



#### **Lunch Table**

Groups with less than 25 guests are subject to a 20% price increase; service based on 60 minutes of service. Buffet served with Rolls & Butter, Iced Tea or Lemonade.

#### **Deli Experience Buffet**

pasta salad mixed leaf garden salad with tomatoes cucumbers, shredded carrots and red onions

fresh fruit salad blue fin tuna salad

slices of rare roast beef, baked ham, smoked turkey breast and pastrami, swiss and cheddar cheese

condiments: sliced tomatoes, red onion, lettuce, assorted relishes

assorted breads

individual bags of potato chips home baked cookies chocolate decadence brownies iced tea or lemonade

#### **Asian Flavors Buffet**

asian tossed salad with mandarin oranges and wasabi vinaigrette

pacific rim slaw with mango, pineapple and walnuts

stir fry flank steak in a spicy black bean sauce

crispy cashew chicken with sweet and sour sauce

stir fry vegetables steamed rice chow mein coconut cake and macadamia nut cookies iced tea or lemonade

## Mexican Buffet Select One of the Following Soups

#### **Tortilla Soup**

hearty soup with carrots, tomatoes, zucchini and tortillas

#### **Albondigas**

traditional Mexican flavored mini meatballs filled with rice & fresh herbs, potatoes, carrots, zucchini and cilantro

#### **Mexican Caesar Salad**

romaine lettuce, parmesan cheese tortilla strips, paprika croutons cilantro and lime dressing

### **Select Two of the following entrees:**

#### **Pork Carnitas**

slow roasted pork shoulder, citrus & spices

#### **Chicken or Beef Fajitas**

strips of marinated chicken or tender sliced beef with grilled peppers, tomatoes and onions

#### **Chile Rellenos**

ancho chili salsa, poblano stuffed peppers Monterey jack cheese

spanish rice
pinto beans
flour and corn tortillas
chips and salsa bar
pico de gallo, salsa roja
guacamole and sour cream
tres leches cake and flan
iced tea or lemonade

## **Chef Action Station Requires Chef Attendant at**

Fish Taco Station – Flour
Tortillas filled with Grilled
Snapper, shredded Red &
Green Cabbage, Pico de Gallo
Topped with Creamy Cilantro Sauce

Banquet menus are subject to change. All prices are subject to 24% service charge and local sales tax.





#### **Lunch Table**

#### **Grab and Go**

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## Italian Buffet Select One of following soups:

# All Grab and Go Sandwiches to include: individual bags of chips, cookie, soft drink or bottled water.

#### Minestrone Pasta Fagioli

#### **Roast Turkey Sandwich**

#### **Select One of following Salads:**

romaine, garlic paprika croutons parmesan cheese, caesar dressing

sliced turkey breast, havarti cheese, lettuce, tomato, french roll and seasonal salad

#### **Caesar Salad**

#### Calico Three Bean Salad

### green beans, red kidney beans black beans, red onions and cilantro, peppers and olive lime dressing

#### **Portobello & Goat Cheese Sandwich**

on whole wheat bread, grilled peppers, lettuce, tomatoes, black olive tapenade spread

#### Select Two of following entrees: Spaghetti Bolognaise

fine spaghetti and meat sauce seasonal vegetables

### **Grilled Chicken & Avocado Sandwich**

on ciabatta with dried cranberries, maytag blue cheese, sundried tomato relish

#### **Chicken Picatta**

angel hair pasta, breaded chicken fillets lemon butter and caper sauce seasonal vegetables

#### **Roast Beef Sandwich**

on french baguette, tomatoes, shaved parmesan cheese, horseradish cream spread

#### **Pollo Genovese**

grilled chicken breast, creamy pesto sauce, sundried tomatoes, penne pasta, and parmesan shredded cheese seasonal vegetables

#### **Grilled Salmon**

medley of vegetables mushrooms, artichokes, spinach, roasted cherry tomatoes, zucchini and farfalle pasta

#### Peppered Roasted Flat Iron Steak

scalogni onions, portabella mushrooms, oven baked herb tomatoes seasonal vegetables

#### **Select Two Desserts:**

Tiramisu, Napoleon and Cannoli.



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#### **Plated Lunch**

Plated lunch includes your choice of soup or salad, dessert, rolls and butter, iced tea or lemonade.

#### Select One Starter:

#### **Tomato Basil Soup**

with a parmesan crisp

#### **Towne Center Salad**

mixed seasonal greens, tomatoes, sprouts, black olives, cucumbers, toasted sunflower seeds with herb vinaigrette

#### White Bean, Chorizo & Kale Soup

#### **Select One Entrée:**

#### **Grilled Lemon Chili Chicken**

Wilted Spinach, Chick Peas, Roasted Asparagus, fingerling potatoes with Citrus Saffron Sauce

#### **Fettuccini with Smoked Salmon**

grilled vegetables and lemon butter, chives

#### **Seared Medallions of Beef Tenderloin**

brandied whole grain mustard sauce roasted potatoes, vegetable medley

#### Pan Seared Sonoma Chicken Breast

buttered baby vegetables with wild rice pilaf

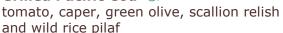
#### Mushroom Ravioli

sundried tomato cream sauce, zucchini ribbons & grilled asparagus

#### **Slow Braised Beef Brisket**

garlic red mashed potatoes, steamed vegetables of broccoli cauliflower, carrots natural au jus with chives

#### Grilled Pacific Cod 😼



#### **Atlantic Salmon Filet**

honey bourbon jus, chive mashed Yukon potatoes, buttered green beans and carrots

#### **Herb Pepper Crusted Flat Iron Steak**

portobello mushrooms & tarragon sauce fingerling potatoes grilled & roasted medley of vegetables

#### **Select One Dessert:**

#### **Chocolate Mousse Cake**

with raspberry sauce

#### **Spiced Carrot Cake**

with cream cheese icing

#### **Apple Strudel with Crème Anglaise**

**Lemon Chiffon Cake** 

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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