

CATERING MENU

LUNCH BUFFET SELECTIONS

SALAD BUFFET | CHOICE OF FIVE (5) SALADS

GARDEN SALAD

Tomato | Cucumber | Apple | Red Onion | Sherry Vinaigrette

PASTA SALAD

Sun-Dried Tomato | Pesto | Arugula | Artichoke | Balsamic | Basil | Asiago

SAFFRON ORZO & SHRIMP SALAD

Vine Ripened Tomato | Fresh Mozzarella | Basil

GRILLED CHICKEN SALAD

Pecans | Grapes

CLASSIC COBB SALAD

Romaine Lettuce | Eggs | Chicken | Bacon | Avocado | Bleu Cheese | Tomato | Chives | Basil Vinaigrette

KALE CAESAR SALAD

Crispy Parmesan | Lardons | House Made Caesar Dressing

ARUGULA SALAD

Cherry Tomato | Goat Cheese | Lemon Basil Vinaigrette

GREEK SALAD

Tomato | Olives | Red Onion | Feta Cheese | Oregano | Red Wine Vinaigrette

SPINACH SALAD

Grilled Red Onions | Bacon | Bleu Cheese | Balsamic Vinaigrette

ADD-ON PROTEIN

Grilled Shrimp | Poached Salmon | Grilled Chicken Breast | Grilled Skirt Steak

DESSERT

Assorted Cookies and Brownies

SANDWICH BUFFET

GARDEN FRESH SALAD

Tomato | Cucumbers | Mushrooms | Carrots | Sliced Pear | Served with Chef's Selection of Dressings

SANDWICH PLATTER

Choose Two or Three

HUMMUS WRAP PLATTER

Romaine Lettuce | Feta Cheese | Kalamata Olives | Red Onions | Cherry Tomato | Cucumber | Grilled Portobella | Fresh Greens | Havarti | Served on Telera Roll

Oven Roasted Turkey Breast Platter

Thick Cut Bacon | Balsamic Onions | Brie Cheese | Arugula | Dijonnaise | Served on Sourdough Roll

ROAST BEEF SANDWICH PLATTER

Grilled Onions | Tillamook Cheddar Cheese | Roasted Garlic Aioli | Served on Telera Roll

Black Forest Ham Platter

Gruyere Cheese | Lettuce | Heirloom Tomato | Grain Mustard | Served on Croissant

Chicken Caesar Wrap

Kale | Parmesan | Caesar Dressing | Served in Whole Grain Wrap

DESSERT

Assorted Cookies and Brownies

ALL LUNCH BUFFET SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

BREAKFAST BUFFETS ARE BASED ON 30 MINUTE SERVICE TIME

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

LUNCH BUFFET SELECTIONS

TRADITIONAL BBQ BUFFET

POTATO LEEK SOUP | HOUSE GARDEN SALAD | POTATO SALAD AND FRENCH
FRIES | SWEET CORN & PEPPER HASH

ENTRÉES | CHOICE OF 3

GRILLED HAMBURGERS | PULLED PORK | TURKEY BURGERS | GRILLED
CHICKEN BREAST | KOBE BEEF HOT DOGS | BRATWURST

SWEETS

APPLE PIE | BROWNIES

TRADITIONAL BBQ BUFFET SERVED WITH

FRESH BREAD | CHEESE | LETTUCE | ONIONS | PICKLES | MUSTARD | KETCHUP | MAYONNAISE

SOUTHWEST LUNCH BUFFET

TORTILLA SOUP

Cilantro | Radish | Grated Cheese | Tortilla Chips

SOUTHWESTERN COBSALAD

*Roasted Corn | Black Beans | Sweet Peppers | Queso
Fresco | Tomato | Tortilla Strips |
Served with Chipotle Ranch Dressing*

BAJA FRUIT SALAD

Cilantro | Lime

RICE | REFRIED BLACK BEANS

CARNE ASADA TACOS | SEASONAL FISH TACOS | GRILLED CHICKEN TACOS

Warm Flour Tortillas | Vera Cruze Sauce | Salsa Verde | Guacamole | Onions | Lettuce | Tomatoes | Mexican Cheeses

BLACK BEAN ENCHALADAS

Roasted Corn | Mexican Cheeses

SWEETS

TRES LECHES | CHURROS

ALL BUFFET LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

LUNCH BUFFETS ARE BASED ON 90 MINUTES OF SERVICE

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

LUNCH BUFFET SELECTIONS



LITTLE ITALY LUNCH BUFFET

LITTLE ITALY BUFFET INCLUDES

Tomato Basil Soup | Anti Pasta Platter | Traditional Caesar Salad | Roasted Seasonal Vegetables | Roasted Garlic Baguettes

ENTREÉS | CHOICE OF 1

LINGUINI BOLOGNESE WITH SAVORY MEAT SAUCE PENNE

POMODORO

CHICKEN PICCATA

SWEETS

Almond Cookies | Fresh Fruit Tarts

ALL BUFFET LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

LUNCH BUFFETS ARE BASED ON 60 MINUTES OF SERVICE

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES
AXIBLE SERVICE FEES