

LUNCH MENU



TABLE OF CONTENT

3 Buffets
5.....Plated
6.....Mid-Day Breaks



CHILLED BUFFETS

COBURGO

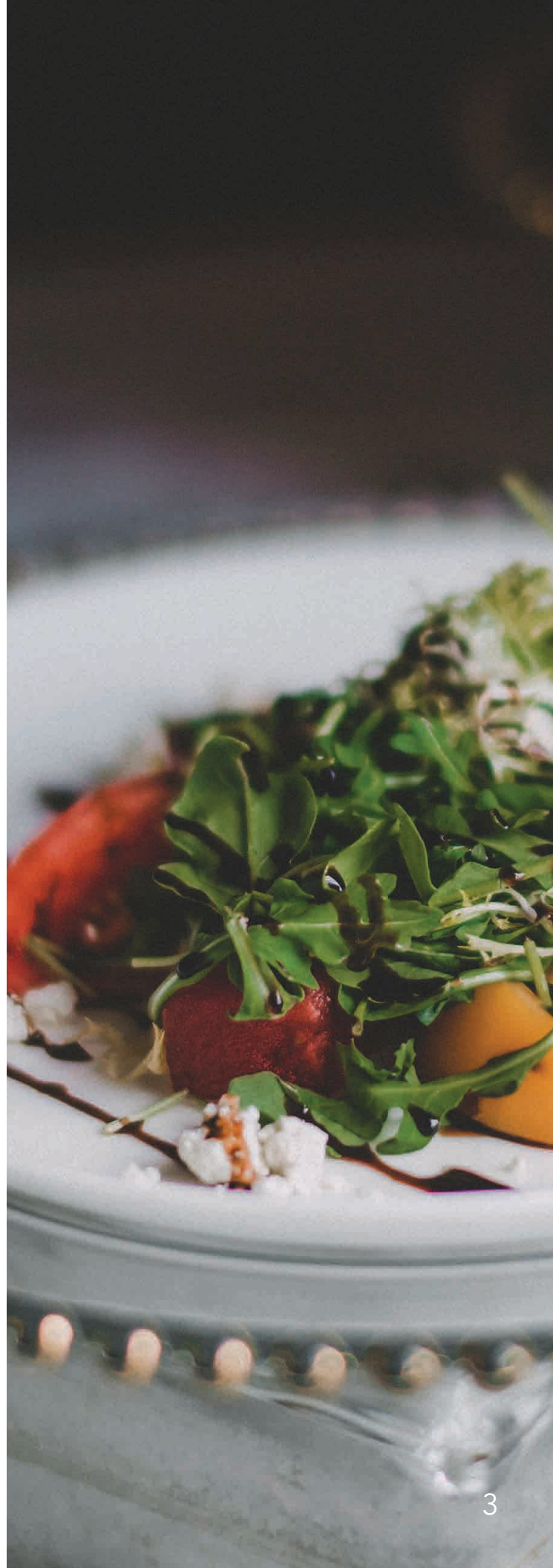
Grilled Chicken Breast, House Greens, Grape Tomatoes
Hard Boiled Eggs, Bacon, Red Onions & Blue Cheese Dressing
Turkey BLT Wrap
Ham, Swiss, Rye
Tuna Salad, Croissant
Old Fashioned Potato Salad, Cole Slaw & Fresh Fruit Salad
Mini Banana Cream Pies & Florida Key Lime Pies

CRETE

Basket of Greens, Cucumbers, Olives, Feta, Red Onions
Balsamic & Greek Vinaigrette
Roasted Artichoke & Fusilli Pasta Salad
Red Pepper Hummus, Sundried Tomato Tapenade
Crispy Pita Points & Grilled Vegetables
Mediterranean Vegetarian Wrap
Grilled Chicken Caesar Wrap
Lamb Slider, Goat Cheese, Tomato Jam
Berry Ricotta Cream Pie and Bread Pudding

PENIDO

Spinach Salad, Boursin Cheese, Candied Walnuts
Raspberry Vinaigrette
Marinated Citrus & Cous Cous Salad
Roasted Mushroom, Grilled Asparagus & Oven Roasted Tomatoes
Gourmet Skewers, to Include:
Fresh Melon & Prosciutto
Marinated Shrimp, Scallop & Artichoke
Ahi Tuna, Hearts of Palm
Citrus Grilled Chicken, Sweet Bell Peppers, Lime Vinaigrette
Raspberry Tart
Chocolate Opera



HOT BUFFETS

MINI GOURMET SANDWICHES

SELECTION OF THREE

Marinated Shrimp & Chorizo Salad
Avocado Aioli, Soft Roll

BBQ Smoked Beef Brisket, Chipotle Cheddar
Caramelized Onions, Brioche Roll

Pressed Salami, Pepperoni, Provolone, Italian Loaf

Buffalo Chicken and Provolone Slider, Soft Roll, Ranch

Tofu Burger, Mushrooms, Roasted Red Peppers

Smoked Ham & Gouda, Spicy Mustard, Pretzel Bun

*All Sandwiches Come With An Assortment of
Kettle Style Chips, Pasta Salad & Fruit Salad*

THE ALAMO

Fried Corn Tortillas, House Made Guacamole
Grilled Chorizo, Hominy and Roasted Pepper Salad

Beef or Chicken Fajita Station

Marinated Beef or Chicken, Corn, Black Bean and
Red Pepper Relish

Flour Tortillas, Sour Cream, Diced Tomatoes

Aged Cheddar Cheese

Blackened Shrimp & Snapper, Cilantro Cream

Chipotle Rubbed Chicken

Refried Beans & Fiesta Rice

Jalapeño Corn Muffins

Traditional Flan

Fried Churros, Rolled In Cinnamon Sugar

THE ALL AMERICAN

Iceberg Lettuce, Grape Tomatoes, Applewood Smoked Bacon
Blue Cheese Crumbles & Ranch Dressing

BBQ Chicken

Flame Grilled Sirloin Burger

Lettuce, Sliced Tomatoes, Red Onions

Provolone, Swiss & Cheddar Cheese

Pickles, Ketchup, Mayonnaise, Yellow Mustard

Traditional Potato Salad, Cole Slaw & Smoked Baked Beans

New York Cheese Cake & Apple Pie

LIPSIA

Basket of Greens, Red Onions, Grape Tomatoes,
Cucumbers, Garlic Croutons

Champagne & Herb Vinaigrette

Grilled Vegetable Ratatouille

Seared Mahi Mahi, Grain Mustard Sauce

Grilled Skirt Steak Puttanesca

Roasted Fingerling Potatoes & Marinated Vegetables

Assortment of Pastries and Tarts

TRADITIONAL PIZZA DISPLAY

Tossed Caesar Salad

Garlic Knots

Thin Crust or Regular Crust

Includes House Made Marinara, Mozzarella Cheese

Two Styles of Pie & Three Different Toppings Each

Toppings

Ham

Ricotta

Pepperoni

Anchovies

Pineapples

Red Onions

Black Olives

Italian Sausage

Banana Peppers

Fresh Mozzarella

Tomatoes

Fresh Basil

CHILLED PLATED LUNCHEONS

SELECT ONE ENTRÉE & ONE DESSERT

ENTRÉE

BLUE CRAB

Mixed Greens, Asparagus, Boursin Cheese, Champagne Vinaigrette

BLACKENED CHICKEN

Baby Greens, Strawberries, Raspberries, Blueberries, Candied Pecans, Goat Cheese, Citrus Vinaigrette

GRILLED SHRIMP

Local Blackberries, Mixed Greens, Watercress, Camembert, Toasted Macadamia Nuts, Mandarin Oranges, Honey Vinaigrette

CHILLED CRAB & AVOCADO TIMBALE

Hearts of Palm, Citrus Vinaigrette

DESSERT

KEY LIME TART

TIRAMISU

CHOCOLATE MOUSSE, RASPBERRY JAM

HOT PLATED LUNCHEONS

SELECT ONE ENTRÉE & ONE DESSERT

ENTRÉE

SEARED CHICKEN & GNOCCHI

Vegetable Medley, Parmesan Cream

HERB ROASTED CHICKEN

Wild Mushrooms, Parmesan Risotto, Broccolini, Truffle Cream

BRAISED BEEF SHORT RIBS

Potato Puree, Roasted Vegetables, Demi-Glace

PAN SEARED SALMON

Hearts of Palm, Citrus Vinaigrette Red Pepper Polenta Cake, Baby Green Beans, Citrus Beurre Blanc

DESSERT

CRÈME BRÛLÉE

STRAWBERRY SHORT CAKE

LEMON MERINGUE TART

WARM CHOCOLATE BROWNIE A LA MODE

MID-DAY BREAKS

30 MINUTES OF SERVICE

CLASSIC TREATS

Reese's Cups, Hershey's Chocolate Bars, Twizzlers, Kit Kat Bars
Assorted Kettle Style Chips
Mesquite Bar-B-Que, Sour Cream, Salt & Vinegar
Assorted Dr. Brown's Soda
Black Cherry, Root Beer, Cream Soda, Ginger Ale

MOVIE NIGHT

Buttered Popcorn
Nachos & Cheese Dip
Mini All Beef Hot Dogs
Sour Patch Kids
M&Ms
Assorted Coke Products

LATIN FLAIR

Beef Empanadas, Chimi Churri
Chicken Tostadas
Yucca Fries, Garlic Dipping Sauce
Fruit Skewers, Sweet Plantains
Coconut Guava Cheesecake & Pineapple Upside Down Cake

GOURMET GRILLED CHEESE BAR

Roasted Tomato Soup Cups
Brie, Fig Jam and Arugula on Toasted Rye
Havarti, Colby & Cheddar on Toasted Whole Wheat
Swiss & Applewood Smoked Bacon on Toasted Sourdough
Assorted Craft Sodas

COOKIES & COFFEE

SELECT THREE COOKIES

House Made Soft & Chewy Cookies
Chocolate Chip
Peanut Butter
Oatmeal Raisin
White Chocolate Chip
Macadamia Nut
Gourmet Coffee Station
Caramel and Vanilla Flavored Syrups
Vanilla, Hazelnut, Almond Milk Creamers

ASIAN FARE

Presented in Asian style take-out boxes with chop sticks and traditional flatware
Vegetable Pot Stickers, Spicy Dipping Sauce
Pork Pot Stickers, Soy Dipping Sauce

POMODORO

Roasted Tomato Soup, Gourmet Grilled Cheese
Traditional Tomato Bruschetta
Vine Ripe Tomatoes, Fresh Mozzarella
Balsamic Drizzle Skewers
Sundried Tomato Tapenade, Pita Points