

Lunch Buffet

DELI

Potato Salad, Green Salad, and House Cole Slaw
Black Forest Ham, Oven Roasted Turkey, and Roast Beef
Sliced White Cheddar and American Cheese
Green Leaf Lettuce, Sliced Vine Ripened Tomato, Kosher Pickle Wedges,
Pepperoncini, Sliced Red Onion, Mayonnaise and Dijon Mustard
Assorted Sandwich Rolls
Assorted Bagged Chips
Fresh Baked Cookies
\$32 per person

ALL AMERICAN

Baby Greens Salad with Heirloom Cherry Tomatoes & Sliced Cucumbers
White Balsamic & Ranch Dressings
Pasta Salad
Grass Fed 6 Oz. Hamburgers
Brioche Hamburger Buns
Chicken Basil Sausages
Brioche Hot Dog Buns
Sliced White Cheddar Cheese, American Cheese and Crumbled Blue Cheese
Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion and Kosher Pickle Wedges
Dijon Mustard, Mayonnaise, Relish, and Ketchup
Brownies, Chocolate Chip Cookies, Lemon Bars and Lay's Potato Chips
\$36 per person

ITALIAN

Sliced Vine Ripe Tomato & Mozzarella Caprese Salad with Fig Balsamic Vinaigrette
Caesar Salad with Parmesan Herb Croutons
Italian Meatballs Simmered in House Marinara Sauce
Sliced Grilled Marinated Herb Chicken Breast
Butternut Squash Ravioli with Sage and Brown Butter
Shaved Parmesan Cheese
Garlic Bread
Tiramisu
\$40 per person

Buffet lunches include coffee, decaffeinated coffee, iced tea, and assorted herbal teas

Minimum of 16ppl.

Lunch Buffet

SABORES DE MEXICO BUFFET

Warm Tortilla Chips and Pico De Gallo
Appetizer Guacamole
Achiote Marinated Carne Asada
Cilantro Lime Marinated and Grilled Sliced Chicken Breast
Smoky Black Beans and Spanish Style Rice
Jalapeño Carrots
Diced Onions and Cilantro
Fajita Vegetables
Warm Corn Tortillas
Sour Cream, Guacamole, Cabbage, Pico De Gallo and Jack Cheese
Churros with Hot Fudge and Salted Caramel Sauce

\$41 per person

ASIAN FUSION BUFFET

Chinese Crunch Salad with Sesame Lime Dressing (Add chicken \$3)
Seared and Sliced Ahi Tuna with Tobiko Wasabi and Sesame Aioli
Orange Miso and Scallion Glazed Salmon
Sesame and Soy Marinated Flat Iron Steak
Coconut, Ginger, and Scallion Jasmine Rice
Mixed Asian Vegetables:
Snow Peas, Baby Bok Choy, Carrots, Red Peppers, Edamame, and Broccoli
Chocolate Lava Cakes with Espresso Whipped Cream

\$41 per person

Buffet lunches include coffee, decaffeinated coffee, iced tea, and assorted herbal teas

Minimum of 16ppl.