

Buffet Lunch Options

Fiesta Fajita Buffet \$26.00

Romaine Salsas with Chipolte-Ranch, Herbed Vinaigrette
 Marinated Southwestern Chicken and Beef Strips
 Sautéed Onions and Bell Peppers
 Spanish Rice, Refried Beans and Warm Flour Tortillas
 Shredded Lettuce, Jalapeno Peppers, Sour Cream, Guacamole,
 Pico De Gallo, Diced Tomatoes
 Shredded Monterey Jack and Cheddar Cheese
 Warm Churros
 Cinnamon Dusted Sopapillas with Honey~Powdered Sugar
 Chilled Ice Tea

Picnic Basket \$25.00

Fresh Fruit Salad
 Creamy Coleslaw
 Crispy Seasoned Southern Fried Chicken
 Slow Roasted Memphis Style Ribs
 Country Style Baked Beans and Sweet Corn on the Cob
 Homemade Cornbread Rolls with Honey Butter
 Homemade Apple Cobbler and Lemon Meringue Pie
 Chilled Ice Tea

Italian Buffet \$26.00

Old World Minestrone Soup
 Caesar Salad, Parmesan Cheese, Seasoned Croutons and Caesar Dressing
 Chicken Scaloppini w/ White Wine and Lemon Capers
 Bow Tie Pasta tossed in a Pesto Cream Sauce
 Choice of: Baked Beef or Vegetarian Lasagna
 Italian Vegetable Sauté
 Garlic Bread
 Tiramisu and Canoli's
 Chilled Ice Tea

All American Buffet \$27.00

Seasonal Green Salad with House Dressings
 Fresh Seasonal Fruit
 Home-style Potato Salad
 Hickory Smoked BBQ Chicken Breast
 Grilled Angus-Beef Hamburgers and Jumbo All Beef Hot Dogs
 Country Style Baked Beans and Sweet Corn on the Cob
 Appropriate Garnishes and Condiments
 Homemade Banana Pudding & Warm Peach Cobbler
 Chilled Ice Tea



Little New York Deli Buffet \$23.00

Daily Soup Selection
 Tossed Fruit Salad
 Red Skin Sour Cream Potato Salad
 Pasta Salad
 Sliced Roasted Turkey, Thinly Sliced Genoa Salami,
 Sliced Honey Baked Ham, Sliced Tender Roasted Beef
 Cheddar, Swiss, Provolone, Pepper Jack
 Appropriate Garnishes and Condiments
 Assorted Baked Breads to include: Home Style Rye, White, Whole Wheat,
 Hoagie Roll, Kaiser Rolls and Croissants
 Potato Chips
 Assorted Dessert Bars and Freshly Baked Cookies
 Chilled Ice Tea

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*Prices subject to 23% service charge and 7% sales tax. Minimum of 30 guests.
 Additional Charge's - 1-15pp Additional Charge of \$100.00 and 15-30pp Additional Charge \$50.00*

Buffet Lunch Options

Create Your Own Lunch Buffet

Choice of 2 Entree's
Choice of 3 Entrée's

\$24.00
\$27.00

Salads – Choice of Two:

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|--------------------|-------------|-----------------------|
| Fresh Garden Salad | Pasta Salad | Potato Salad |
| Fresh Fruit Salad | Cole Slaw | Tomato Cucumber Salad |
| Caesar Salad | | Tri-Bean Salad |

Vegetables and Starches – Choice of Two:

| | | |
|------------------------|----------------------------|---------------------|
| Honey Glazed Carrots | Southern Style Green Beans | Macaroni & Cheese |
| Fresh Vegetable Medley | Kernel Corn | Brussels Sprouts |
| Steamed Broccoli | Oven Roasted Potatoes | Squash Medley |
| Potatoes Au Gratin | Rice Pilaf | Parmesan Potatoes |
| Garlic Mashed Potatoes | Corn Bread Dressing | Steamed Cauliflower |
| Candied Yams | Lyonnaise Potatoes | Lima Beans |

Entrees:

| | | | |
|------------------------|------------------------|----------------------|----------------------|
| Vegetarian Pasta | Herb Crusted Pork Loin | Baked Tilapia | Old Fashion Meatloaf |
| Fried or Baked Chicken | Roasted Top Round | London Broil | Chicken Marsala |
| Honey Cured Ham | Roasted Turkey Breast | Fried Catfish | BBQ Brisket |
| Italian Beef Lasagna | BBQ Pulled Pork | Roasted Beef Brisket | Spinach Lasagna |

Desserts – choice of two:

| | | |
|----------------|------------------|---------------------|
| Bread Pudding | Banana Pudding | Lemon Pie |
| Peach Cobbler | Apple Cobbler | Pecan Pie |
| Chocolate Cake | Chocolate Mousse | Coconut Cake |
| Carrot Cake | Coconut Cake | Chocolate Cream Pie |

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Boxed Lunch Options

All Boxed Lunches include Potato Chips, Whole Fresh Fruit, Cookie or Brownie, Appropriate condiments, assorted soda or bottle water and utensils

Turkey Club Croissant

\$17.00

Sliced Smoked Turkey, Hickory Smoked Bacon, Cheddar Cheese on a Croissant

Deli Sandwich

\$17.00

Smoked Turkey Breast, Sliced Honey Baked Ham, Genoa Salami with Provolone Cheese served on Multigrain Bread

Grilled Vegetable Wrap

\$17.00

Roasted Grilled Bell Peppers, Zucchini, Squash, Onions with Sundried Tomato Wrap with a Pesto Spread

Grilled Chicken Wrap

\$17.00

Grilled Chicken Breast, Brie Cheese, Basil Aioli on a Whole Wheat Wrap

Prices subject to 23% service charge and 7% sales tax.

Lunch Sandwiches Options

All Sandwich Selections served plated with Chips and Fresh Fruit, Freshly Brewed Coffee, Decaf, Chilled Iced Tea

- Shaved Turkey Croissant** **\$19.00**
 Shaved Roast Turkey Breast with Swiss Cheese, Avocado, Sliced Tomato, Grilled Vegetables and Pesto Mayonnaise Served on a Buttery Croissant with Pasta Salad
- Fried Catfish on Kaiser Bun** **\$20.00**
 Southern Fried Catfish Tender, Served with Shredded Lettuce, Tomato, Sliced Onion on a Toasted Kaiser Bun with Creamy Cole Slaw
- Turkey Club Wrap** **\$19.00**
 Shaved Turkey, Bacon, Lettuce, Tomato and Swiss Cheese, Garlic Mayonnaise, wrapped in a Tortilla, served with Tortellini Pasta Salad
- Italian Focaccia Sandwich** **\$21.00**
 Marinated Grilled Vegetables piled high on a Focaccia Bread, Basil Mayonnaise and Balsamic Vinaigrette, served with Tomato Basil Salad
- Fried Chicken Wrap** **\$22.00**
 Crispy Fried Chicken Strips with Bacon, Lettuce, Red Onion, Cheddar Cheese Wrapped in a Flour Tortilla, Chipotle Aioli, Served with Red Bliss Potato Salad

Soups and Salad Combos

All selections include soup, warm rolls with butter, dessert, freshly brewed coffee and iced tea

- South of the Border Salad** **\$19.00**
 Mixed Garden Salad, Ripe Tomatoes, Black Beans, Avocado, Diced Red Onions, Fire-Roasted Corn, Southwest Chipotle Dressing
- Cobb Salad** **\$21.00**
 Seasonal Greens with Grilled Chicken Breast, Hickory Smoked Bacon, Blue Cheese Crumbles, Hard Boiled Eggs, Tomatoes, Sliced Avocado and Herbed Ranch Dressing
- Trio Salad** **\$22.00**
 Chicken Salad, Tuna Salad, Egg Salad, Vine Ripe Tomatoes, Hard Boiled Egg, Pickle Spear
- Whispering Woods Chicken Salad** **\$22.00**
 Chunky Chicken Salad, Sweet Pecan Vinaigrette, Pickle Spear



Plated Luncheon Options

All lunch selections include salad, entrée selection, Chef's suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

- Roasted Pork Loin** **\$24.00**
Roasted with Hoisin Glaze, Potato Cake, Seasonal Vegetable
- Medallions of Beef** **\$26.00**
Pink Peppercorn and Béarnaise Sauce, Whipped Chive Potatoes, Seasonal Vegetable
- Roasted Vegetables & Fettuccine** **\$22.00**
Roasted Peppers, Zucchini, Squash, Mushroom, Red Onion, Vodka Tomato Sauce
- Citrus Chicken Breast** **\$24.00**
Lemon Grilled with Lemon Beurr Blanc, Parmesan Roasted Potatoes, Seasonal Vegetable
- Sautéed Tilapia with Shrimp** **\$25.00**
Sautéed Tilapia with Shrimp, Diced Tomatoes, White Wine Sauce, Rice and Seasonal Vegetable Medley
- Parmesan Crusted Chicken Breast** **\$24.00**
Parmesan Chicken Breast, Angel Hair Pasta with Roasted Basil Tomato Sauce
- Sliced London Broil** **\$25.00**
Marinated London Broil, Cheddar Yukon Gold Mashed Potatoes with Bordelaise Sauce
- Seared Salmon Filet** **\$24.00**
Tropical Fruit Salsa, Risotto, Grilled Asparagus
- Crepes Florentine** **\$24.00**
Tender Moist Chicken with Mushrooms Wrapped in a Crepe, Veloute Sauce

Lunch Selections

