

Luncheon Entrees

All hot entrees are Accompanied by Selected Salad and Dessert, Bakery Bread and Butter and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

As an Accompaniment to Your Choice of Entrée,
Please Select One Salad or Soup and One Dessert

Salads

Classic Caesar Salad with Herb Croutons and Parmesan Cheese

Emory Salad with Mixed Greens, English Cucumber, Teardrop Tomatoes and Herb Croutons with Choice of Two Specialty Dressings, below.

Spinach Salad with Candied Pecans, Dried Cranberries, Sliced Mushrooms and Blue Cheese Crumbles with Choice of Two Specialty Dressings, below.

Specialty Dressings:

Balsamic Vinaigrette, Merlot Bleu Cheese, Pesto Ranch, Home-style Ranch, Dijon Honey Mustard, Parmesan Pepper crème, Raspberry-Red Wine Vinaigrette, Peach Riesling Vinaigrette and Asian Ginger-Carrot Dressing.

Soups

Roasted Tomato Basil Bisque

Chicken and Orzo

Tortilla Soup with Cilantro Sour Cream

Chilled Apple-Potato Vichyssoise

Desserts

Banana Chocolate Chip Cake, Strawberry Shortcake, Cappuccino Mousse Cake, Hazelnut Roulade with Raspberry Sauce, Apple Tarte with Caramel Sauce, Tuxedo Cheesecake

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)

Chicken Paillard

Lemon, Garlic and Rosemary Grilled Chicken Breast Topped with Gruyere Cheese and served with Smoked Tomato Sauce. Accompanied by Creamy Herb Risotto and Seasonal Vegetables.

Grilled Salmon with Tequila Cream Sauce

Marinated Atlantic Salmon with a Tequila, Cilantro and Lime Cream Sauce. Served with Roasted Pepper Empanadas and Seasonal Vegetables

Sautéed Snapper Fillet

Lightly Seasoned and served with a Roasted Sweet Corn and Pepper Sauce. Accompanied by Aromatic Rice and Seasonal Vegetables.

Grilled Filet Mignon

with Five Mushroom and Merlot Reduction, Mashed Buttermilk and Chive Potatoes and Seasonal Vegetables.

Chicken Marbella

Sautéed Breast of Chicken with Olives and Figs in a Port Wine Sauce with Caramelized Onions and Garlic. served with Creamy Herb Risotto and Seasonal Vegetables.

Trout Southern Tradition

Filet of Fresh Trout Dredged in Seasoned Cornmeal, Sautéed and Topped with Creamed Bourbon Mushrooms and Sautéed Leeks with Grilled Tomato. Accompanied by Aromatic Rice and Seasonal Vegetables.

Spice Rubbed Pork Tenderloin

Roasted and Sliced, Teriyaki and Apricot Glaze. Served on a Bed of Sautéed Julienne Vegetables and Served with Creamy Herb Risotto.

Chopped Angus Beef Steak

Grilled and Topped with Sautéed Spinach, Caramelized Onions, Treasure Cave® Blue Cheese and Served with Buttermilk Chive Mashed Potatoes and Seasonal Vegetables.

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)

Pasta Delphine

Penne Pasta with a Fennel Cream Sauce, Sweet Italian Sausage, and Grilled Mushrooms

Portabella Mushroom (Vegan)

Puff Pastry Encasing a Marinated Portabella Mushroom Filled with Aromatic Vegetables, Brown Rice, Sun-Dried Tomatoes, Roasted Eggplant and Served with Basil Oil and Romesco Sauce.

Chilled Luncheon Plates

All entrees accompanied by selected dessert, Bakery Bread and Butter and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

Caprese Salad with Grilled Chicken

Fresh Mozzarella and Tomatoes on Mixed Lettuce with Rosemary-Garlic Grilled Chicken, Toasted Focaccia Croutons and White Balsamic Vinaigrette

Traditional Caesar

Heart of Romaine Tossed with Tangy Dressing, Garlic Croutons and Shaved Parmesan Cheese. Topped with Either Rosemary-Garlic Grilled Chicken or Grilled Marinated Shrimp

Macadamia Chicken Salad

Diced Chicken Breast with Toasted Macadamia Nuts, Grilled Pineapple, Ginger and Jicama. served on Shredded Nappa and Romaine Tossed with Carrots, Bean Sprouts, Cilantro and Basil.

Roasted Vegetable Wraps

Savory Vegetables Including Yellow Squash, Zucchini, Red Onion, Mushrooms and Peppers Rolled in a Tomato Wrap with Pesto Mayonnaise. Served with Hummus Dip and Cucumber Slices, Pickle and Olives.

Focaccia Club

Roasted Turkey, Smoked Ham, Emmentaler Cheese with Hardwood Smoked Bacon, Lettuce, Sprouts and Tomatoes. served on a Tender Focaccia Bun with Honey Mustard and Red Skin Potato Salad, Pickles and Olives.

Applicable service charge and sales tax will be added to all catered food and beverage.

(Rates are subject to change)

Executive Plated Deli

Roast Beef, Roasted Turkey, Smoked Ham, Grilled Vegetables, Havarti and Cheddar Cheese, Red Skin Potato Salad, Lettuce, Tomato, Red Onion, Pickle and Olives. Assorted chips, mayonnaise, grain mustard and chipotle mayonnaise. Basket of assorted Breads Including Home-Style White, Wheat, Rye and Kaiser Roll

Dessert Selection

Red Velvet Raspberry Cake with Cream Cheese Icing and Almonds
Cappuccino Mousse Cake with Dark Chocolate Sauce
Carrot Spice Cake with cream cheese icing
Peach Crumb Tarte with Cinnamon Anglaise
Chocolate Callebaut® Cake
Seasonal Berry and Sponge Cake Trifle
Alsatian Apple Crumb Tarte- Fresh Apples with Whipped Cream
Oreo Cheesecake with Raspberry Sauce
Key Lime Cheesecake with Mango Coulis

*Friandise- an Assortment of Petit Fours, Confections and Macaroons Presented on Platters at Each Guest Table for Sharing. Includes Assorted Truffles, Pate De Fruit, Swiss Style Pralines, Chocolate and White Chocolate Petit Fours, Tartlettes and More.

*Chocolate Ganache Tarte- Baked in a Pecan Crumb Crust, Dark Belgian Chocolate Accompanied by Macerated Strawberries with Grand Marnier® and Cognac-Caramel Sauce

Tartufo- Frozen Gelato Confection served in a Chocolate Tea Cup with Fresh Berries, Vanilla Sauce and Chocolate Sauce. Choose either:
Cioccolata: Zabaione Cream Center, Surrounded by Chocolate Gelato and Caramelized Hazelnuts, Topped with Cocoa Powder

OR

Limone: Lemon Gelato with a Heart of Limoncello®, Covered in Meringue Sprinkles.

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)

Luncheon Buffets

Il Migliore di Italia

(minimum 50 guests)

Tuscany Salad- Romaine, Radicchio, Tomatoes, Chickpeas, Olives and Cauliflower with Balsamic Vinaigrette

Grilled Vegetable Antipasto with Zucchini, Red Peppers, Mushrooms, Provolone Cheese, Artichoke Bottoms, Pepperoncini and Broccolini

Petto di Pollo Ligure

Roasted Chicken Breast with Red Wine, Zucchini, Artichokes and Oven Dried Tomatoes

Penne alla Puttanesca

Light Tomato Sauce with Capers and Olives

Salmone alla Griglia

Grilled Salmon on Sautéed Spinach with Lemon Butter Sauce

Sautéed Zucchini with Red Onion and Mushrooms

Green Beans with Roasted Garlic

Red Potatoes with Kale

Focaccia, Garlic Rolls and Italian Loaf

Cannolis, Italian Rum cake, Cappuccino Mouse

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)

Los Sabores de México

(minimum 50 guests)

Puebla Salad- *Mixed Greens, Jicama, Tomatoes, Zucchini and Fried Tortilla Strips with Orange and Cilantro Vinaigrette*

Carne Asada Tipico- *Marinated Flank Steak Marinated and Grilled. Served with Grilled Peppers and Onions, Flour Tortillas and Pico di Gallo*

Pollo en Mole Poblano

Roasted Chicken in a Savory Sauce of Mild Chiles, Mexican Cocoa and Almonds

Papas Pastores de Bajilo

Pressure Roasted Potatoes with Cilantro and Onions.

Guiso de Elote con Clabaza

Pan Fried Golden Corn with Onions and Squash

Zanahorias barnizadas

Cilantro, Orange and Honey Glazed Carrots

Rolls and Tortillas

Orange Tartes, Caramel Flan, Kahlua Mousse

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)

Collegiate Buffet
(minimum 30 guests)

Daily Soup Selection

Field Green Salad with English Cucumber, Grape Tomatoes, Julienne Vegetables and Sprouts. Accompanied by Zesty Ranch and Balsamic Vinaigrette

Broccoli Slaw with Toasted Almonds and Swiss Cheese
Orzo Pasta Salad with Green Onions, Tomatoes and White Beans

Grilled Breast of Chicken with Tarragon and Mustard Jus
Roasted Pork Loin with Maple and Apple Glaze

Sugar Snap Pea, Carrot and Red Pepper Medley
Sautéed Squash Medley with Bermuda Onions and Thyme
Five Rice Blend with Aromatic Vegetables

Bakery Bread and Butter

Double Chocolate Cake, Strawberry Short Cake, Lemon Cheesecake

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)

Little New York Deli

(minimum 15 guests)

Daily Soup Selection

House Pasta Salad with Rotini, Artichokes, Peppers, Green Onions and Peas

Red Skin Sour Cream and Dill Potato Salad

Contadina Salad with Assorted Dressings

Tossed Fresh Fruit Salad

Roasted Turkey, Genoa Salami, Baked Ham, Pit Roasted Beef, Corned Beef and Grilled
Vegetables

Provolone, Cheddar, Emmenthaler and Muenster Cheese

Lettuce, Tomatoes, Onions, Pickles, Sprouts

Gourmet Potato Chips, Low Fat Pita Chips

Home-Style Rye, White, Wheat Bread, Foccacia and Kaiser Rolls,

Mayonnaise, Grainy and Yellow Mustards, Sun Dried Tomato Aioli

Assorted Dessert Bars, Cannolis, Freshly Baked Cookies,

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)

Boxed Lunch Selections

All box lunches served with Chilled Soda or Water, Specialty Chips, Fresh Fruit, Choice of Pasta Salad, Broccoli Slaw or Red skin Potato Salad (one type per order) and Dessert Bar.

Limit of two Boxed Lunch Selection choices per event.

Herb Grilled Breast of Chicken Sandwich

Sliced Tender Breast of Chicken Tossed with an Herb Dressing on Dark Wheat Bun with Sliced Tomatoes and Lettuce.

Roasted Vegetable Wrap

Savory Vegetables Including Yellow Squash, Zucchini, Red Onion, Mushrooms and Peppers Rolled in an Herb Wrap with Sprouts, Tomato and Pesto Mayonnaise

Roasted Turkey Breast Croissant

Tender Sliced Turkey with Muenster Cheese, Lettuce, Tomato, Pesto Mayonnaise, on a Croissant with Herb Mayonnaise.

Italian Hoagie

Ham, Salami, Pepperoni Provolone, Lettuce, Tomato, Chopped Olives Vinaigrette on an Italian Roll

Blackened Chicken Caesar Salad

Blackened Chicken served with Traditional Tangy Caesar Dressing on Romaine Lettuce with Roasted Peppers, Balsamic Onions and Herb Croutons

Applicable service charge and sales tax will be added to all catered food and beverage.
(Rates are subject to change)