

## **Lunch Buffets**

Minimum of 50 people  
Lunch Served Until 2:00pm  
(Lunch Buffet service 1 hour 30 minutes)

### **~ Italian Buffet ~**

Caesar Salad with Parmesan Cheese & Croutons  
Tortellini Salad  
Artichoke Bottoms, Lima Beans, Caramelized Vidalia Onions  
Roma Tomatoes and Italian Salami Salad with Garlic-Shallot Vinaigrette

Penne Pasta with Roasted Tomatoes, Artichokes, Onions and Roasted Garlic  
Traditional Meat ~or~ Vegetarian Lasagna (select one)  
Chicken Marsala  
Steamed Vegetable Medley  
Focaccia Bread

Ricotta Cake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$27.00 per person**

### **~ Mexican Buffet ~**

Mixed Green Salad with Pepitas, Cotija Cheese, Diced Tomatoes, Red Onions,  
Roasted Corn, Cucumbers and Tortilla Strips. Ranch and Cilantro Vinaigrette  
Southwest Red Potato Salad with Chipotle Dressing

Cheese Enchiladas ~or~ Soft Cheese Tacos (select one)  
Chicken or Beef Enchiladas add \$4.00 per person

**~Build your own Fajitas~**  
Beef and Chicken Fajitas with Onions & Peppers  
Yucatan Style Grouper  
Soft Flour Tortillas ~ Refried Beans ~Spanish Rice

Mexican Squash Medley with Cilantro  
Sour Cream, Salsa Fresco and Guacamole  
Tortilla Chips

Oaxaca Chocolate Cake and Warm Churros  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$29.00 per person**

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### **~ Burger Bar ~**

Old Fashioned Salad with Thousand Island dressing  
Macaroni Salad ~ Three Bean Salad ~ Cucumber Salad with Sour Cream

Grilled Hamburger Patties  
Steamed Hot Dogs  
Condiments Bar to include:  
Chili, Bacon, Sauerkraut, Grilled Onions, Sliced Swiss & American Cheeses  
Sliced Tomatoes, Lettuce and Diced Onions  
Potato Wedges & Onion Rings  
Apple Pie ~ Chocolate Cake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$26.00 per person**

### **~ Sammy's Lunch Special ~**

Asian Vegetable Slaw ~Thai Noodle Salad ~  
Mixed Greens with Sesame Dressing

Beef Broccoli  
Crispy Orange Chicken  
Vegetable Chow Mein  
House Fried Rice  
Steamed Vegetables  
Egg Rolls with Dipping Sauce  
Pot Stickers with Dipping Sauce

Mandarin Orange Cheesecake  
Fortune Cookies & Almond Cookies  
Coffee, Decaffeinated Coffee, Tea & Tea  
**\$28.00 per person**

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3/1/13

## **Lunch Buffets**

Minimum of 50 people  
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### **~ Blue Plate Special ~**

New England Clam Chowder

Tossed Garden & Spinach Leaf Salad with Mushrooms, Carrots, Tomatoes, Croutons,  
Onions, Bacon Bits & Cheddar Cheese  
Ranch, Honey Mustard & French Dressings  
Creamy Cole Slaw ~ Carrot & Raisin Salad ~ Three Bean Salad

Homemade Meatloaf  
Country Fried Chicken  
Mashed Potatoes & Gravy ~ Macaroni & Cheese ~ Seasonal Vegetables  
Rolls & Butter

Peach Cobbler ~ Strawberry Shortcake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$29.00 per person**

### **~ Tropical Lunch Buffet ~**

Thai inspired Shrimp Salad with Spicy Peanut Vinaigrette  
Tropical Chicken Salad with Dried Fruit and Coconut  
Soba Noodle Salad with Ginger Vinaigrette

Grilled Chicken ~or~ Beef Kabobs (select one)  
Kabobs topped with a Ponzu Sauce Glaze  
Kahlua Style Pork Loin seasoned with Hawaiian Salt  
& served with a Mango Pineapple Chutney  
Coconut Crusted Mahi Mahi with a Kiwi Pineapple Glaze  
Steamed Bok Choy  
Calrose Steamed Rice

Pineapple Up-Side Down Cake  
Coconut Mango Cheesecake  
Hawaiian White Fresh Cake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$30.00 per person**

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## **Lunch Buffets**

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### **~ Executive Lunch Buffet ~**

Fresh Spring Mix with Olives, Mushrooms and Cheese  
Assorted Dressings  
Sliced Roma Tomatoes and Mozzarella Cheese with Balsamic Vinaigrette  
Pasta & Shrimp Salad  
Grilled Vegetables with an aged Balsamic Vinaigrette

Imported Cheese Display  
Fresh Fruit Display

Herb Crusted Chicken Breast  
Beef Tournedos in a Green Peppercorn Sauce  
Cedar Plank Roast Salmon topped with Brandy Glaze  
Wild Mushroom Risotto  
Haricot Vert

Assorted French Pastries ~ Assorted Fruit Tarts  
Coffee, Decaffeinated Coffee, Tea & Iced Tea

**\$36.00 per person**

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3/1/13