



LUNCH BUFFETS

Taste of Tuscany

Pasta Fayiloï and Tomato Soup, Anti Pasta Display (Marinated Olives, Grilled Vegetables, Capocollo, Provolone, Fresh Mozzarella, Prosciutto, Sapprasotta, Salami, & Summer Sausage) Caesar Salad with Zesty Lemon Caesar Dressing served with Croutons, Shaved Reggiano Cheese, and Kalamata Olives

Italian Sausage & Pepper Skewers, Asiago Stuffed Chicken Breast served with Penne a la Alfredo, Tortellini Pasta served with Tomato Basil Pancetta Bolognese Sauce, Green Beans, Carrots, & Red Bell Pepper with Fresh Herbs, Focaccia Garlic Bread, Chef's Selection of Assorted Desserts, Freshly Brewed Starbucks Coffee Service, and Ice Tea

\$28.95/per person

New York Deli Buffet

Roasted Potato Salad, Vegetable Cole Slaw, Assorted Field Green Salad served with Honey Lemon Poppy Seed, Assorted Gourmet Breads & Pita Breads, Selection of Ham, Smoked Turkey, Pastrami, Salami, Roast Beef, Capocollo, & Tuna Salad served with Swiss, Provolone, American, Pepper Jack, & Sharp Cheddar Cheeses, Sliced Beefsteak Tomatoes, Lettuce, Bermuda Onions, Kosher Pickles, Sweet Peppers, Dijon Mustard, Herb Mayonnaise, Horseradish Cream, Oil & Vinegar, Chef's Selection of Assorted Desserts, Freshly Brewed Starbucks Coffee Service and Ice Tea

\$26.95/per person

Hawaiian/Caribbean Buffet

Crab & Corn Chowder, Cucumber, Jicama & Tomato Salad with Mango Caribbean Dressing, Asian Mix Greens served with Ginger Sesame Vinaigrette & Raspberry Vinaigrette, Jamaican Jerk Chicken served with Dark Rum Apple Cider Ginger Sauce, Lemongrass Orange Teriyaki Cuban Steak, Sugar Snap Peas with Bean Sprouts & Red Bell Peppers, Shrimp Stir Fry, Apricot White Chocolate Bread, Chef's Selection of Assorted Desserts, Freshly Brewed Starbucks Coffee Service and Ice Tea

\$28.95/per person

On all buffets, a \$2.00 per person will be added for attendance of less than 25 guests

All prices are subject to 22% service charge and applicable sales tax



Modern Tex Mex Buffet

Mexican Three Bean Soup, Tortilla Chips & Salsa, El Paso Tossed Salad (Diced Tomatoes, Cucumbers, Corn, Avocados, Eggs, & Bacon) served with Jalapeno Cilantro Ranch & Bacon Honey Chipotle Vinaigrette

Choice of Three of the Following

*Pork & Red Chili Tamales, Beef, Cheese, & Red Bean Burritos, Cheese Enchiladas served with Spinach Tomatillo Sauce,
Zesty Chicken Fajitas served with Flour Tortillas & appropriate condiments,
Zesty Beef Fajitas served with Flour Tortillas & appropriate condiments,*

Refried Beans with Caramelized Onions, Cilantro Aztec Blend Rice (Red Rice, Brown Rice, and Multicolor Split Peas)

*Chef's Selection of Assorted Desserts, Freshly Brewed Starbucks Coffee Service and Ice Tea
\$29.95/per person*

Omaha Buffet

Beef & Barley Soup, Spinach, Romaine, & Arugula Salad served with Sunflower Seeds, Orange Segments & Grapefruit Segments

Marinated Sirloin Steak served with Red Currant Cabernet Sauce

Stuffed Chicken served with Artichokes

Roasted Wedge Yukon Gold Potatoes with Fresh Herbs,

Roasted Eggplant, Zucchini, Yellow Squash, Red Bell Pepper, Red Onions, served with a Honey Lemon Black Pepper Glaze

Assorted Fresh Baked Rolls with Butter

Chef's Selection of Assorted Desserts

Freshly Brewed Starbucks Coffee Service and Ice Tea

\$29.95/per person

Grillen & Chillen Buffet

New England Clam & Grilled Sweet Potato Chowder, Potato Salad, Macaroni Salad, Blue Corn Fried Chicken served with Honey Mustard Glaze, Shiner Baby Back Ribs, Scallion Roasted Garlic Cheddar Overstuffed Potato, Haricot Vert, Roasted Capsicum & Corn

Chef's Selection of Assorted Desserts

Freshly Brewed Starbucks Coffee Service and Ice Tea

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