



**LUNCH**



# LUNCH BUFFETS

All Lunch Buffets include freshly baked cookies & brownies, freshly brewed coffee, decaffeinated coffee, and freshly brewed iced tea.

## DELI BUFFET | \$39

### SALADS & SIDES

Fresh Seasonal Fruit Salad  
Mixed Green Salad with Balsamic Vinaigrette  
Pasta Salad

Sundried Tomato, Roasted Broccoli, & Fresh Herb  
Potato Chips

### MAIN COURSE

#### BUILD YOUR OWN SANDWICH

Sliced Turkey Breast, Country Ham, Roast Beef,  
Crispy Bacon, Hard-Boiled Egg, and Chicken Salad  
Thinly sliced Swiss, Cheddar, Provolone Cheese  
Assorted Deli-Style Breads

Mayonnaise, Mustard, Italian Vinaigrette  
Leaf Lettuce, Vine-Ripened Tomato,  
Sweet Onion, Kosher Dill Pickles,  
Pepperoncini

## UNDER WRAPS | \$42

### SALADS & SIDES

Garden Salad  
Shaved Fresh Vegetables &  
Fine Herb Vinaigrette

Super Foods Salad  
Quinoa, Avocado, Citrus, Brussels, Apple,  
and Bitter Greens

Root Vegetable Chips with Assorted Dips

### MAIN COURSE

Southwestern Wrap  
Lime and Sweet Onion Marinated Skirt Steak  
Sweet Corn and Black Bean Salsa,  
Pickled Sweet Onion, Fresh Avocado

Veggie Wrap  
Assorted Roasted Veggies, White Bean  
Hummus, Baby Spinach with Roasted  
Garlic & Boursin Cheese

Pesto Chicken Wrap  
Marinated Grilled Chicken with Pesto  
Baby Heirloom Tomatoes Mixed Baby Lettuces



## LUNCH BUFFETS cont.

### BACKYARD BBQ | \$47

#### SALADS & SIDES

Homestyle Potato Salad  
Creamy Cole Slaw  
Mixed Green Garden Salad & Fresh Vegetables  
Buttermilk Ranch Dressing & Raspberry Vinaigrette

Grilled Vegetable and Mushroom Skewers  
Baked Beans with Applewood Smoked Bacon  
Braised Collard Greens

#### MAIN COURSE

Grilled Angus Burgers  
Mesquite Grilled BBQ Chicken  
Kosher All-Beef Hot Dogs

#### EXTRAS & CONDIMENTS

Thinly Sliced Swiss, Cheddar & Provolone,  
Crispy Bacon, Leaf Lettuce, Beefsteak Tomato,  
Sweet Onion, Dill Pickles, Pepperoncini  
Mustard, Mayo, Dijon Mustard

#### DESSERT

Seasonal Fresh Fruit Pies & Tarts

### BEACH BBQ | \$58

#### SALADS & SIDES

Watermelon Salad  
Pickled Blueberries and Marinated Feta

Orecchiette Pasta Salad  
Sundried Tomato, Kalamata Olive,  
and Fresh Herbs

Mixed Green Garden Salad &  
Fresh Vegetables  
Buttermilk Dressing & Fine Herb Vinaigrette

Garlic Roasted Red Bliss Potatoes  
Grilled Corn with Green Goddess Butter

#### MAIN COURSE

Char-Grilled Mahi Mahi  
with Pineapple Salsa & Cilantro Pistou

Mojo Marinated Pork Loin  
with Roasted Plantain & Fresh Lime

Herb Marinated "Beer Can" Chicken

#### DESSERT

Key Lime Pie

All Prices Are Per Person



## LUNCH BUFFETS cont.

### SOUTHERN COMFORT | \$61

#### SALADS & SIDES

Spinach Salad  
Bacon, Sweet Onion, Vine-Ripened Tomato,  
and English Cucumber, with Buttermilk Dressing  
and Green Goddess

Marble Potato Salad  
Crispy Bacon, Arugula, and Farm Eggs  
w/ Pickled Seed Mustard Vinaigrette

Carolina Gold Rice Pilaf  
Four Cheese Macaroni and Cheese  
Freshly Baked Cornbread  
Whipped Sweet Cream Butter & Local Honey

#### MAIN COURSE

Fried Chicken  
Tupalo Honey and Hot Sauce

Hay Roasted Pork Loin  
Truffled Carolina BBQ

Blackened Catfish  
Sweet Corn Succotash

#### DESSERTS

Peach Cobbler & Bourbon Pecan Tart

### FARM FRESH SALADS | \$45

#### SALADS & SIDES

Mixed Field Greens, Lettuce,  
& Fresh Baby Spinach  
Tomatoes, Cucumbers, Carrots, Bell Peppers,  
Red Onion, Mandarin Oranges, Sliced Strawberries,  
Dried Cranberries, Candied Walnuts, Bleu Cheese  
Crumbles, Feta Cheese, Crumbled Bacon Bits,  
Brioche Croutons

Fine Herb Vinaigrette, Buttermilk Dressing,  
Balsamic Vinaigrette, Olive Oil & Red Wine  
Vinegar

Classic Caesar Salad  
Homemade Brioche Croutons, Parmigiano  
Reggiano, Capers, Anchovy, and Garlic

#### MAIN COURSE

Herb Marinated Flank Steak  
Lime, Cilantro, and Sweet Onion

Grilled Chicken  
Lemon-Thyme Vinaigrette

Homemade Tuna Salad

# LUNCH BUFFETS cont.

## THE NAPLES | \$65

### SALADS & SIDES

Marinated Vegetable and Antipasto Platter  
Classic Caesar Salad  
Toasted Brioche, Anchovy, Garlic, and Capers  
Heirloom Tomato Caprese  
Fresh Basil, Saba, and Extra Virgin Olive Oil

### MAIN COURSE

Chicken Saltimbocca  
Roasted Shallot, Prosciutto, Fontina and Sage

Olive Oil Poached Atlantic Salmon  
Fresh Citrus, Baby Fennel, and Melted Leeks

Wild Mushroom Ravioli  
Fresh Herbs and Preserved Lemon Cream

Roasted Broccoli  
Red Pepper, Lemon, and Parmesan

### DESSERT

Assorted Homemade Cannoli  
Mini Crème Brûlée  
Dark Chocolate & Hazelnut Tiramisu Cups

## FIESTA | \$59

### SALADS & SIDES

Salad Greens with Tomatoes, Avocado,  
  
Fresh Red Pepper & Roasted Corn  
Served with Southwestern Ranch Dressing  
  
Tortilla Chips, Guacamole & Salsa

### DESSERT

Churros w/ Spiced Chocolate Dip  
Tres Leches Cake

### MAIN COURSE

#### TACO BAR

Chipotle Rubbed Skirt Steak  
Cilantro-Lime Grilled Chicken  
Achiote Rubbed Mahi Mahi

Corn and Flour Tortillas  
Ranchero Beans w/ Chorizo  
Cilantro-Lime Rice  
Assorted Salsas and Condiments

All Prices Are Per Person



# LUNCH BUFFETS cont.

## CUSTOM LUNCH | \$45

MINIMUM 30 GUESTS | SELECT 2 FROM EACH CATEGORY

### SOUPS

Chicken Noodle Soup  
San Marzano Tomato Bisque  
Cream of Wild Mushroom  
Loaded Baked Potato Soup  
Beer and Broccoli w/ Sharp Cheddar  
Carrot Ginger Bisque  
Southwestern Chicken Tortilla Soup  
Heirloom Tomato Gazpacho

### SALADS

Roquefort & Spinach Salad  
Asian Pear, Candied Walnuts, & Gorgonzola  
Dolce w/ Champagne Vinaigrette  
  
Local Strawberry Salad  
Mixed Greens, Goat Cheese, Avocado,  
& Pistachio Vinaigrette  
  
Panzanella Salad  
Pickled Red Onion, Baby Tomato, Focaccia  
Croutons, Cucumber, and Baby Fresh  
Mozzarella  
  
Mini Iceberg Wedge Salad  
Baby Heirloom Tomatoes,  
Crumbled Bacon, Pickled Onions  
and Truffle Blue Cheese Dressing  
  
Chopped Salad w/ Buttermilk Chipotle Dressing  
Romaine Lettuce, White Cheddar, Avocado, Tomato,  
Black Beans, Sweet Corn, and Grilled Chicken

### SANDWICHES

Italian Panini  
with Soppressetta, Capicola, Genoa Salami, Fresh  
Basil, and Mozzarella on Ciabatta  
  
Chicken Salad  
with Candied Pecans, Grapes, and Arugula on  
a Croissant  
  
Club Sandwich  
with Turkey, Bacon, Lettuce, Tomato, Avocado,  
Hard-Boiled Egg, and Swiss Cheese on Multi-Grain  
  
Roast Beef  
Caramelized Onion, Sharp Cheddar, and  
Horseradish Crème on Ciabatta  
  
Grilled Vegetable & Portabella Wrap  
w/ White Bean Hummus & Mixed Greens

### DESSERTS

Lemon Meringue Tarts  
Chocolate Mousse Cups  
Assorted Brownies  
Mini Fruit Tarts

All Prices Are Per Person



# GRAB & GO BOXED LUNCH

Each Boxed Lunch Includes an Individual Bag of Chips, Fresh Baked Cookie, and Fruit

Minimum 24-hour notice is required.

Beverages are sold separately.

## THE NAPLES ..... \$32

Choice of

- Cajun Roasted Turkey, Provolone Cheese on a Hoagie Roll
- Prosciutto di Cotto, Swiss, Honey Dijon, House-Made Pickles on a Ciabatta Roll
- Roast Beef, Roasted Red Pepper, and Spinach with Mozzarella Cheese on a Pretzel Roll

## THE TERIYAKI ..... \$35

Teriyaki Chicken and Sweet Pepper Wrap

## THE VEGGIE ..... \$35

Marinated and Grilled Vegetables Tossed in Basil Pesto, Tomato, and Boursin Cheese in Wheat Wrap

## THE GREEK ..... \$35

Greek Salad with Grilled Chicken on a Spinach Wrap

Romaine Hearts, Oven Roasted Tomatoes, Marinated Feta Cheese, Cucumbers, Kalamata Olives, Banana Peppers and Greek Dressing

## THE TENDERLOIN ..... \$38

Sliced Tenderloin of Beef, Brie Cheese, Arugula, Tomato and Caramelized Onions on a French Baguette

All Prices Are Per Person

