



Themed Lunch Buffets

Includes iced tea, fresh brewed coffee, decaffeinated coffee and gourmet tea selection
Minimum 50 people

Deluxe Deli

Salads

New Potato Salad, Mayonnaise, Dijon, Egg
Creamy Cole Slaw, Caraway Seeds
Tropical Fresh Fruit Salad, Passion Fruit Coulis

Assorted Artisan Breads

Hearth White, Wheat, Mini Kaiser

Entrees

A Deli Assortment Including Roast Beef, Honey Glazed Ham
Roasted Breast of Turkey, Genoa Salami
American, Swiss and Provolone Cheese
Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce
Black Olives and Dill Pickle Spears
Mayonnaise, Mustard, Dijon Mustard, and Horseradish

Desserts

Ginger Cookies
Sugar Cookies
Fruit Tartlets, Pastry Cream Filled Barquette
Topped with Fresh Fruit and Berries

40



Themed Lunch Buffets, *continued*

Minimum 50 people

Spring Salad

Starters

Fresh Florida Fruit Salad, Mango Mint Drizzle

Chilled Pasta Salad/Tuscan Style, Sharp Piccorino

Fresh Seasonal Greens, In-house Ranch Dressing

Yellow and Red Vine Ripe Tomatoes, Fresh Mini Mozzarella Tossed in Basil Olive Oil

Assorted Artisan Breads

White and Wheat Pita, Sliced Rolls, Croissants

Entrees

Grilled Marinated Chicken and Pesto Salad

Albacore Tuna Salad, Seafood Salad

Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce

Black and Green Olives

Dill Pickles, Pepperoncini, Alfalfa Sprouts

Mayonnaise and Mustard

Dessert

Make Your Own Strawberry Shortcake

White Sponge Cake, Fresh Whipped Cream

Strawberries, Powdered Sugar

42



Themed Lunch Buffets, *continued*

Minimum 50 people

Bourbon Street Deli

Salads

Organic Mix Lettuce, Yellow and Red Tear Drop Tomatoes
Julienne Cucumbers, Key Lime Vinaigrette, Spicy Pepperdews
Dirty Slaw, Green Cabbage, Zucchini, Carrots, Red Peppers
Red Bermuda Onions, Mustard Seed Dressing
White Bean Salad, Pancetta, Andouille, Escarole
Lemon Grass Vinaigrette

Assorted Artisan Breads

Hoagie, Focaccia, Pretzel

Entrees

Muffuleta Sandwich
Spicy Cappicola Ham, Hot Sopresetta, Salami, Olive and Artichoke Relish Spread

Shrimp Po' Boy
Lightly Battered Golden Fried, Cajun Relish Tartar Sauce

Buffalo Style Turkey
Baby Swiss on Pretzel Kaiser, Blue Cheese Red Sauce Mayonnaise

Dessert

Louisiana Rum Cake, Rum Soaked Cake Topped with Pecans
Chocolate Bread Pudding

44



Themed Lunch Buffets, *continued*

Minimum 50 people

Southern

Soup and Salads

Louisiana Seafood Gumbo Soup

Florida Greens with Citrus Dressing, Corn Bread Croutons

Alabama Three Bean Salad, Pickled Green Tomatoes

Assorted Artisan Breads

Mini Hoagies, Mini Kaiser

Entrees

Black Eyes Peas, Collard Greens and Spicy Sausage

Tennessee Lynchburg Chicken Breast, Molasses, Butter Pecan Glaze

Carolina Barbecue Beef Brisket, Smokey Barbeque Sauce

Dessert

Georgia Cobbler

Mississippi Pecan Pie

Messy Mud Pie

48



Themed Lunch Buffets, *continued*

Minimum 50 people

Tex Mex

Soup and Salads

Tortilla Soup, Avocado, Sour Cream

Florida Citrus, Cilantro, Lime, Mojito Jicama Croutons

Southwestern Salad, Fiesta Corn, Black Beans, Tortilla Crisps

Garbanzo, Chorizo, Green Olives, Chili Dressing

Assorted Artisan Breads

Warm Corn Tortilla Shells, Soft Flour Tortillas

Entrees

Chicken Fajita with Grilled Onion and Peppers

Seasoned Taco Beef, Guacamole, Jack Cheese

Jalapeno Peppers, Sour Cream, Shredded Lettuce

Green Tomatillo Salsa and Pico de Gallo

Tortilla Chips, Chili Con Queso, Re-Fried Beans

Dessert

Rice Pudding Folded with Whipped Cream

Churros, Cinnamon Sugar

Mexican Wedding Cookies

45



Themed Lunch Buffets, *continued*

Minimum 50 people

Italian

Salads

Caesar Salad, Parmesan Cream Dressing, Focaccia Croutons

Tuscan Pasta Salad, Smoked Meats and Sausage, Olive Oil Vinaigrette

Yellow and Red Beef Steak Tomato, Fresh Buffalo Mozzarella

Tossed in a Basil Dressing Drizzled with Aged Balsamic Vinegar

Tropical Fresh Fruit Display, Organic Berries

Assorted Artisan Bread

Garlic Sticks, Focaccia, Ciabatta

Entrees

Pork Cutlet Parmesan

Sautéed Breast of Chicken Piccata, Lemon, Capers

Stuffed Shells, Ricotta, Marinara Sauce

Ratatouille, Eggplant, Green and Yellow Squash, Onions, Peppers

Desserts

Cannoli, Sweet Middle, Chocolate Chips

Amaretto Cookies

Tiramisu, Mocha Soaked Sponge with Kahlua Cream

47



Themed Lunch Buffets, *continued*

Minimum 50 people

Executive

Soup and Salad

Cream of Three Onion Soup, Sweet Vermouth

Vegetable Quinoa Salad, Cucumber, Pickled Ginger, Carrots, Organic Red Leaf Lollo Rosso Mix, Orange Grapefruit Champagne Dressing

Waldorf Salad, Granny Smith Green Apples, Seedless Grapes, Walnuts, Creamy Celery Seed Dressing

An Assortment of Artisan Breads

Onions Roll

Whole Wheat

Mini French

Entrees

Pepper Crusted Chilled Strip Loin of Beef with Orzo, Spinach and Asiago Cheese

Sautéed Chicken Breasts, Red Wine Rouge, Sundried Tomatoes and Kalamata Olives

Grilled Salmon, Shaved Fennel, Edamame, Red Onion Sage Blanc

Steamed Jasmine Rice, Apricot, Dill

Lemon Scented Sautéed Mixed Vegetables, Extra Virgin Olive Oil

Desserts

Key Lime Mango Pie

Strawberry Mojito Mousse

Diablo Chocolate Cake



Themed Lunch Buffets, *continued*

Minimum 50 people

Havana Grill

Salads

Island Fruit Salad, Passion Fruit Mojito Coulis

Roasted Black Bean and Corn Salad

Wild Mixed Greens, Adobo Plantain Croutons, Cilantro Vinaigrette

Heirloom Tomato, Avocado, Red Onion, White Balsamic Vinaigrette

Assorted Artisan Breads

Onion Roll

Crusty Cuban

Entrees

Frita Cubana - Freshly Ground Pork and Beef, Onions and Garlic Made into a Patty Pressed on the Grill, Cuban Ketchup

Pulled Pork Media Noche - Slow Roasted Cumin Dusted Pulled Pork, Bolo Ham, Baby Swiss, Garlic Pickle, Mustard, Mojo Mayonnaise Pressed in a Pineapple Brioche Bun

Papas Rellenas - Ground Beef Stuffed Breaded Potato Balls

Tamale - Fresh Sweet Corn and Pork Steamed Tamale in the Husk

Desserts

Chocolate Tres Leche, Milk Chocolate Soaked Sponge

Pasteles de Guayava, Flakey Pastries Filled with Guava

Peach Bread Pudding



Themed Lunch Buffets, *continued*

Minimum 50 people

Grecian Delight

Salads

Greek Salad, Tomatoes, Cucumbers, Green Peppers, Red Onion, Kalamata Olives
Feta Cheese, Oregano Vinaigrette
Hummus of Chick Peas, Tahini, Virgin Olive Oil
Baba Ghanoush, Roasted Eggplant Spread
Orzo and Spinach Salad, Preserved Lemon Vinaigrette

Assorted Artisan Breads

Flat Bread, Pita Chips

Entrees

Corfu Chicken, Herb Lemon Marinated Breast of Chicken, Red Pepper Coulis
Vegetable Mousaka, Roasted Potato, Eggplant and Zucchini Baked in a Creamy
Béchamel Sauce Topped with Fresh Tomato Sauce and Feta Cheese
Pork Souvlaki, Pork Skewer Char Grilled Gyro, Thinly Sliced Spiced Lamb and Beef Loaf
Taziki Cucumber Sauce

Desserts

Assorted Baklava, Honey Soaked Nut Filled Pastry
Chocolate Kok, Pastry Cream Filled Cookies Coated with Chocolate
Galaktobouriko, Combination of Creamy Custard and Flakey Crust