

BUFFET LUNCHESES

(Minimum of 30 Guests)

Our Classic Delicatessen

Specialty Salads To Include:

Mixed Greens with Ranch and Balsamic Vinaigrette Dressings

Rotini Pasta Salad

Chef Paul's Tuna Salad

Signature Cole Slaw

Relish Tray with Assorted Pickles, Olives, and Sliced Tomatoes and Onions

Thinly Sliced Hickory Smoked Ham, Roast Beef, Honey Glazed Turkey

Cheddar Cheese, Swiss Cheese, Provolone Cheese

Stone Ground Mustard, Yellow Mustard and Mayonnaise

Basket of Fresh Sliced Breads and Rolls

Assortment of Cakes and Pies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$23.95++ per person

It's A Wrap

Lady Bird Salad Bar

Crisp Greens, Tomatoes, Cucumbers, Radishes, Crudités Vegetables, Cottage Cheese
Black Olives, Parmesan Cheese, Croutons with Ranch and Balsamic Vinaigrette Dressings

Select Two of the Following:

California Cobb Wrap

Embassy's Spa Wrap (Vegetarian Option)

Sliced Grilled Chicken with Chipotle Aioli

Smoked Turkey Wrap

Accompaniments to Include:

Pickles, Stone Ground Mustard, Yellow Mustard and Roasted Tomato Salsa, Seasoned
Mayonnaise

Chocolate Brownies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$23.95++ per person

BUFFET LUNCHESES CONTINUED

Little Italy

Insalata Caesar

Crisp Romaine Hearts, Fresh Parmesan, Homemade Croutons and House Dressing

Marinated Tomato and Mushroom Salad

Penne Pasta with Fresh Marinara

Topped with Sliced Italian Sausage, Peppers and Onions

Three Cheese Tortellini with a Creamy Pesto Sauce
Grilled Chicken, and Julienne Zucchini, Squash and Carrots

Fresh Vegetable Lasagna

Warm Garlic Bread and Focaccia Bread

Italian Cream Cake and Tiramisu Cake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$26.95++ per person

Fiesta Lunch Buffet

Fresh Garden Salad with Choice of Two Dressings

Mexican Cole Slaw with Cilantro Lime Dressing

Chili Con Queso served Tri-Colored Tortilla Chips

Fire Grilled Chicken and Beef Fajitas

Flour Tortillas, Cheddar and Jack Cheese, Salsa Roja, Lettuce, Sour Cream
Pico De Gallo and Guacamole

Chipotle Chicken Enchiladas
Cilantro Cream and Pepper Jack Cheese

Mexican Rice

Frijoles Negros

Churros dusted with Cinnamon Sugar and Served with Honey

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$26.95++ per person

BUFFET LUNCHEES CONTINUED

Southwestern Barbeque

Fresh Garden Salad with Choice of Two Dressings
Creamy Coleslaw
Hickory Smoked Bacon Potato Salad

Charbroiled Chicken and Sausage with Chef Paul's Chipotle BBQ Sauce

BBQ Rub Slow Roast Brisket
Finished with Chef Paul's BBQ Sauce

Corn on the Cobb
Baked Barbeque Beans

Jalapeno Corn Bread

Warm Fruit Cobbler

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$27.95++ per person

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee)



CHILLED PLATED LUNCHESES

Marinated Grilled Chicken Breast

Smoked Mozzarella on an Onion Roll
Cilantro Sun-Dried Tomato Mayonnaise
Potato Salad , Home Made Cookies
Assorted Soft Drinks and Bottled Water
\$18.95++ per person

Italian Bistro Sandwich

Genoa Salami, Mortadella, Smoked Ham and Provolone Cheese
Lettuce, Sliced Tomato
Grilled Vegetable Pasta Salad, Home Made Cookies
Assorted Soft Drinks and Bottled Water
\$19.95++ per person

Tortilla Club Wrap

Thinly Sliced Smoked Turkey and Cheddar Cheese
Shredded Lettuce, Diced Tomato and Hickory Smoked Bacon
With an Ancho Chile Mayonnaise
Tightly Wrapped in an Oversized Flour Tortilla
Potato Salad, Double Fudge Brownies
Assorted Soft Drinks and Bottled Water
\$20.95++ per person

Veggie Wrap

Grilled Portobello Mushroom, Zucchini, Yellow Squash,
Roasted Peppers, Asparagus, Basil Tomato Wrap.
Fresh Fruit, Nutri-Grain Bar
Assorted Soft Drinks and Bottled Water
\$18.95++ per person

Chicken Caesar

Warm Rolls and Sweet Cream Butter
Crisp Romaine , Pesto Grilled Breast of Chicken,
House Caesar and Homemade Croutons
Freshly Baked Cookies
Assorted Soft Drinks and Bottled Water
\$17.95++ per person

CHILLED PLATED LUNCHESES CONTINUED

Croissant Club

With Honey Glazed Turkey, Leaf Lettuce, Tomato, Bacon,
Swiss Cheese and Avocado
Chips and Double Fudge Brownie
Assorted Sodas and Bottled Water
\$18.95++ per person

Deli Plate

Freshly Sliced Roast Beef, Hickory Smoked Ham, Honey Glazed Turkey,
Cheddar Cheese and Swiss Cheese, and Condiments
Lettuce, Tomato, Pickle, Red Onion and Potato Salad
Served With Kaiser Bun
Double Fudge Brownie
Assorted Sodas and Bottled Water
\$19.95++ per person



HOT PLATED LUNCHEON SELECTIONS

All Selections are served with a Fresh Baked Bread Basket with Creamy Butter,
Specialty Dessert, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea
with Lemon

Tri Colored Tortellini

Prepared with Wilted Spinach, Roasted Peppers,
Blackened Chicken with Sun-Dried Tomato Pesto
\$19.95++ per person

Herb Crusted Chicken Breast

Herb Crusted Breast of Chicken
Prepared with a Pesto Cream Sauce
Rosemary Roasted New Potatoes,
Seasons Best Vegetables
\$21.95++ per person

Chef Paul's Chicken Breast

Marinated Chicken Breasts
Served with Avocado and Monterrey Jack Cheese
Atop a Bed of Cilantro Rice,
Seasons Best Vegetables
\$21.95++ per person

Chicken/Beef Fajitas

Tender Marinated Chicken and Beef
With Sautéed Peppers and Onions
Served with Refried Beans and Fiesta Rice
Warm Flour Tortillas
\$21.95++ per person

Macadamia Nut Crusted Pork Loin

Port Demi Glace
Sweet Mashed Potatoes,
Seasons Best Vegetables
\$22.95++ per person

HOT PLATED LUNCHEON SELECTIONS CONTINUED

Brisket Plate

Tender Smoked Brisket of Beef
With Chef Paul's Barbeque Sauce
Served with Ancho Roasted Potatoes
Seasons Best Vegetables
\$21.95++ per person

Sliced New York Strip Loin

Roasted Shallot and Thyme Sauce
Chive Mashed Potatoes,
Seasons Best Vegetables
\$25.95++ per person

Grilled Atlantic Salmon

Roasted Garlic Dill Sauce
Served with a Wild Rice Blend,
And Grilled Asparagus
\$26.95++ per person

