

Plated Lunch

All Pricing is Per Person Unless Otherwise Noted

Includes one Selection of Starter, Entrée, Side, Dessert and Dinner Rolls; Pre Set Water, Iced Tea and Coffee on request

ADDITIONAL ENTRÉE IS \$5 PER PERSON OR ADD \$2 PER PERSON FOR BUFFET SERVICES

STARTERS (Select One)

Fresh Garden Salad

Fresh Garden Greens with Shredded Carrots, Cherry Tomatoes, Cucumber and Mushrooms

Caesar Salad

Fresh Chopped Romaine Lettuce with Crispy Croutons, Shredded Parmesan Cheese and Caesar Dressing

Choice of Two Dressings

Cilantro Ranch
Italian
Caesar
Balsamic

STARTER UPGRADES

\$3 Per Person

Spinach Berry Salad

Fresh Spinach topped with Strawberries, Blueberries, Candied Pecans, Fresh Goat Cheese and Balsamic Vinaigrette

Spinach Bleu Salad

Fresh Baby Spinach Tossed with Bleu Cheese, Toasted Almonds and Poached Pears

Tomato Caprese

Layers of Tomatoes, Basil and Fresh Mozzarella Cheese and Balsamic Reduction

Arugula Walnut

Fresh Arugula Tossed with Sundried Cranberries, Toasted Walnuts, Chopped Bacon and Goat Cheese

ENTRÉES (Select One)

Herb Crusted Salmon

With Zesty Tomato, Garlic and Red Pepper Arrabiata Sauce

\$36

Parisian Chicken

Herb Marinated Seared Breast of Chicken with a Dijon Artichoke Cream Sauce

\$30

Grilled Sirloin Steak

With Sautéed Mushrooms and Port Demi-Glace

\$34

Smoked Pork Loin

Served Sliced with Bacon Apple Chutney

\$32

Tuscan Chicken

Garlic and Herb Rubbed Oven Roasted Chicken Breast Topped with Fresh Mozzarella and Balsamic Basil Marinated Tomatoes

\$30

Parmesan Crusted Chicken

Chicken Breast with Crispy Parmesan Crust and a Light Tomato Basil Crème

\$30

Mahi St. Croix

Complemented with Fresh Pineapple Salsa

\$34

SIDES (Select One)

Whipped Potatoes
Herb Roasted New Potatoes
Rosemary Roasted Yams
Spring Rice Pilaf

DESSERT SELECTIONS (Select One)

New York Cheesecake with Strawberry Sauce
Chocolate Layer Cake
Carrot Cake

DESSERT UPGRADES (Select One)

\$3 per Person

Flourless Chocolate Torte
Deep Dish Apple Pie
Key Lime Pie

Chef will prepare Seasonal Vegetables to complement your selections

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FOR BOXED LUNCHES ADD \$5 PER PERSON.

BOXED LUNCHES ARE SERVED WITH COOKIE OR BROWNIE AND INCLUDE A SODA OR BOTTLED WATER

PLATED SANDWICHES

Ham, Turkey or Roast Beef Croissant

With Lettuce, Tomato and Pickle. Choice of Swiss, Cheddar or Jack Cheese

Grilled Chicken Caesar Wrap

Grilled Chicken with Romaine Lettuce, Parmesan Cheese and Caesar Dressing. Wrapped in a Chili Pepper Tortilla

Cranberry Pecan Chicken Salad

On a Croissant with Lettuce, Tomato and a Kosher Dill Pickle

Grilled Veggie Wrap

Grilled Yellow Squash, Zucchini, Black Beans, Bell Peppers, Jack Cheese and Quinoa. Wrapped in a Chipotle Tortilla

\$23

ACCOMPANIMENTS (Select Two)

Chips
 Coleslaw
 Pasta Salad
 Potato Salad
 Fresh Fruit Salad
 Fresh Whole Fruit
 (Apple, Orange or Banana)

DESSERTS (Family Style)

Brownies
 Blondies
 Lemon Bars
 Freshly Baked Cookies
 Or a Combination of Three

PLATED ENTRÉE SALAD

Plated salads are served with dinner rolls and butter

Spinach Berry Salad

Baby Spinach, Seasonal Berries, Julienned Red Onion, Candied Pecans and Fresh Texas Goat Cheese

Southwest Chopped Salad

Mixed Greens with Pico De Gallo, Roasted Corn, Black Beans, Cheddar Jack Cheese and Tortilla Strips

Classic Cobb Salad

Mixed Greens, Tomato, Chopped Bacon, Bleu Cheese Crumbles, Chopped Boiled Eggs

\$19

ADD TO ANY SALAD

5 oz Grilled Sirloin Steak
 6 oz Seared Salmon
 6 oz Grilled Chicken
 6 oz Grilled Shrimp

\$8
 \$8
 \$6
 \$8

DESSERTS (Family Style)

Brownies
 Blondies
 Lemon Bars
 Freshly Baked Cookies
 Or a Combination of Three

DRESSING SELECTIONS (Select 2)

Ranch
 Blue Cheese
 Raspberry Vinaigrette
 Italian
 Honey Mustard
 Balsamic Vinaigrette
 Tequila Lime Vinaigrette

Lunch Buffets

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SOCO TACO BAR

Crisp Green Salad with Tortilla Strips
House Chicken Tortilla Soup
Warm Flour Tortillas

Chili Lime Shredded Chicken
Pulled Pork
Cilantro Rice Pilaf

Pico de Gallo, Shredded Jack Cheese, Jalapenos
Sour Cream, Guacamole, Roasted Tomato Salsa
Hatch Green Chile Salsa

Crispy Churros Sprinkled with Sugar

HOME STYLE BUFFET

Fresh Garden Salad

Roast Beef with Rosemary Au Jus
Crispy Fried Chicken
Roasted Garlic Whipped Potatoes
Fresh Green Beans
Potato Salad
Warm Dinner Rolls

Deep Dish Apple Pie

TASTE OF ITALY

Caesar Salad
Pasta Salad
Garlic Bread Sticks

Choice of Italian Sausage or Spinach Lasagna
Chicken Marsala Served with Angel Hair Pasta
Mediterranean Roasted Vegetables

Kahlua Tiramisu

\$36 GOURMET SANDWICH BOARD

Chef's Soup of the Day
Garden Salad
Assorted Breads and Croissants

Black Forest Ham, Turkey, Roast Beef and Tuna Salad;
Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese

Lettuce, Tomatoes, Kosher Deli Pickle Spears, Sliced Red
Onion, Whole Classic Yellow and Dijon Mustard
Mayonnaise, Zapp's Chips

Freshly Baked Cookies

\$32

\$35 TEXAS SMOKEHOUSE

Fresh Garden Salad, Potato Salad and Coleslaw
Jalapeno Corn Bread

Dry Rubbed Smoked Chicken Breast
Sliced Brisket of Beef and Grilled Sausage
Vegetarian Pinto Beans
Buttered Corn with Peppers and Onions
Kosher Dill Pickle Spears, Jalapenos, Sliced Onions
Bourbon BBQ Sauce

Seasonal Cobbler

\$38

\$36