

LUNCH BUFFETS

SOUP, SALAD, & SANDWICH

SALAD:

Mixed Greens, Carrot Ribbons, Cucumbers, & Vine Tomatoes with
Garden Vinaigrette or Buttermilk Ranch

CHOOSE ONE SOUP:

Smoky Carrot, Tomato, & Chipotle

Chicken Tortilla

Coconut Curry Squash

Ham & Bean with Marjoram & Thyme

Seasonally Inspired Soup

CHOOSE ONE HOT SANDWICH:

Italian of Mozzarella, Basil Pesto, Mortadella, Ham, Salami, & Veggie Agrodolce

Chopped Cheese with American Cheese on Warm Flatbread

Baked Black Forest Ham & Cheese with Spicy Mustard on a Hawaiian Bun

Artichoke, Spinach, & Fontina Melt (v)

Cuban, Mojo Pork Shoulder, Swiss, Yellow Mustard, & Pickle on Locally Made Cuban Bread

OR ONE COLD SANDWICH:

Roasted Turkey, Tandoori Mayo, Bibb, Cilantro Pesto, & Pepperjack on Sourdough

B.A.T.S.- Housemade Savory Bacon, Smashed Avocado, Tomato, & Serrano Pickles

Tarragon Chicken Salad, Bibb, & Mayo on Sourdough

Black Forest Ham, White Cheddar, Green Leaf Lettuce, Horseradish Pickles, & Dijonaise

Peppered Roast Beef with Diced Pear & Blue Cheese Slaw on an Onion Kaiser Roll

THE STANDARD

Mixed Greens, Croutons, & Blue Cheese with Citrus Vinaigrette

Mediterranean Pasta Salad, Artichokes, Spinach, & Olives

Chicken Salad Wrap with Tarragon, Celery, & Crispy Bacon

Pressed Panini of Italian Meats, Agrodolce, & Provolone Cheese

Peppered Roast Beef with Diced Pear & Bleu Cheese Slaw on an Onion Kaiser Roll

Pecan Pie

LUNCH BUFFETS

DELI BOARD

Classic Caesar Salad, Parmesan & Garlic Croutons

Ev's Potato Salad

CHOICE OF GOURMET DELI ITEMS:

Black Forrest Ham, Smoked Turkey Breast, Peppered Beef, Cheddar, Provolone, & Pepperjack Cheese

CHOICE OF CONDIMENTS & TOPPINGS:

Mayonnaise, Mustard, Avocado, Lettuce, Tomato, Red Onion, Housemade Pickles, & Bacon

CHOICE OF BREAD:

White, Multigrain, & Sourdough Bread

Assorted Brownies & Cookies

THE SONORAN

Beef & Chicken Fajitas

Refried Beans

Spanish Rice

Black Bean, Jimica, Red Pepper, Butter Lettuce, & Creamy Cumin Poblano Dressing

Fresh Tortilla Chips, Housemade Salsa, & Guacamole

Chocolate Brownies

LUNCH BUFFETS

TIER 1

One Entree

One Salad

One Side

Yeast Rolls

TIER 2

One Entree

One Salad

Two Sides

Yeast Rolls

TIER 3

Two Entree

One Salad

Two Sides

Yeast Rolls

SALADS

Fresh Cut Romaine with Garlic Croutons, Shredded Parmesan, & Grape Tomatoes

Mixed Greens Salad with Carrot Ribbons, Grape Tomatoes, & Cucumbers

Bibb Lettuce with Grape Tomatoes, Candied Pecans, & Capriole Farm Goat Cheese

Orzo Pasta Salad with Lemon, Cucumbers, Mint, & Feta

Iceberg "Wedge" Salad with Cheddar, Carrot Ribbons, Bacon, and Grape Tomatoes

DRESSINGS:

Creamy Caesar, Buttermilk Ranch, Smoky Tomato Ranch, Apple Cider & Garlic, Bleu Cheese, Honey Vinaigrette, & Housemade Italian

ENTREES

Sweet Tea Bone-In Chicken with Sorghum Rosemary Glaze

Hot Brown Casserole: Our Take on the Classic

Pan Seared Chicken Breast with Olives, White Wine, Tomatoes, & Italian Herbs

Slow Cooked Brisket, Spinach, & Crispy Shallots

Bourbon Smoked Paprika & Brown Sugar Crusted Salmon

SIDES

Red Peppers, Zucchini, & Yellow Squash

Skillet Corn with Yellow Onion & Red & Green Peppers

Sorghum Roasted Carrots

Cornbread Casserole

Broccolini with Lemon

Green Beans with Caramelized Onions & Lemon Vinaigrette

Yukon Gold Mashed Potatoes

Creamy Weisenberger Grits

Red Potato & Sour Cream Mashed Potatoes

Toasted Orzo, Lemon, & Herb Parmesan

Hash Brown Casserole with Cheddar Cheese

Bourbon Smoked Paprika Roasted Red Peppers

SEATED LUNCHEON

SEATED LUNCHEON 1

Chicken Thigh Pithivier with Butter Yukon Mash, Zucchini Threads, & Tasso Chicken Jus
Bourbon & Chocolate Bread Pudding

SEATED LUNCHEON 2

Beer Brined Pretzel Crusted Pork Loin Schnitzel with Schmaltz Potatoes,
Braised Red Cabbage, & Mustard
Apple Strudel & Fresh Cream

SEATED LUNCHEON 3

Romaine Lettuce with Cherry Tomatoes, Carrot Ribbons, Marinated Cucumbers, Shaved Bread
Croutons, & White Balsamic Vinaigrette
Cajun Spiced Cast Iron Chicken Breast with Boudin Fritter, Green Beans, Marinated Tomatoes,
& Tomato Jam
Peach Upside Down Cake

SEATED LUNCHEON 4

Greek Wedge Salad with Iceberg Lettuce, Smoked Feta, Crispy Chickpeas, Tomatoes, Red Onion,
Cucumbers, Olives, & Lemon Herb Vinaigrette
Brisket Raviolo with Charred Broccoli Pesto, Heirloom Carrots, Kale, & Braising Reduction
Banoffee Tart with Caramelized Banana

AFTERNOON SNACKS

Assorted Freshly Baked Cookies

Double Fudge Brownies

Individual Bags of Assorted Chips

Candy Bars

Whole Fruit

Individual Bags of Trail Mix

Jumbo Soft Pretzels with Cheese & Honey Mustard

Buttered Popcorn

Housemade Chex Mix
(Sweet, Savory, & Spicy Flavors)

Spa Break

Assorted Granola Bars & Fresh Whole Fruit

Terra Chips

Variety of Chips includes Vegetables, Sweet Potato, & Blue Chips

VEGGIE & HUMMUS

Fresh Crudite of Celery, Radish, Carrot, Carrot, Cucumber, Grape Tomato, Cauliflower, & Broccoli
Served with Ranch, Blue Cheese Dressing, & Bourbon Smoked Paprika & Honey Vinaigrette
Housemade Chickpea Hummus with Warm Pita Bread, Country Mix Olives, Pepperoncini,
& House Smoked Greek Feta