

Plated Lunch

Prices include starter and dessert

Starters (Select One)

Chef's Daily Selection of Housemade Soup

Caesar Salad

Crisp Romaine, Parmesan & Garlic Croutons

Delaney Salad

Butter Lettuce, Romaine & Radicchio with Citrus Sections, Slivered Almonds, Grape Tomatoes, Onion Straws, Citrus Vinaigrette

Spinach Salad

Baby Spinach with Strawberries, Feta Cheese, Sliced Red Onions, Sliced Toasted Almonds, Poppy Seed Balsamic Dressing

Entrees (Select One)

Blackened Chicken Bowl \$26

Blackened Chicken Strips on Cilantro Lime Rice, Black Beans, Pico de Gallo, Cotija Cheese, Avocado & Ranch Chipotle

Grilled Chicken Pasta \$25

Boneless Chicken Breast, Farfalle Pasta, Sundried Tomato, Kale, Basil Alfredo, Balsamic Glace

Roasted Chicken \$28

Vinaigrette, Tomato Basil Concasse on a Bed of Wild Rice

Tuscan Style Flat Iron Steak \$32

with Roasted Herbed Potatoes, Warm Asparagus & Tomato Salad

Grilled Mahi Piccata \$30

with Roasted Garlic Mash, Pan Roasted Haricot Vert

Tequila Lime Shrimp \$32

Sautéed with Tomatoes, Onions and Peppers, Saffron Rice, Topped with Fresh Avocado Relish

(V) Vegetarian Pasta \$24

Orzo with Lemon Pesto, Fresh Spinach, Asparagus, Tomato, Tricolored Peppers, Garlic Citrus Butter

Desserts (Select One)

Triple Chocolate Layered Torte
Homestyle Apple Cobbler with Whipped Cinnamon
Cream
Chocolate Chip Cheesecake
Carrot Cake with Mascarpone Icing
Strawberry Mousse Pie

All lunches include Ice Water, Assorted Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas and Iced Tea



Lunch Buffets Build Your Own Lunch Buffet \$39 (Two Entrees)

(Prices based on 90 minutes)

Starters (Select Two)

Chef's Daily Selection of Housemade Soup

Mediterranean Orzo Salad

Caprese Salad with Fresh Mozzarella & Beefsteak Tomatoes, Balsamic Vinaigrette

Kale & Butternut Squash Salad

Grilled Artichoke Salad

Mixed Greens with Tomatoes, Shredded Carrots, Cucumbers, Shredded Cheddar and Butter Roasted Croutons with choice of Vinaigrette & Ranch Dressings

Main Course (Select Two)

Rosemary Chicken, White Wine Garlic Sauce

Pork Loin, Dijon Cream Sauce

Honey Ginger Glazed Mahi

Grilled Chicken Parmesan

Beef Bulgogi Stir Fry

(V) Vegetable Paella with Yellow Squash, Peas, Peppers and Onions

Sides (Select Two)

Herbed Wild Rice
Cilantro Lime Rice
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Warm Grilled Asparagus & Tomato
Mixed Grilled Vegetables
Butter Braised Cauliflower & Butternut Squash

Desserts (Select Two)

Triple Chocolate Layered Torte

Nutella Cheesecake

Dessert Shooters (**select three**) Apple Crisp, Chocolate Mousse, Key Lime, Devil's Food, Red Velvet, Lemon Meringue

Quatro Leches Cake with Coconut Whipped Topping

Carrot Cake with Mascarpone Icing

Peanut Butter Pie



AT THE DELANEY

Lunch Buffets Cont'd

New York Deli \$32

Apple Bacon Potato Salad Smoked Salmon Waldorf Salad Chunky Curry Chicken Salad Sliced Honey Ham, Roasted Turkey, Roast Beef, Genoa Salami Sliced Cheeses Wheat Rolls, Pumpernickel Rye, Challah, Sourdough Rolls & Pretzel Rolls Sliced Pickles, Onions, Traditional Condiments **Kettle Chips** Red & Green Apples, Bananas Brownies, Blondies & Cookies

Go Green \$30

Mixed Greens to Include: Kale, Fresh Spinach and Crisp Romaine Fresh Mushrooms, Cucumber, Celery, Carrot, Tomato, Diced Egg, Onion, Olives, Green Pepper, Raisins, Sesame Seeds, Slivered Almonds Waldorf Chicken Salad Bay Shrimp Salad Tropical Fruit Salad Mediterranean Orzo Salad Whole Wheat Rolls, Lavosh, Sprouted Grain Bread, Gluten Free Bread Frozen Greek Yogurt Cups & Frozen Fruit Cups Infused Waters – Cucumber, Citrus & Berry

All lunch buffets include Ice Water, Assorted Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas and Iced Tea