



THEMED LUNCHEON BUFFETS

**Choose one of the following Luncheon Packages which include,
Freshly Brewed Coffee, Iced & Hot Tea Service and Choice of Dessert**

DELI BUFFET

*Signature Soup Du Jour
Gourmet Garden Greens
Red Skin Potato Salad with Dill
Grilled Vegetable & Pasta Salad
Imported & Domestic Cheeses
Roasted Turkey, Genoa Salami
Danish Ham, Roast Beef
Cappicola
Whole Grain Breads and Rolls
And all the Proper Condiments
Chef's Choice of Desserts*

TASTE OF ITALY

*Pasta Fagioli
Caesar Salad with Classic
Peppercorn Parmesan Dressing
Antipasto with Grilled Vegetables
Imported Meats & Cheeses
Tortellini with Tomato Basil,
Cracked Pepper & Parmesan
Grilled Chicken Breast &
Fettuccini Alfredo
Fresh Garlic Breadsticks
Chef's Choice of Desserts*

WRAPS DISPLAY

*Signature Soup Du Jour
Pineapple Cole Slaw and Grilled
Vegetable and Orchiette Pasta
Red Skin Potato Salad with Dill
Fresh Fruits of the Season
Grilled Vegetable Wrap
Roast Beef & Cheddar Wrap
Roasted Chicken Salad Wrap
Turkey, Cranberry Relish & Swiss Deli Wrap
Chef's Choice of Desserts*

CLASSIC FRENCH

*Gourmet Mesclun Greens with Orange Cognac Vinaigrette
Chilled Seasonal Fruit & Imported Cheeses
Braised Beef & Burgundy
Chicken Picatta with Lemon, Caper Sauce
Rice Pilaf & Chef Selected Seasonal Vegetable
Freshly Baked French Bread
Chef's Choice of Desserts*

SOUTH OF THE BORDER

*Fiesta Salad with Jack Cheese & Cilantro
Mexican Lasagna
Grilled Chicken & Beef Fajitas
Cheese Enchiladas with Green Chile
Mexican Brown Rice
Jalapeno & Cheddar Corn Bread
Chef's Choice of Desserts*

\$100 Surcharge for Groups Under 20

**Prices Reflect a Per Person Charge, Subject to Change Without Notice
All Prices Subject to a Taxable 21% Service Charge and Applicable(6.5%) Sales Tax**