



# Luncheon Buffets

*Minimum of 25 guests for a buffet Lunch*

## **Cold Buffet**

Tossed Mixed Greens with Assorted Dressings  
Fresh Fruit Platter

Chef's choice of Two Salads Sliced Cheddar and Swiss Cheeses Sliced Ham, Turkey, and  
Roast Beef

Lettuce, Tomatoes, Onions and Pickles Mustards and Spreads  
Assorted Sandwich Rolls, Breads and Buns House Made Potato Chips  
Assorted Cookies and Brownies Iced Tea and Coffee

Price per person: \$25.95

## **Hot Buffet**

Mixed Greens with Assorted Dressings and Herbed Croutons Fresh Fruit Platter  
Chef's Choice of Two Assorted Salads

Entree Selection - Pick 1 or 2:

Roasted Tilapia Meuniere with capers and lemon, herbed carrot coins  
Olive Oil Poached Salmon with 8 hour arrabbiatta, and olive tapenade Potato Crusted Cod,  
with pesto cream sauce, and sundried tomato

Pecan-Brown Sugar Crusted Pork Tenderloin, bechemel, Tuscan Kale slaw  
Smoked Pork loin, with shallot jus, and crispy fried leeks

Bacon Wrapped Pork Tenderloin, with pan jus and green apple slaw

Braised Short Ribs with mushrooms, veal glace and tobacco onions

Bacon Wrapped Beef Meatloaf with caramelized onion espagnole sauce

Achiote Grilled Chicken, with roasted corn relish and tortilla crisps

Buttermilk Breaded Chicken, with Bourbon Gravy and grilled tomato compote

Panko Crusted Chicken with Spicy Aioli and pickled vegetables

Confit Chicken Thigh with baby arugula, shallot vinaigrette, and pickled onions

Chef's Choice of Fresh Vegetable and Starch

Hot Fruit Cobbler with Whipped Cream Iced Tea and Coffee

Price per person: \$28.95 for one entree

\$32.95 for two entrees

Prices do not include 8.25% sales tax or 22% service charge.