

COLD LUNCH MENU - Minimum of 10 guests-2 varieties of sandwiches. Desserts are Chef's choice.

Budget in a Box - 1 sandwich, chips and a dessert (\$8 per guest)

Option I - 1 sandwich, 1 same salad and 1 dessert (\$9 per guest)

Option II- 1 sandwich, 1 same salad, chips and 1 same dessert (\$10 per guest)

VIP Buffet - 2 Deli meats, fresh breads, cheeses, 2 salads, chips and 2 desserts (\$12 per guest)

All sandwiches are served on fresh bread with mustard, mayo, lettuce, tomato, dill pickle slices, napkins and cutlery.

Hand Crafted Deli Sandwiches or Tortilla Wraps (available as individual or buffet style)

Smoked Turkey with Swiss Cheese

Honey Ham with American Cheese

Roast Beef with Provolone Cheese

Grilled Chicken with Cheddar Cheese

Tuna, Chicken or Egg Salad

Vegetarian (red onions, lettuce, tomatoes, pickles & Swiss and American cheeses)

Salads (leafy salads served with French, Ranch, Honey Mustard or Italian dressings)

(* Specialty Salads add \$2.00 per guest)

Garden Salad (includes tomato, cucumber, shredded carrots and seasoned croutons)

Caesar Salad (includes Parmesan cheese, seasoned croutons with Caesar dressing)

Artisan Mixed Greens Salad (includes shredded carrots, feta cheese with Italian vinaigrette dressing)

Garlic Dill Red Potato Salad

Southern Style Potato Salad

Macaroni Salad

Creamy Southern Cole Slaw

Mixed Fruit Salad

Egg Salad

(* Cranberry Pecan Spring Salad (includes spring mix salad, shredded carrots, dried cranberries, pecans and feta cheese with champagne vinaigrette dressing)

(* Mandarin Cashew Spinach Salad (includes spring mix salad, shredded Parmesan cheese, shredded carrots, mandarin oranges, cashews and blue cheese crumbles with Greek vinaigrette dressing)

(* Chicken Pineapple Salad (includes Romaine lettuce, chicken chunks, crushed pineapple, red onions and Dijon vinaigrette dressing)

(* Champagne Pasta Salad (includes shredded carrots, corn, tomatoes, tri-colored peppers, chopped broccoli, parmesan cheese and champagne vinaigrette dressing)

Dessert

Assorted Cookies (Chef's Choice)

Assorted Brownies (Chef's Choice)

Assorted Cheesecake Slices (add \$2 per person - Plain, Strawberry and Turtle - choose one)

Assorted Cake Slices (add \$2 per person - choose 1 from dessert menu)

Cupcakes (add \$1.00 per person - Yellow, White and Chocolate - choose one)

Specialty Cupcakes (add \$1.50 per person - choose 1 from dessert menu)

HOT LUNCH MENU

Minimum of 10 guests - Add assorted cookies (2) or brownies (2) for just \$1 per guest.

Homemade Soup OR Baked Potato & Salad Bar **\$10.00 per guest**

Tomato Basil, Creamy Chicken Noodle, Chicken & Rice, Vegetable Beef, Baked Potato Soup – choose two
Baked Potato – served with butter, sour cream, bacon bits & chives
Garden, Caesar or Artisan Mixed Greens Salad – choose one
Assorted Dressings: Italian, Caesar, Ranch or French – choose two
Assorted Crackers (with soup) OR Buttered Croissants (with baked potato)

Southwestern Mexican Taco Bar **\$14.00 per guest**

Ground Beef or Turkey
Chicken – **add \$1.00 per person** Steak – **add \$2.00 per person**
Toppings: Shredded Cheese, Lettuce, Tomato, Sour Cream & Taco Sauce
Soft & Crunchy Taco Shells
Tortilla Chips with Chunky Tomato Salsa OR Lime Tortilla Chips with Cilantro Lime Salsa

Oriental Bar **\$14.00 per guest**

Pineapple Teriyaki OR Sweet & Sour Chicken Wings OR Skewers
Fried Rice – **With Chicken add \$1.00 per person, With Shrimp add \$2.00 per person**
Mini Chicken OR Pork Egg Rolls with Sweet & Sour Sauce
Fortune Cookies

Pasta Bar **\$14.00 per guest**

Pasta: Spaghetti (Regular or Thin), Penne & Fettuccini – choose two types
Sauces: Marinara, Tomato Beef & Garlic Alfredo – choose two types
With Chicken: add \$2 per person OR With Shrimp: add \$2.00 per person
Garden, Caesar or Mixed Greens Spinach Salad – choose one
Salad Toppings: Shredded Cheese, Shredded Carrots, Tomato, Cucumbers & Croutons
Assorted Dressings: Italian, Caesar, Ranch or French – choose two types
French Bread Slices

Fajita Bar **\$16.00 per guest**

Marinated Cilantro Chicken or Pepper Encrusted Steak with sautéed peppers and onions
(add \$2.00 per person for both meats)
Mexican Rice or Yellow Rice Pilaf
Black Beans
Toppings: Shredded Cheese, Lettuce, Sour Cream, Salsa & Jalapeno Peppers
Soft Tortilla Shells

Sports Bar **\$16.00 per guest**

Chicken Wings (Buffalo, BBQ, Lemon Pepper, Hawaiian, Jerk & Teriyaki) – choose two types
Meatballs (BBQ OR Sweet & Sour) – choose one type
Creamed Spinach Dip with Crostini Bread OR Tortilla Chips
Garden Vegetables with Ranch Dip
Fresh Fruit with Fruit Dip (Cream Cheese, Strawberry OR Chocolate)