Executive Boardroom Lunch

$21.95
*maximum of 20 people*

Individual bags of chips and pretzels  
Deli selection of condiments and iced tea

*Selection of Two Salads*

Chilled pasta primavera  
Grilled Thai chicken salad  
Dilled new potato salad  
Fresh vegetable slaw  
Greek farmer’s salad

*Selection of Two Sandwiches*

Imported prosciutto, hard salami, mozzarella cheese, roasted peppers and pesto on focaccia bread  
Albacore white tuna salad in a pita pocket  
Roasted chicken cobb salad hero  
Chilled southern fried chicken  
Herb and pepper roasted sirloin with boursin cheese and arugula greens on a potato hoagie roll  
Poached shrimp salad with dilled lemon dressing in a pita pocket  
Grilled vegetable sandwich with provolone cheese and sun-dried tomato aioli on ciabatta bread  
Roasted turkey with caramelized onions, imported Swiss cheese and herb dressing on focaccia bread

*Selection of Two Desserts*

Granny Smith apple galette  
Chocolate chip cookies  
Chocolate dipped strawberries  
Fudge brownies  
Fresh Fruit

Baked Potato and Salad Bar

$23.95
*minimum guarantee of 30 people*

Garden fresh greens  
Assorted garnishes with dressing & freshly baked whole grain and wheat rolls with sweet creamery butter.  
Colossal Idaho bakers with the following selection of toppings:

grilled chicken  
grilled skirt steak  
bean chili  
sautéed broccoli and cauliflower florets  
grated cheese  
green onions
sour cream
bacon
sweet creamery butter

Fresh seasonal fruit
Apple strudel with vanilla sauce
Iced tea

**American Buffet**

$25.95
*minimum guarantee of 30 people*

Fresh fruit salad
Seasonal greens
Assorted dressings
Vegetable crudités

*Selection of Two Entrées*

Roast pork loin
Roasted chicken breast with caramelized brown sugar and tasso cream sauce
North Atlantic salmon with citrus butter
Roast top sirloin of beef Jardinière

*Also includes:*
Seasonal vegetables
Roasted red skin potatoes
Rolls and creamery butter

Assorted pastries and tortes
Iced tea

**South of the Border**

$26.95
*minimum guarantee of 30 people*

Tortilla soup with cilantro pesto
Cumin, sour cream, cucumber salad
Black bean, roasted corn and cilantro salad
Nacho chips with roasted tomato salsa, margarita sour cream and guacamole
Marinated and grilled chicken and beef
Sautééd onions and green peppers
Warm flour tortillas
Cheddar and monterey jack cheeses
Mexican rice and beans

Cinnamon sugar tortillas
Iced tea

**Spa Buffet**
Yellow tomato gazpacho
White bean hummus with pita chips
Poached asparagus with citrus vinaigrette
Roasted eggplant and couscous salad
Spinach, avocado, tangerine and grapefruit salad, coriander mint vinaigrette
Oriental chicken salad, baby greens and herbs, Thai peanut vinaigrette
Grilled chicken caesar, hearts of romaine, low fat caesar dressing
Poached salmon with cucumber yogurt salad
Fresh tropical fruit and berries, honey citrus yogurt

Banana nut muffins
Raspberry and lemon sorbet

Iced tea

Southern Country Swing

Baked potato soup
Mixed green salad, watercress-pecan dressing
Pole bean and Vidalia onion salad
Roasted corn, pepper salad
Buttermilk fried chicken
Fried catfish filet
Rootbeer and brown sugar barbecued ribs
Yellow squash and sweet pepper casserole
Cornbread with sweet creamery butter

Warm peach cobbler with cinnamon whipped cream
Strawberry shortcake

Iced tea

European Deli

Greek orzo salad & classic salad Nicoise
Assorted garnishes and condiments
Roasted pepper sirloin, herbed breast of chicken
Copa de Parma ham, pistachio Mortadella
Sliced cheese platter with aged Gouda, English cheddar, Swiss and Saga bleu cheeses
Chef’s selections of hearth style breads

Individual European pastries

Iced tea
Le Bonne Temps Roulet

$26.95

minimum guarantee of 30 people

Gumbo
Cajun potato salad
Sweet and sour green bean salad
Jambalaya
Red beans & rice with Andouille
Grits and grillades
Cajun spiced fresh catch on black-eyed peas
Creole remoulade
Corn muffins

Cheesecake
Red velvet cake
Pecan pie
Strawberry shortcake

Iced tea

Little Italy, New York New York

$26.95

minimum guarantee of 30 people

Minestrone
Caesar salad with garlic croutons
Antipasto array
Vegetable lasagna
Baked basil chicken ziti
Classic chicken piccata
Bread sticks with marinara
Grilled vegetables

Tiramisu
Cannolis

Iced Tea

Floribama Cookout

$25.95

minimum guarantee of 30 people

Homemade cole slaw
Macaroni salad
Fried chicken salad
Grilled hot dogs, hamburgers, chicken breast
Traditional garnishes and condiments
Corn on the cob
Roasted potato wedges
Southwestern baked beans
Sliced watermelon
Brownies and cookies
Iced Tea

**Deli Lunch Buffets**

**Philly Express**

$24.95
*minimum guarantee of 30 people*

- Tri-color pasta salad, cole slaw in vinaigrette, marinated vegetable salad
- All american hoagie sandwich
- Sliced ham, salami, turkey, lettuce, tomatoes, red onions, provolone and mozzarella cheeses
- Philly cheese steak sandwiches
- Sautééd peppers, onions and mushrooms
- Tater tots and onion rings
- Assorted chips and salsa

Chef’s selection of miniature desserts
Iced tea

**My Cousin Vinnie’s Italian Buffet**

$27.95
*minimum guarantee of 30 people*

- White bean and roasted vegetable minestrone
- Tomato buffalo mozzarella salad
- Antipasto bar with roasted peppers, olives, sardines, grilled asparagus, portobello, pepperoni, pepperonicinis, balsamic vinaigrette
- Sliced Mortadella, ham, salami, and capicola
- Horseradish cream, red pepper aioli, basil mayonnaise, grain mustard
- Provolone and mozzarella cheeses
- Focaccia, ciabatta and rosemary breads
- Pasta primavera

- Tiramisu
- Chocolate almond biscotti

**New York Style Deli**

$23.95
*minimum guarantee of 30 people*

- Soup du jour
- House made cole slaw & new fashion potato salad
- Albacore tuna salad
- Roast beef, turkey and ham
- Swiss, white and yellow cheddar cheeses
- Tomato, bermuda onion, lettuce, pickles, olives and peppers
Mayonnaise and dijon mustard
Sliced breads and rolls
Individual bags of potato chips

Pastry selection of the day

Iced Tea

**West Coast Deli**

$23.95

*minimum guarantee of 30 people*

Asparagus almond salad with citrus vinaigrette
Yukon gold potato salad
Crisp julienne vegetable slaw
Sonoma field greens with Roma tomatoes
Asiago croutons
Boar’s Head roast beef, black forest ham, smoked peppered turkey, roasted portobello, smoked salmon,
Gouda, Provolone, Muenster, smoked Cheddar and imported Swiss cheeses
Roma tomatoes, sprouts, Bibb lettuce, cherry peppers
Selection of artisan breads, baguettes, rolls
Dijon and grain mustards, sun-dried tomato aioli
Chipotle mayonnaise

Mini pastries
Chocolate dipped strawberries

Iced tea
You may choose up to 2 box lunches for your menu.

All to go lunches include condiments, disposable flatware, soft drinks and your selection of three accompaniments:

- Potato chips
- Chef’s pasta salad
- Home style potato salad
- Red delicious apple
- Fresh fruit salad
- Jumbo chocolate chip cookies

**Pan Cubano $15.95**
Thinly shaved “slow roasted” pork loin, ham, Swiss cheese, sliced pickles on traditional Cuban bread.

**Roast Beef $16.95**
Boar's Head roast beef, aged Gouda cheese and horseradish sauce on whole wheat bread.

**Steak Out $18.95**
Herb & pepper roasted sirloin with Boursin cheese and greens on a Hoagie roll.

**Chow Chow Chicken $15.95**
Cashew chicken on a croissant, tender white meat with green grapes, cashew nuts and a light touch of curry.

**The Mediterranean $15.95**
Lemon roasted chicken on pita bread with feta, tomatoes, chopped olives, sprouts and creamy cucumber dressing.

**Very Veggie $14.95**
Flour tortilla with grilled vegetables, mozzarella and sun-dried tomato aioli.

**It’s a Wrap $16.95**
Marinated flank steak wrap with caramelized red onion jam, sliced tomatoes and Florida field greens.

**Boar’s Head Hero $16.95**
Boar’s Head honey cured ham and Swiss cheese with grain mustard on Ciabatta bread.

**Deli $16.95**
Prosciutto, Salami, Mozzarella, roasted peppers, and pesto on focaccia.

**Smoked Turkey $16.95**
Lettuce, tomato and champagne mustard in a whole wheat wrap.
All Entrées include:

Soup or salad, assorted bread basket with sweet creamery butter, dessert and iced tea.

Salads

Traditional Caesar salad
Market fresh salad
Baby spinach and micro greens
Wine grower’s salad
Chop chop salad
Asparagus and hearts of palm salad

Dressings

Creole mustard vinaigrette
Balsamic vinaigrette
Creamy Gorgonzola
Creamy toasted garlic vinaigrette
Sesame vinaigrette
Ginger miso dressing
Ranch dressing

Soups

K’Asian white bean soup
New Orleans style seafood gumbo
Lemon roasted chicken tortellini soup
Roasted tomato and garlic soup
Spicy blue crab bisque
Roasted yellow corn chowder with crab meat (additional $1.50)
Turtle soup creolaise with sherry (additional $1.50)

Garlic Biscuits, additional $1.50
French Bread Crouton, additional $1.50

Entrées

Lemon and Herb Roasted Garlic Chicken $21.95
served with creamy tuxedo orzo pasta with oven-dried tomatoes and spinach

Roasted Chicken Breast Stuffed with Crawfish $21.95
served with Andouille sausage, braised greens and dirty rice

Mediterranean Crusted Chicken Napoleon $22.95
stuffed with baby spinach, sun-dried tomatoes and artichokes, served with steamed broccoli rabe

Caribbean Jerked Pork Loin Mango Chutney $19.95
served with roasted garlic Boniato (sweet white potato), warm fennel and cabbage slaw
Asian Spiced Pan Seared Grouper $24.95
served over Asian soba noodles with oriental vegetables, hoisin sauce

Florida Fresh Catch $24.95
served with french green beans, basmati rice, red pepper coulis

London Broil Marinated Flank Steak $21.95
served with roasted garlic, bacon mashed potatoes, steamed asparagus and spiced carrot coins with a forest mushroom sauce

Top Sirloin (USDA Prime) $26.95
served with Yukon garlic mashed potatoes and grilled asparagus

Pan Seared Petite Filet $28.95
served with caramelized shallots and cognac demi glace, Yukon garlic mash and tobacco onions

Penne Pasta $17.50
with creamy tomato basil sauce, Portabella mushrooms, artichoke hearts, grilled vegetables and Parmesan cheese
Add chicken $19.50
Add shrimp $22.50

**Entrée Salads**

Warm crab cakes with field greens $22.95
served with seven vegetable salad with Remoulade dressing

Cobb Salad with Field Greens $18.95
grilled chicken breast and fresh garden greens with avocado, crumbled apple wood bacon and blue cheese and sherry vinaigrette

Asian Salad $20.95
marinated flank steak, chopped Romaine, Roma tomatoes, asparagus spears and fresh mozzarella cheese with peppercorn dressing

Cashew Chicken Salad & Spicy Shrimp Salad $21.95
chopped iceberg lettuce, vine-ripe tomatoes, banana nut bread and fruit garnish

Oriental Chop Chop Chicken $16.95
sesame grilled chicken, snow peas, Shiitake mushrooms, pea sprouts, Mandarin oranges, crispy wonton noodles, miso sesame dressing

Caesar Salad $15.95
Add Chicken $18.25
Add Shrimp $20.95

**Entrée Sandwiches**

Served with choice of Asian slaw, Cajun potato salad, traditional slaw or pasta salad, pickles, lettuce and tomatoes

Grilled Cajun Spiced Chicken on Foccacia 16.95
with broiled peppers, zucchini and garlic aioli

6oz New York Strip Sautéed Onions $23.95
with mushrooms on grilled French Bread
Muffaletta $17.95
with cajun potato salad
Cubano Sandwich with Black Bean Salad $16.95
with sliced avocado and plantain chips

Desserts
Chocolate Bread Pudding with Whiskey Sauce
Key Lime Pie
Grand Slam Snickers Pie
Chocolate Confusion
Chocolate Peanut Butter Pie
Tiramisu

Bourbon Street Pecan Pie ($1.50 additional/ person)
Cheesecake Brulee ($1.50 additional/person)