



LUNCH

PLATED LUNCHES

BUFFET LUNCHES


BUILD-YOUR-OWN PLATED LUNCH

Plated Lunches are designed for 90 minutes of service and a minimum of 25 guests.


Our Luncheons include your choice of Salad, Entrée, Dessert,
Freshly Baked Artisan Rolls, Bread and Butter,
Freshly Brewed Coffee, Tea and Iced Tea.

SELECT ONE SALAD

Hearts of Romaine | Foccacia Crouton | Shaved Parmesan | Caesar Dressing

 Asian Greens | Curly Carrots | Spicy Pickled Cucumber
Wonton Strips | Carrot Miso Ginger Dressing

 Mesclun Greens | Orange Segments | Caramelized Walnuts | Citrus Dressing

 Mesclun Greens | Granny Smith Apples | Dried Cranberries
Maple Cider Vinaigrette

 Iceberg Classic Wedge | Bacon | Tomatoes | Creamy Blue Cheese Dressing

 Baby Arugula | Watercress | Crumbled Goat Cheese | Candied Walnuts
Strawberries | Balsamic Vinaigrette

SELECT ONE ENTRÉE

Caesar Salad | Grilled Chicken

Crunchy Romaine | Homemade Croutons
Parmesan Cheese | Caesar Dressing

Parmesan-Crusted Chicken, Roasted Tomato Sauce

Gemelli Pasta | Pancetta Mushroom Ragout | Asparagus

 Southwestern-Grilled Chicken Breast, Ancho Pepper Sauce

Chimichurri Mashed Potatoes | Black Bean And Roasted Corn Relish

Chicken Saltimbocca

Topped With Fontina Cheese, Prosciutto and Sage
Marsala Basil Orzo | Farm Fresh Vegetables

Roasted Salmon Filet, Herb Lemon Basil Sauce

Roasted Vegetable Couscous | Tomatoes | Baby Squash

 Pan-Seared Mahi-Mahi, Tarragon Beurre Blanc

Olive Oil Smashed Yukon Potatoes

Caramelized Cauliflower | Wild Mushrooms

SELECTIONS CONTINUED ON NEXT PAGE



\$3.00 additional

\$3.00 additional

\$44.00 per person

\$52.00 per person


\$52.00 per person

\$54.00 per person

\$56.00 per person

\$58.00 per person



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BUILD-YOUR-OWN PLATED LUNCH

SELECT ONE ENTRÉE (CONTINUED)

(GF) 8 oz. Marinated New York Steak

\$58.00 per person

Au Jus | Crispy Fried Onions

Roasted Garlic Mashed Potatoes | Haricot Verts

(GF) Barbecued Beef Short Ribs

\$58.00 per person

Horseradish Potatoes Au Gratin | Farm Fresh Vegetables

(GF) 6 oz. Grilled Filet Mignon | Cabernet Sauce

\$59.00 per person

Crispy Herb Potato Cake | Sautéed Cipollinis And Tomatoes

Grilled Citrus-Marinated Chicken Breast And Tarragon Gremolata-Crusted Salmon

\$59.00 per person

Creamy Polenta | Purple Braised Endive

Seasonal Farm Fresh Vegetables

Seared Beef Tenderloin And Grilled Basil Shrimp

\$62.00 per person

Roasted Pepper Confit | Natural Jus

Smoked Barley And Mushroom Pilaf | Seasonal Farm Fresh Vegetables

SELECT ONE DESSERT

Traditional Strawberry Shortcake

Meyer Lemon Tart | Seasonal Berry Compote

Peach Blueberry Crumble Torte

New York-Style Deep Dish Cheesecake

Graham Cracker Crust

Blueberry Or Strawberry Sauce

Chocolate Hazelnut Napoleon

Peanut Butter Brownie | Chocolate Mousse | Hazelnut Crisp

Choc-Co-Late

\$3.00 additional

Bittersweet Chocolate Cream | Decadent Chocolate Cake

Coconut Mousse | Blackberry Caramel

ENTRÉE SUBSTITUTES

Group Is Responsible For Providing A Guarantee For Their Regular Menus And Special Diet Menu Substitutes Including The Number Of Vegetarian, Vegan, Gluten-Free, Kosher, Food Allergies And Intolerance. The Group Is Required To Provide A Special Diet Menu List On The Date That The Guarantee Is Due With The Guests' Names And Types Of Menu Substitutes Needed. Entrée Substitutions Ordered After The Final Guarantees Are Given Will Be An Additional Charge (Over And Above The Guaranteed Number Of Meals And Menu Price per person Agreed Upon). The Price Will Be Based Upon Guest Being Served Soup Or Salad And Dessert Included In The Prearranged Menu. Vegetarian Entrée Substitute At \$30.00 per person | Fish Entrée Substitute At \$35.00 per person



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BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

CASA MIRAGE BUFFET COLD

Create-Your-Own Salad

(GF) Baby Greens | Red and Yellow Peppers | Jicama | Cucumber | Tamarind Vinaigrette

Salsa Siesta

(GF) Mango | Red Molcajete | Green Tomatillo | White and Blue Corn Tortilla Chips

(GF) Roasted Corn and Black Bean Salad | Cilantro Vinaigrette

(GF) Nopales Salad

Nopales | Tomato | Red Onion | Queso Fresco | Lemon Jalapeño Vinaigrette

SOUP

Tortilla Soup

ENTRÉES

Street Tacos

(GF) Diced Sirloin | Al Pastor Chicken | Market Fresh Fish

Corn Tortillas | Guacamole | Salsa | Cheddar Cheese | Sour Cream

Cheese Enchiladas, New Mexico Red Chili Sauce

Entrée Accompaniments

(GF) Cilantro Rice | (GF) Black Beans

DESSERTS

Select Three: 25 - 50 people

Mexican Wedding Cookies | (GF) Ibarra Chocolate Cream

Tres Leches Trifle | (GF) Mango Lime Parfait | Churros, Caramel Sauce

Freshly Baked Cornbread | Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$60.00 per person

\$57.00 per person Served on Monday

Add \$8.00 per person for each additional hour.

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HEARTLAND BUFFET

COLD

(GF) Deconstructed Bibb Salad

Bibb Lettuce | Tomatoes | Green Onions | Bacon Bits | Blue Cheese Crumbles
Blue Cheese Dressing

Grain and Kale Salad

Bulgur Wheat | Red Quinoa | Wild Mushrooms | Asparagus | Cherry Tomatoes
Balsamic Vinaigrette

Grilled Asparagus and Tomato Salad | Citrus Vinaigrette

SOUP

(GF) Chicken Noodle Soup

ENTRÉES

Select Two:

(GF) Devil's Barbecued Boneless Beef Short Ribs

(GF) Herb-Roasted Chicken Breast | New Mexico Green Chili Sauce

(GF) Grilled Salmon Filet | Citrus Beurre Blanc

Entrée Accompaniments

(GF) Wild Rice Pilaf

(GF) Farm Fresh Seasonal Vegetables



DESSERTS

Select Three: 25 - 50 People

Seasonal Hand Pies | Carrot Cake

Seasonal Fruit Cobbler, Served Warm

Chocolate Dream Pie Served in Miniature Jars

Freshly Baked Artisan Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$64.00 per person

\$61.00 per person Served on Tuesday

Add \$8.00 per person for each additional hour.

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\$150.00 Labor Charge for food functions with 25 people or fewer.



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TASTE OF TUSCANY BUFFET

APPETIZERS AND SALADS

Caesar Salad

Romaine Lettuce | Housemade Croutons | Shaved Parmesan Cheese

Caesar Dressing

 Today's Best Caprese

Chef's Selection of Tomatoes and Fresh Mozzarella

Extra Virgin Olive Oil | Balsamic Syrup

Build-Your-Own Bruschetta

Assorted Spreads | Olive | Red Pepper Hummus | Artichoke Lemon | Grilled Breads

ENTRÉES

Italian Sausage Lasagna

 Chicken Marsala

Pastas

Penne | Pesto and Parmesan Cream

Served with Freshly Grated Parmesan Cheese and Red Pepper Flakes

Entrée Accompaniment

 Sautéed Broccoli | Garlic Wine Sauce

DESSERTS

Select Three: 25 - 50 People

Traditional Cannoli | Limoncello Trifle | Miniature Mascarpone Cheesecake

 Vanilla Bean Panna Cotta | Balsamic Strawberries

Freshly Baked Artisan Rolls, Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$63.00 per person

\$60.00 per person Served on Wednesday


Add Gluten-Free Grilled Vegetable Ravioli | Basic Marinara Sauce
at \$3.00 per person based on full guarantee.

Add \$8.00 per person for each additional hour.

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BUFFET LUNCHES

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THE BUTCHER BLOCK BUFFET

SALADS

Ⓜ Mixed Baby Greens | Crumbled Blue Cheese

Julienne Carrots | Orange Segments

Basil Shallot Vinaigrette | Balsamic Vinaigrette

Farfalle Pasta Salad | Toasted Pine Nuts | Tomatoes | Pesto Dressing

Ⓜ Red Bliss Potato Salad | Mustard Vinaigrette

Ⓜ Coleslaw

CREATE-YOUR-OWN SANDWICH

Sliced Roast Beef | Ham | Smoked Turkey Breast
American Cheese | Swiss Cheese

Lettuce | Sliced Tomatoes | Onions | Pickles | Olives
Dijon | Yellow Mustard | Mayonnaise

Kaiser Rolls | Challah Twist Rolls | Cranberry Multigrain Roll

Premade Sandwich Wrap

Grilled Vegetables, Spinach Tortilla Wrap, Roasted Tomato Aioli

Assorted Kettle Potato Chips | Pop Chips

DESSERTS

Select Three: 25 - 50 People

Double Chocolate Layer Cake

Snickers Bar Cheesecake

Fresh Fruit Tarts

Seasonal Fruit Crumb Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$56.00 per person

\$53.00 per person Served on Thursday

Add \$8.00 per person for each additional hour.

\$150.00 Labor Charge for food functions with 25 people or fewer.

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BUFFET LUNCHES

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PICNIC IN THE PARK BUFFET

COLD

(GF) Mixed Greens | Roasted Peppers | Corn | Red Onions
Balsamic Vinaigrette

(GF) Tomato and Cucumber Salad Tossed with Olive Oil and Basil

Potato Salad | Dijon Mustard Vinaigrette

(GF) Fresh Vegetable Crudité

Onion Dip | Ranch Dip

Assorted Kettle Potato Chips

ENTRÉES

(GF) Charbroiled Hamburgers

Swiss Cheese | American Cheese | Lettuce | Dill Pickles | Sliced Tomatoes | Onions | Buns
Ketchup | Yellow Mustard | Dijon Mustard | Mayonnaise

(GF) Marinated Grilled Chicken Breast

(GF) Grilled Kielbasa

Entrée Accompaniments

Baked Macaroni and Cheese

(GF) Corn on the Cob



DESSERTS

Select Three: 25 - 50 People

Lemon Meringue Pie | Strawberry Shortcake

Miniature Mud Pie Trifle | Häagen-Dazs Ice Cream Bars

Freshly Baked Biscuits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$59.00 per person

\$56.00 per person Served on Friday

Add \$8.00 per person for each additional hour.

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\$150.00 Labor Charge for food functions with 25 people or fewer.



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BUFFET LUNCHES

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BROOKLYN BISTRO BUFFET

SALADS

Chopped Salad

Mixed Greens | Tomatoes | Mozzarella | Bell Peppers | Cucumbers | Garbanzo Beans

Shallot Vinaigrette | Blue Cheese Dressing

Greek Pasta Salad | Bell Peppers | Grape Tomatoes | Kalamata Olives | Feta Cheese | Oregano

 Chargrilled Potato Salad | Caramelized Onions | Bacon Aioli

 Creamy Coleslaw

Shredded Green Cabbage | Carrots | Onions | White Vinegar | Mustard | Mayonnaise

PREMADE COLD SANDWICHES

Roasted Turkey Breast, Provolone Cheese, Pickled Red Onion

Lettuce, Tomato on Hoagie Roll

Tuna Salad, Lettuce, Tomato on Kaiser Roll

Egg Salad, American Cheese, Lettuce on Pumpernickel Bread

PREMADE HOT SANDWICH

Corned Beef | Swiss Cheese | Russian Dressing | Marble Rye Bread

CREATE YOUR OWN HOT SUB

Philly Cheese Steak | Provolone Cheese | Hoagie Rolls

SIDE

Wedge Fries | Ketchup and Ranch Dipping Sauces

DESSERTS

Select Three: 25 - 50 People

New York-Style Deep Dish Cheesecake | Strawberry Sauce

Chocolate Peanut Butter Cream Pie

Creamy Raspberry Tarts

Cannolis | Lemon Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$59.00 per person


\$56.00 per person Served on Saturday

Add \$8.00 per person for each additional hour.

Desserts are not transferable to refreshment breaks.

\$150.00 Labor Charge for food functions with 25 people or fewer.



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PACIFIC RIM BUFFET

COLD

Mixed Greens | Julienne Carrots
Scallions | Fried Wonton Skins
Carrot Miso Soy Dressing
Sweet and Sour Sesame Vinaigrette
Soba Noodle Salad | Ponzu Vinaigrette
California Spicy Crab Roll | Ponzu Dipping Sauce
Menu Includes Two Pieces per person

ENTRÉES

Select Two:

Ginger Soy-Braised Short Rib | Sweet Chili Hoisin Glaze

 Szechuan Roasted Salmon | Yuzu Miso Glaze

 Kung Pao Chicken

ACCOMPANIMENTS

 Steamed Rice

Chinese Broccoli | Oyster Sauce

DESSERTS

Select Three: 25 - 50 People

 Mandarin Orange Trifle |  Bittersweet Chocolate Cream

Pineapple Almond Cake | Coconut Bars

Freshly Baked Artisan Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$62.00 per person


\$59.00 per person Served on Sunday

Add \$8.00 per person for each additional hour.

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BUFFET LUNCHES

EXECUTIVE SERIES DELICATESSEN LUNCH BUFFET

This menu is Chef driven by sustainability and designed to customize your own selections for Board, Executive Committee and VIP Lunches for 25 to 200 people.

Lunch buffets are designed for 90 minutes of service.

SOUP

Select One:

(GF) Chilled Gazpacho Shooters

Butternut Squash Bisque | Sage Crème Fraîche

Roasted Tomato Bisque | Basil Pesto | Rustic Croutons

SALADS

Butter Lettuce Wedge | Smoked Bacon | Tomato | Blue Cheese | Buttermilk Dressing

(GF) Summer Quinoa Salad

Tomato | Cucumber | Sweet Onion Salad | Citrus Vinaigrette

Sweet Potato | Caramelized Cauliflower | Cranberries | Pecans | Basil Vinaigrette

ASSORTED MINIATURE COLD AND HOT SANDWICHES

25 - 99 People: Three Sandwiches | 100 - 200 People: Four Sandwiches

COLD

Buffalo Chicken | Avocado | Chopped Lettuce | Maytag Blue Cheese

Buttermilk Dressing on a Hawaiian Roll

Black Forest Ham | Bacon | Brie Cheese | Avocado | Honey Mustard

Tomato | Lettuce on Croissant

Tomato | Mozzarella | Basil Aioli | On Herbed Focaccia

HOT

Grilled Corned Beef Reuben | Swiss Cheese | Sauerkraut

Philly Cheese Steak Hoagie | Caramelized Onions | Sautéed Peppers | Provolone Cheese

Cubano Sandwich | Ham | Pork Loin | Swiss Cheese | Pickles | Yellow Mustard | Mayonnaise

Housemade Chips | Parmesan | Truffle Oil | Fried Parsley

MINIATURE DESSERTS

Select Three: 25 - 50 People

Lemon Whoopie Pies | Chocolate Coconut Tarts | Strawberry Tarts

(GF) Bittersweet Chocolate Budino | Salted Caramel

Freshly Baked Artisan Rolls and Butter

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Teas

\$65.00 per person

Add \$8.00 per person for each additional hour.

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BUFFET LUNCHES

EXECUTIVE SERIES CHAIRMAN OF THE BOARD LUNCH BUFFET

This menu is Chef driven by sustainability and designed to customize your own selections. Designed for Board, Executive Committee and VIP Lunches for 25 to 200 people. Lunch buffets are designed for 90 minutes of service.

COLD APPETIZERS

Select One:

Lump Crab Salad and Pineapple Cannoli | Sweet Chili Sauce

Pepper-Crusted Rare Ahi Tuna and Hummus
on Rosemary Flatbread


Select One:

Roasted Asparagus | Artichoke | Portobello Mushrooms
Tarragon and Truffle Emulsion


Boursin Cheese-Stuffed Belgian Endive
Toasted Pecans | Orange Zest

TOSSED SALADS

Select One:

 Petit Greens | Saffron Oranges
Toasted Hazelnuts | Citrus Emulsion

Mesclun Greens | Caramelized Pecans | Apples
Boursin Cheese Wedge | Apple Cider Vinaigrette


 Spinach Salad | Goat Cheese Fritters | Roasted Red Peppers
Shallot Relish | Tarragon Vinaigrette

 Hearts of Romaine | Heirloom Tomatoes | Asiago Crisp
Red Wine Vinaigrette





SELECT TWO ENTRÉES


Cold Entrée

 Create Your Own Ultimate Cobb Salad
Iceberg | Romaine | Grilled Shrimp | Nueske's Bacon
Maytag Blue Cheese | Vine-Ripened Tomatoes
Hot House Cucumbers | Selection of Housemade Dressings

Hot Entrées

 Lemon Rosemary Chicken

 Roasted Free-Range Chicken Breast | Madeira Reduction

 Grilled 4 oz. Filet Mignon | Port Wine Sauce
Sautéed Cippolini Onions and Fresh Tomatoes

Braised Boneless Beef Short Rib

Miso-Glazed Sea Bass

 Oven-Roasted Sea Bass | Minus 8 Vinegar Reduction

Entrée Accompaniments

Select One:

Orzo Pasta, Blistered Tomatoes, Extra Virgin Olive Oil
Wild Mushroom Couscous
Crispy Herb Potato Cakes
Forbidden Rice

Select One:

 Sautéed Kale |  Sautéed Bok Choy

 Roasted Baby Vegetables

MINIATURE DESSERTS

Select Three: 25 - 50 People

Key Lime Parfaits

Strawberry Rhubarb Financier

Espresso Panna Cotta with Salted Caramel


 Vanilla Cream and Marinated Fruit

Selection of Artisan Breads and Butter

Freshly Brewed House Blend Coffee and Decaffeinated Coffee,
Tea and Iced Tea

\$68.00 per person

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