

LUNCH BUFFETS

All Buffets Require a Minimum of 20 Guests

Lunch Buffet One

Please Select Three Salads and Three Sandwiches

Caesar Salad Crisp Romaine, Parmesan Croutons, Anchovy Dressing
Fusilli Pesto Salad, Tomato, Roasted Pepper, Bocconcini, Olives
Greek Salad, Tomato, Cucumber, Beets, Black Olives, Aged Feta
Fingerling Potato Salad, Fresh Herbs
Baby Arugula, Pecorino, Pomegranate Vinegar, Walnuts
Harvest Salad, Butter Lettuce, Frisée, Orchard Fruit, Candied Pecans, Blue Cheese
Washington Apple Cole Slaw with Napa Cabbage, Red Onion

Assorted Sandwiches

Roast Beef, Red Onion, Horseradish
Rotisserie Chicken Club
Smoked Turkey and Gouda on Croissant
Ham and Gruyere, Dijonaise
Grilled Vegetable Wrap
Albacore Tuna Salad on Wheat
Pastrami, Cole Slaw, Swiss, Thousand Island on Grilled Rye
Chicken Salad with Dill, Currants, Walnuts on Multi Grain
Prosciutto, Mozzarella, Roasted Pepper, Vine Ripened Tomato and Basil on Mini Baguette

Dessert

Brownies, Almond and Fruit Bars
Regular and Decaffeinated Coffee, Selected Hot Teas
50

Upgrade to Filet Mignon Medallions 5

Upgrade to Poached Salmon and Watercress 4

These Sandwiches are also available as a Boxed Lunch with Whole Fruit, Bottled Water, Cookie 45

Soups

Add 7 per person

Seasonal Soup

Winter: Beef Lentil with Root Vegetables

Spring: Minestrone, Tuscan Olive Oil

Summer: Roma Tomato Soup

Fall: Butternut Squash Bisque

Lunch Buffet Two

Grilled Asparagus Salad, Lemon, Parmesan, Arugula
Feta Cheese Salad, Olives, Tomatoes, Cucumber and Peppers
Fennel Spiced Chicken Breast, Lemon and Goat Cheese Risotto
Roasted Seasonal Vegetables
Grilled Sea Bass with Olive Tomato Relish
Chef's selection of Mini Desserts and Pastries
Regular and Decaffeinated Coffee, Selected Hot Teas
56

Lunch Buffet Three

Caesar Salad, Crisp Romaine, Parmesan Croutons, Anchovy Dressing
Arugula, Apples, Ricotta Salata, Aged Balsamic
Mushroom Ravioli, with Herbs and Crumbled Goat's Cheese
Roasted Rib Eye, Portobello Mushrooms
Rosemary Roasted Potatoes
Halibut with Cioppino Sauce
Steamed Vegetables
Chefs Selection of Mini Desserts and Pastries
Regular and Decaffeinated Coffee, Selected Hot Teas
62

Beach Barbeque Buffet Luncheon

Field Greens with Assorted Dressings
Penne Pasta with Grilled Vegetables
Homemade Chili, Sour Cream, Chives and Shredded Cheese
Cole Slaw
Corn on the Cob
Seasonal Home Fried Potatoes
Sliced Fresh Fruit
Corn Bread, Biscuits and Breads

On the Grill:

Hamburgers, Cheeseburgers and Hot Dogs
BBQ Chicken Breast
With BBQ Sauce or Simply Grilled with Salt and Pepper
Chef's Selection Desserts
Regular or Decaffeinated Coffee, Selected Hot Teas
69

Chef Attendant Fee of \$150.00 Will Apply

Spa Lunch Buffet

Snapper Cooked "Sous Vide", Lemon and Olives
Asparagus with Avocado and Citrus
Endive, Watercress and Radicchio Salad with Aged Balsamic
Strawberry Mousse and Pistachio Biscotti
65

Pacific Edge

Mixed Greens with BBQ Chicken, Bean Sprouts and Pineapple, Soy Ginger Vinaigrette
Chinese Chicken Salad
Seasonal Tropical Fruit Display to Include Pineapple, Kiwi, Mango, Papaya and Lychees
Salmon Teriyaki
Stir-Fried Orange & Garlic Chicken
Vegetable Fried Rice
Stir-Fried Asian Vegetable Medley
Assortment of Breads and Rolls
Almond Cookies, Fortune Cookies and Dessert Bars
Regular and Decaffeinated Coffee, Selected Hot Teas
60

French Quarter

Limestone Lettuce Salad with Caramelized Pecans, Maytag Blue Cheese & Shallot Vinaigrette
Fresh Fruit Salad
Cajun Chicken and Shrimp Pasta
Sautéed Green Beans with Bacon and Pearl Onions
Confetti Couscous
Jalapeno Corn Bread
Tiramisu with Kahlua Chocolate Sauce
Regular and Decaffeinated Coffee, Selected Hot Teas
63

Mediterranean

Greek Salad with Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Kalamata Olives, Feta Cheese & Mediterranean Vinaigrette
Seafood Pasta Salad with Scallops, Shrimp, Crab, Roasted Pepper Strips and Fusilli Pasta with Citrus Vinaigrette
Fresh Fruit Salad
Grilled Chicken Breast, Madeira and Mushroom Sauce
Pacific Snapper with Pesto Lemon Sauce
Fettuccini with Portobello Mushrooms, Oven-Dried Tomatoes, Garlic & Basil
Creamed Spinach
Parsley Potato
Canoli and Tiramisu
Regular and Decaffeinated Coffee, Selected Hot Teas
65

Border South

Mixed Greens with California Citrus and Jicama, Honey Cumin Lime Vinaigrette
Chipotle Caesar Salad with Garlic Croutons
Chicken Breast Quesadillas, Tomatillo Sauce
Chicken Cheese Enchiladas, Ranchero Sauce
Taco Bar with Carne Asada, Shredded Cheese, Chopped Tomatoes, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Pico de Gallo & Chopped Cilantro
Corn and Flour Tortillas
Beans and Rice
Key Lime Tart
Regular and Decaffeinated Coffee, Selected Hot Teas
63