for buffet adjustments to accommodate smaller guest count.

All prices listed are per person, subject to 8% sales tax and 21% service charge.

Menus can be customized to accommodate special requests or allergies - see our special dietary menus.