# **Lunch Buffets**

Served with iced tea, water, soda

## MARKET DELI

\$42<sup>99</sup> per person

### Salad

Chef's Market Fresh Salad with Sugarcane vinaigrette

### Sandwiches

Free Range Chicken Salad on homemade Croissant with local greens and tomato Steak Sandwich with caramelized onions and local greens on baguette Heirloom Roasted Vegetable Wrap with hummus and whole grain mustard vinaigrette Caesar Chicken Salad Wrap with Parmesan Cheese and Focaccia Croutons Served with Zapp's potato chips

### Dessert

**Chocolate Chip Cookies** 

## **GULF COAST**

\$54<sup>99</sup> per person

## Soup & Salad

Chicken & Andouille Sausage Gumbo New Orleans Style Potato Salad

#### **Entrees**

Local Roasted Pork Loin/ red beans and rice / green onion
Southern Fried Local Catfish/ smoked paprika remoulade/ charred lemon
Creole-Style Jambalaya / andouille sausage / roasted chicken

# **Sides**

Chef's Selection of local, seasonal vegetables roasted with homemade pesto

## Dessert

Warm Bread Pudding with Salted Caramel and Candied Pecans

<sup>\*</sup>Pricing is based on a maximum of 2 hours of service with a 25-guest minimum. Fewer than 25 guests will be charged an additional \$10 per person. Station pricing is per person for one hour, each hour is based upon maximum of three pieces per person and guarantee is for full event attendance.

<sup>\*</sup>Breaks are 45-minute durations. Fewer than 25 guests will be charged an additional \$15 per person

<sup>\*</sup>One chef per 50 guests required, \$150each (maximum of 2 hours)

<sup>\*</sup>All menu selections must be made 10 days in advance.

<sup>\*</sup>Final guarantee of Attendees due 72 business hours prior to event

<sup>\*</sup>A taxable 22% service charge and 7% sales tax will be added to all food and beverage