

# *~ Lunch Buffets ~*

## *Deli Display -*

*Deli Buffet featuring:*

***Choose (3):***

*Roasted Beef, Smoked Turkey Breast, Virginia Style Ham, Tuna Salad, Chicken Salad, Sliced Assorted Cheeses, Green*

*Leaf Lettuce, Pickle Spears, Tomatoes, Fresh Artisan Sandwich Rolls and Sliced Breads, Dijon Mustard and Mayonnaise  
Red Bliss Potato Salad, Garden Pasta Salad,*

*Southern Style Cole Slaw  
Assorted Dessert Bars, cookies and brownies  
Iced Tea, Fresh Brewed Regular and Decaffeinated Coffee, and Specialty Teas*

***19 per Guest***

## *Southern Favorites*

*BBQ Braised Pork Shoulder with Steamed Buns*

*Southern Fried Chicken or Country Fried Steak with Peppered Gravy*

*Creamy Cole Slaw*

*Melted Collard Greens*

*Bourbon Glazed Carrots or Baked Beans with Bacon and Onions*

*Cornbread and Fresh Biscuits served with Butter and Clover Honey*

*Shortcake Station:  
Sweet Shortcakes with Seasonal Fruit Offerings, and Whipped Cream*

*Iced Tea  
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

***25 per Guest***

## *The All American*

*Grilled Hamburgers & Jumbo Hot Dogs Bakery Fresh Buns*

*Lettuce, Tomatoes, Sliced Cheese, Diced Onions, Relish, Mustard, Ketchup and Mayonnaise*

*Creamy Cole Slaw*

*Buttered Corn on the Cob*

*Baked Beans with Bacon and Onions*

*Southern Style Red Potato Salad with Relish and Olives*

*Hot Fruit Cobblers (add Ice Cream for 3 per Guest)  
Iced Tea*

*Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

***22 per Guest***

## *The Executive*

*Fresh Spring Mixed Greens Salad with choice of Dressing, Marinated Pasta Primavera, and Fresh Fruit Salad*

*Marinated Grilled Flank Steak over Sweet Potatoes Anna with Truffled Jus*

*Thyme Roasted Airline Chicken Breast over Shiitake Mushroom Polenta with Sauce Fine Herbs*

*Blue Cheese or Horseradish or Sharp Cheddar and Chive Mashed Potatoes*

*Roasted Vegetable Medley with Garlic and Rosemary*

*Assorted Rolls & Butter*

*Assorted Cakes & Pies  
Iced Tea*

*Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

***29 per Guest***

*Buffets are for a Minimum of 30 Guests, Buffets may be served for less than the Minimum for an Additional Charge of 2 per Guest. To Preserve Quality and Freshness of your Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges*

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### *Italian Feast*

*Traditional Caesar Salad,  
Classic Meat Lasagna  
with a Blend of Cheeses or  
Rigatoni with a Bolognese  
Sauce*

*Chicken Marsala with  
Portabella and Crimini  
Mushrooms or Chicken  
Piccata with a  
Lemon Caper Sauce*

*Antipasto made with  
Marinated Italian  
Vegetables  
(Add Cured Italian Meats  
and Artisan Cheeses for  
Additional **2 per Guest**)*

*Lemon Scented Seasonal  
Vegetable Medley with  
Mint and Basil*

*Garlic Bread or Grilled  
Ciabatta and Focaccia*

*Choice of Cannoli,  
Tiramisu, Rice Pudding or  
Panna Cotta*

*Iced Tea  
Fresh Brewed Coffee,  
Decaffeinated Coffee and  
Specialty Teas*

**27 per Guest**

### *South of the Border*

*Make your own Fajitas...  
Thinly Sliced Peppered Beef  
and Marinated Sliced Chicken  
Served with Warm Flour  
and Corn Tortillas*

*Shredded Lettuce, Cilantro,  
Diced Tomatoes, Jalapenos,  
Guacamole, Sour Cream,  
Cheddar Cheese, Monterey  
Jack Cheese and Black Olives*

*Tortilla Chips with  
Chili con Queso*

*Refried Beans with Cheddar  
Cheese, Spanish-Style Rice,  
Black Bean and Corn Salad  
And Sliced Fresh Fruit*

*Caramel Flan or Sopapillas*

*Iced Tea  
Fresh Brewed Coffee,  
Decaffeinated Coffee  
and Specialty Teas*

**26 per Guest**

### *Far East Exploration*

*General Tsao's Pork  
(Lightly Fried Pork with  
Broccoli, Red Chiles,  
Peanuts and Sweet  
and Sour Sauce)*

*Mu Shu Chicken Served  
with Asian Wraps and  
Plum Sauce*

*Honey Glazed Pork Ribs*

*Vegetable Fried Rice*

*Hot and Sour Chinese  
Cabbage or Vegetable  
Stir-Fry*

*Orange Slices, Fortune  
Cookies, Chopstix*

*Chinese Green Tea  
or Iced Tea*

*Fresh Brewed Coffee,  
Decaffeinated Coffee  
and Specialty Teas*

**26 per Guest**

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