

A DAY FOR A PICNIC

| | |
|-----------------------------|----|
| please select two entrees | 43 |
| please select three entrees | 46 |

soup of the day

homemade pasta salad

baby greens salad with crumbled gorgonzola, strawberries and balsamic vinaigrette

SELECT ENTREES

roast beef baguette with balsamic onions, blue cheese and arugula

herb roasted turkey on a baguette with baby spinach, sliced tomato and sweet mustard dressing

grilled chicken club croissant with applewood smoked bacon and avocado

open faced tomato, basil and mozzarella sandwich on lightly toasted french bread and drizzled with balsamic reduction

roasted vegetable sandwich on a multigrain ciabatta with roasted eggplant, zucchini, portobello mushrooms, fresh sliced tomatoes and lettuce

buffet includes:
assorted sun chips and kettle chips
rich chocolate brownies and zesty lemon bars

CHILLED LUNCH TABLE

*All lunch buffets include freshly brewed Starbucks® coffee, decaf, Tazo® teas and iced tea. Buffet service is continuous for 1 hour. Minimum purchase of (25) guests required.**

ENHANCEMENTS

BOTTLED SPARKLING AND STILL WATERS

~each 5

REGULAR AND DIET SODAS

~each 5

HOME STYLE LEMONADE OR CITRUS FRUIT PUNCH

~per gallon 55



HOT LUNCH TABLE

*All lunch buffets include freshly brewed Starbucks® coffee, decaf, Tazo® teas and iced tea. Buffet service is continuous for 1 hour. Minimum purchase of (25) guests required.**

SOUTH OF THE BORDER

| | |
|-----------------------------|----|
| please select two entrees | 47 |
| please select three entrees | 50 |

mexican corn salad
baby arugula, cilantro, roasted corn, plum tomatoes, cotija cheese, crema and lemon vinaigrette

nopales salad
traditional mexican cactus salad with tomatoes, cilantro and red onions

SELECT ENTREES

chicken fajitas with sautéed bell peppers and onions

beef fajitas with sautéed bell peppers and onions

marinated chicken adobo with crème fraiche and grilled scallions

carnitas, traditional style braised pork

carne asada in a traditional style marinade, chipotle cream and fresh squeezed lime juice

grilled vegetable quesadillas with jack and cheddar cheeses

mini churros

choco flan

buffet includes:
braised pinto beans
traditional mexican rice
flour and corn tortillas

condiments include:
pico de gallo, radishes, cilantro, diced onion, lime wedges, roasted jalapeños, sour cream and zesty guacamole

ENHANCEMENTS

BOTTLED SPARKLING AND STILL WATERS

~each 5

REGULAR AND DIET SODAS

~each 5

HOME STYLE LEMONADE OR CITRUS FRUIT PUNCH

~per gallon 55

HAWAIIAN BBQ

please select two entrees 47
please select three entrees 50

hawaiian slaw with carrots, pineapple, ginger and mixed cabbage

macaroni salad with shredded carrots, celery and ham

SELECT ENTREES

grilled chicken breasts with teriyaki glaze

kalbi marinated beef short ribs

mahi mahi with a grilled pineapple relish

hawaiian style smoked pork

chocolate dipped coconut macarons

white chocolate hawaiian cake with tropical fruit

buffet includes:

steamed white rice

seasonal vegetable stir-fry

hawaiian rolls

ENHANCEMENTS

BOTTLED SPARKLING AND STILL WATERS

~each 5

REGULAR AND DIET SODAS

~each 5

HOME STYLE LEMONADE OR CITRUS FRUIT PUNCH

~per gallon 55

**HOT
LUNCH TABLE**

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All food and beverage prices are subject to 14% service charge and 9.75% state sales tax (subject to change without notice).

TRADITIONAL LUNCH BUFFET

| | |
|-----------------------------|----|
| please select two entrees | 47 |
| please select three entrees | 50 |

caesar salad with romaine, roasted tomatoes, shaved grana padano cheese
garlic crostini and classic caesar dressing

mixed baby field greens with crumbled goat cheese, dried cranberries
and white balsamic dressing

SELECT ENTREES

molasses five spice chicken breast

baked salmon with a chardonnay crème sauce

8 hour (bone-less) short ribs with braising jus and hibiscus

whole wheat spaghetti with portobello mushrooms, artichoke, edamame,
tomatoes, basil and shaved parmesan cheese in a tomato sauce

**HOT
LUNCH TABLE**

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and iced tea. Buffet service
is continuous for 1 hour.
Minimum purchase of (25)
guests required.**

home style au gratin potatoes

roasted seasonal vegetables

artisan rolls

new york style cheesecake

chocolate mousse cake

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REGULAR AND DIET SODAS

~each 5

HOME STYLE LEMONADE OR CITRUS FRUIT PUNCH

~per gallon 55

