

Lunch Selections

PRICE PER PERSON UNLESS NOTED OTHERWISE

EACH LUNCH OFFERING IS DESIGNED TO PROVIDE YOUR GUESTS WITH A DISTINCTIVE DINING EXPERIENCE BY CONCENTRATING ON GLOBAL CUISINE TO MAKE EACH DAY UNIQUE. EVERY SELECTION HAS BEEN CAREFULLY CRAFTED BY OUR CULINARY TEAM AND SUPPLIES THE PERFECT BREAK FOR YOUR MEETING OR EVENT.

PLATED

SOUTHERN STYLE MENU

1ST

CHOPPED ROMAINE SALAD

WITH GRATED CARROT, CUCUMBER, HEIRLOOM TOMATOES,
SMOKED CHEDDAR AND CAJUN HONEY MUSTARD DRESSING

2ND

BUTTERMILK FRIED CHICKEN LEG

SERVED WITH GREENS BRAISED IN DUCK FAT
MASHED POTATOES AND A HONEY GLAZED BISCUIT

3RD

PEACH ICE CREAM

TOPPED WITH WHIPPED MASCARPONE AND CINNAMON TUILLE

TASTE OF JAPAN MENU

1ST

MISO SOUP WITH SHIITAKE MUSHROOMS AND SCALLIONS

2ND

GYUDON STEAK

SERVED WITH SOY MARINATED ONIONS,
BABY BOK CHOY,

STEAMED JASMINE RICE,
5 MINUTE EGG, AND PICKLED GINGER

3RD

GREEN TEA CRÈME BRULEE

FRENCH BISTRO MENU

1ST

FRENCH ONION SOUP

TOPPED WITH BAGUETTE CROUTONS AND PROVOLONE

2ND

6 OZ SIRLOIN AU POIVRE

WITH WILTED SPINACH, FINGERLING POTATOES,
BRANDY BEEF JUS, AND GOLDEN RAISINS

3RD

PEAR TARTE TATIN WITH VANILLA ICE CREAM
AND SALTED CARAMEL SAUCE

BOXED LUNCH

(REQUIRES MINIMUM OF 12 PER SELECTION)

ROAST BEEF ON WHITE BREAD

WITH RED ONION, LETTUCE, HEIRLOOM TOMATO,
SMOKED CHEDDAR, AND HORSE RADISH MAYONNAISE

OR

TURKEY ON WHEAT BREAD WITH BACON, LETTUCE,
HEIRLOOM TOMATO, GOUDA, AND LEMON AIOLI

OR

HERB ROASTED PORTABELLA ON POTATO ROLL
WITH LETTUCE, SUNDRIED TOMATOES, GRUYERE,
AND ROASTED GARLIC AIOLI

SERVED WITH CHOCOLATE CHIP COOKIE,
POTATO CHIPS, AND DILL PICKLE



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BUFFET

BAR BECUE BUFFET

CHICKEN LEG QUARTERS WITH CAROLINA BBQ SAUCE
BRAISED PORK SHOULDER WITH HICKORY BBQ SAUCE
CREAMY COLESLAW
CHEDDAR CORN BREAD
CARAMELIZED ONION POTATO BUNS
JALAPEÑO AND BACON BAKED BEANS

ITALIAN DELI BUFFET

FRESH SLICED CAPPICOLA, SALAMI, HAM, AND PROSCIUTTO
SLICED MOZZARELLA, PROVOLONE, AND GRUYERE
HEIRLOOM TOMATOES, YELLOW ONIONS, AND ROMAINE LETTUCE
ASSORTED FRESH BAKED BREADS
BASIL AIOLI, GRAINY MUSTARD, AND MAYONNAISE
KALAMATA OLIVES
PICKLES
ITALIAN PASTA SALAD
ARUGULA SALAD WITH DRIED CRANBERRIES, SHAVED PARMESAN,
TOASTED PISTACHIOS, AND RED WINE VINAIGRETTE

CARIBBEAN BUFFET

SAUTÉED SHRIMP SKEWERS WITH A CUBAN MOJO GLAZE
SEARED CHICKEN BREAST IN A JERK MARINADE
STEAMED COCONUT RICE
CHICKPEA AND POTATO CURRY
MOLASSES GLAZED PETITE CARROTS
SWEET ROLLS

ASIAN BUFFET

VEGETABLE LO MEIN
CHICKEN WITH BROCCOLI
PEPPER STEAK AND ONIONS
EGG DROP SOUP
STEAMED RICE
HAND ROLLED VEGETABLE SPRING ROLLS
DUCK SAUCE
SOY SAUCE

CLASSIC BUFFET

FIELD GREENS SALAD WITH FONTINA, DRIED CHERRIES,
SUNFLOWER SEEDS, AND SHERRY VINAIGRETTE
SEARED PORK LOIN WRAPPED IN PROSCIUTTO AND FRESH SAGE
PAN ROASTED CHICKEN WITH A LEMON CAPER SAUCE
CREAMY MASHED POTATOES AND ROASTED ASPARAGUS
FRESH BAKED ITALIAN BREAD

AMERICAN BUFFET

ALL BEEF HOTDOGS
6 OZ GROUND CHUCK PATTIES
BRIOCHE BUNS
LETTUCE, TOMATOES, AND ONIONS
KETCHUP, MUSTARD, AND MAYONNAISE
CHEDDAR CHEESE AND SWISS CHEESE
DILL PICKLES AND POTATO CHIPS
POTATO SALAD AND FRESH FRUIT

SALAD BUFFET

CHOPPED ROMAINE LETTUCE AND MIXED FIELD GREENS
PICKLED RED ONIONS
HEIRLOOM TOMATOES
KALAMATA OLIVES
BLACK BEANS
SLICED RADISH AND SLICED CUCUMBER
GRATED HARDBOILED EGGS
CROUTONS
CHICKEN BREAST, SHAVED HAM, AND BACON LARDONS
CHEDDAR CHEESE, PARMESAN, AND SMOKED BLEU CHEESE
TOASTED SUNFLOWER SEEDS, PEANUTS, AND WALNUTS
RANCH DRESSING, RED WINE VINAIGRETTE,
AND CAESAR DRESSING
SMOKED TOMATO BISQUE
WHOLE WHEAT ROLLS
HONEY AND THYME BUTTER