

# BUFFET LUNCH MENUS

All buffet lunches include freshly brewed coffee and iced tea.  
Serves a minimum of 25 guests.

## THE DELI BUFFET *\$17.00 PER PERSON*

Traditional Coleslaw	Smoked Ham
Country Style Potato Salad	Lettuce and Tomatoes
Mixed Greens with a Choice of Dressing	Assorted Cheeses
Build your own sandwich platter:	Assorted Breads
Roast Turkey	Assorted Cookies and Brownies
Sliced Roast Beef	

## THE FOCACCIA BUFFET *\$21.00 PER PERSON*

Greek Pasta Salad with Roasted Peppers, Feta Cheese, Olives, & Artichoke Hearts  
Fresh Mozzarella and Tomato Salad with Basil & Balsamic Vinaigrette  
Hearts of Romaine Salad with Caesar Dressing  
Assorted Focaccia Sandwiches:  
Grilled Vegetable with Dill Havarti & Basil Aioli  
Grilled Chicken with Sun Dried Tomato Aioli  
Italian Roast Beef with Roasted Red pepper Spread & Smoked Provolone  
Chef's Selection of Mini Pastries

## SOUTH OF THE BORDER *\$20.00 PER PERSON*

Greens Ensalada  
Chips with Guacamole, Two Fresh Salsas, and Sour Cream  
Beef and Chicken Fajitas  
Cheese Enchiladas  
Spanish Rice, Seasoned Black Beans, and Tortillas  
Key Lime Pie

## BALANCED CHOICES BUFFET *\$24.00 PER PERSON*

Mixed Greens with an Assortment of Dressings  
Crispy Asian Slaw with Sesame ginger Vinaigrette  
Fruit Salad with Local Berries  
Grilled Salmon with Sweet Red Pepper Coulis  
Mediterranean Penne with Roasted Vegetable Veloute & Feta Cheese  
Brown Rice Pilaf  
Warm Peach Cobbler

# BOX LUNCHES

## TRADITIONAL BOX LUNCH

*Choice of Sandwich on Artisan Rolls*

*Include lettuce, tomato, mayonnaise & mustard*

Turkey and Swiss Cheese

Roast Beef and Cheddar Cheese

Ham and Cheddar Cheese

Grilled Marinated Vegetable

*Also includes*

Individual Bag of Chips

Whole Fresh Fruit

Gourmet Cookie

**\$15.00 PER PERSON**

## DELUXE BOX LUNCH

*Choice of Sandwich*

*Include lettuce, tomato, mayonnaise & mustard*

Turkey and Swiss Cheese

Roast Beef and Cheddar Cheese

Ham and Cheddar Cheese

Grilled Marinated Vegetable

*Also includes*

Individual Bag of Chips

Whole Fresh Fruit

Gourmet Cookie

**\$18.00 PER PERSON**

# LUNCHEON ENTRÉES

Includes a mixed green salad, seasonal vegetables, Chef's choice of starch, assorted rolls and butter, freshly brewed coffee and iced tea. All prices listed are per person.

## SEAFOOD

Grilled Pepper Salmon with Lemon Butter Sauce .....	<b>\$20.00</b>
Grilled Swordfish Topped with Jicama Slaw .....	<b>\$23.00</b>
Garlic Shrimp Penne with Browned Butter & Feta Cheese .....	<b>\$19.00</b>
Basil Pesto Crusted Pacific Halibut with Roasted Red Pepper Coulis .....	<b>\$24.00</b>

## MEATS & POULTRY

Strip Steak Pan Seared with a Tomato Herb Butter .....	<b>\$22.00</b>
Herb Encrusted Pork Loin with Dijon Mustard with Rosemary Currant Sauce .....	<b>\$20.00</b>
Chicken Roulade Stuffed with Sauted Spinach with White Wine Cream Sauce .....	<b>\$19.00</b>
Braised Sirloin Tips with Potato Gnocchi & Gorgonzola & Cabernet Demi Glace .....	<b>\$20.00</b>
Moonrise Chicken Breast with Sliced Tomatoes, Avocado, and Monterey Jack Cheese .....	<b>\$17.00</b>
Traditional Lasagna with Italian Beef and Sausage, Roasted Tomato Garlic Sauce .....	<b>\$17.00</b>

## VEGETARIAN

Three Cheese Tortellini Tossed with Roasted Vegetables and Sun-Dried Tomato Pesto .....	<b>\$17.00</b>
Baked Cannelloni Stuffed with Fresh Spinach, Artichokes, and Herbed Ricotta Cheese with .....	<b>\$19.00</b>