



## BOXED LUNCHES

ALL BOXED LUNCHES CAN BE SERVED AS A PLATED LUNCH. BEVERAGES ARE AVAILABLE FOR AN ADDITIONAL CHARGE

### SOUTHWEST CHICKEN TORTILLA WRAP

Grilled breast of chicken, baby greens, tomato, roasted peppers, avocado and Monterey Jack cheese with spicy chipotle mayo in a flour tortilla wrap  
Choice of coleslaw, potato salad or orzo pasta salad  
Bag of chips, cookie and condiments

16.00/PERSON

### MEDITERRANEAN TUNA SALAD SANDWICH

Zesty marinated Albacore tuna salad on ciabatta roll  
Choice of coleslaw, potato salad, or orzo pasta salad  
Bag of chips, cookie and condiments

16.00/PERSON

### VERY, VERY VEGGIE WRAP

Cucumber, tomatoes, zucchini, shredded carrots, alfalfa sprouts, and Mesclun lettuce with Greek hummus on tomato tortilla wrap  
Choice of coleslaw, potato salad or orzo pasta salad  
Bag of chips, cookies and condiments

16.50/PERSON

### DELI MEAT AND CHEESE WRAP

Tavern ham, smoked turkey, American and Swiss cheeses shredded lettuce, tomatoes, sweet pickles and red onion wrapped in a flour tortilla with Italian mayo  
Choice of coleslaw, potato salad or orzo pasta salad  
Bag of chips, cookie and condiments

17.00/PERSON

\*All prices subject to change based on market value

# SAVOR...





## BOXED LUNCHES

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### THE TRADITIONAL

Create your own sandwich lunch box

Choice of shaved tavern ham, smoked turkey, pastrami or roast beef

Choice of American, Swiss, cheddar or pepper jack cheeses

Choice of sourdough, honey-wheat berry or marbled rye with sliced tomato and leaf lettuce garnish

Choice of coleslaw, potato salad or orzo pasta salad

Bag of chips, homemade cookie and condiments

15.50/PERSON

### OLD FASHIONED ROAST BEEF AND SWISS

Shaved roast beef, baby Swiss, caramelized onions and horseradish cream on Pretzel roll

Choice of coleslaw, potato salad or orzo pasta salad

Bag of chips, homemade cookie and condiments

15.50/PERSON

### THE "TBLT" WRAP

Smoked turkey, bacon, lettuce and tomato in a flour tortilla wrap with mayo

Choice of coleslaw, potato salad or orzo pasta salad

Bag of chips, homemade cookie and condiments

15.50/PERSON

### THREE CHEESE, TOMATO, AVOCADO AND BABY LETTUCE WRAP

With roasted garlic aioli

Choice of coleslaw, potato salad or orzo pasta salad

Bag of chips, homemade cookie and condiments

16.00/PERSON

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## PLATED MAIN COURSE SALADS

PRICE INCLUDES ROLLS AND BREADS AND A SELECTION FROM OUR DESSERT MENU.

### CLASSIC SALADE ALLA CAESAR

with focaccia croutons, fresh parmesan and Caesar dressing with one of the following:  
grilled chicken breast  
grilled Moroccan barbecued salmon  
blackened shrimp

17.50/PERSON  
23.00/PERSON  
20.00/PERSON

### MAYTAG BLEU, GRANNY SMITH APPLE AND CANDIED WALNUT SALAD

on Bibb lettuce and baby spinach with dried cranberries, pistachios and orange-balsamic dressing

17.50/PERSON

### ASIAN SPINACH AND NAPA CABBAGE SALAD

with grilled chicken breast, shiitake mushrooms, bean sprouts, red peppers, scallions, toasted almonds and sesame-ginger dressing

18.50/PERSON

### THE STEAKHOUSE CHOP SALAD

Bibb lettuce, baby spinach and romaine with smoky bacon, tomato, mushrooms, chopped egg and classic Green Goddess dressing  
grilled chicken breast  
grilled herb and garlic shrimp

21.50/PERSON

23.50/PERSON  
25.00/PERSON

### THE BROWN DERBY COBB SALAD

with crisp romaine, turkey breast, avocado, tomato, bacon, egg and Roquefort cheese honey-mustard dressing

18.50/PERSON

### OLD-FASHIONED THREE WORLDS OF SALAD

creamy chicken, walnut and red grape salad, creamy tuna salad and shrimp salad with seasonal fresh fruit, berries and mini muffins

19.50/PERSON

### MEZZALUNA SALAD

chopped romaine and bibb lettuces, gorgonzola, cucumber, olives, tomatoes, garbanzo beans, white beans, crouton and Tuscan basil-balsamic vinaigrette

18.50/PERSON

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# SAVOR...





## PLATED MAIN COURSE SALADS

PRICE INCLUDES ROLLS AND BREADS AND A SELECTION FROM OUR DESSERT MENU.

|  |                              |
|--|------------------------------|
| <p><b>TRADITIONAL GREEK GYRO SALAD</b><br/>on grilled pita bread with shredded lettuces, tomato, cucumber, scallions and grilled gyro meat topped with Tzatziki sauce</p>  | 23.00/PERSON                 |
| <p><b>OLD-FASHIONED CHEF SALAD BOWL</b><br/>crisp iceberg lettuce with julienne ham, turkey and roast beef with American and Swiss cheese, tomatoes, egg wedges and croutons with choice of dressing</p>                                       | 23.00/PERSON                 |
| <p><b>CLASSIC SALADE A LA NIÇOISE</b><br/>baby greens, tomato, artichoke, red pepper, haricots vert and red bliss potatoes with flaked tuna, herbs de Provence vinaigrette and fresh parmesan cheese</p>                                       | 23.50/PERSON                 |
| <p><b>GRILLED AND ROASTED SEASONAL VEGETABLE SALAD</b><br/>grilled asparagus, zucchini, patty pan squash, roasted red peppers, sugar snap peas, balsamic grilled mushrooms and orzo pasta salad au pistou</p>                                  | 23.50/PERSON                 |
| <p><b>BERG AND BLEU</b><br/>baby iceberg lettuce with crumbled Maytag bleu, grape tomatoes, smoky peppered bacon, scallions, focaccia croutons and bleu cheese dressing<br/>grilled chicken breast<br/>blackened shrimp</p>                    | 23.50/PERSON<br>25.00/PERSON |
| <p><b>ITALIAN CAPRESE SALAD</b><br/>vine ripe tomatoes and fresh mozzarella on a bed of baby greens with mustard-balsamic dressing, balsamic syrup and fresh parmesan cheese<br/>grilled chicken breast<br/>grilled herb and garlic shrimp</p> | 23.50/PERSON<br>25.00/PERSON |
| <p><b>THE NEW WAVE CHEF'S SALAD</b><br/>California baby field greens with peppered tenderloin tips, grilled chicken breast, applewood smoked salmon, French brie topped with crispy fried onion straws and mustard-balsamic dressing</p>       | 25.50/PERSON                 |

\*All prices subject to change based on market value



## SOUPS

SOUPS MAY ONLY BE ADDED TO PLATED MEALS FOR GROUPS OF 400 OR LESS. PRICING BASED ON SELECTION.

### HOT SOUPS

Boston Clam Chowder

Brandied Mushroom-Parmigiana Bisque with White Truffle Oil and Puff Pastry Fleuron

Butternut Squash and Apple Bisque with Rye Croutons and Maple Can Cream

Creamy Artichoke-Parmigiana Bisque

Creamy Broccoli and Smoky Cheddar

Creamy Cauliflower-Parmigiana Bisque

Creamy Chicken-Lemon and Wild Rice Soup

Creamy Tomato-Basil Bisque with Toasted Pine Nuts

Navy Bean Puree with Smoked Ham Hocks and Cilantro

New Orleans Chicken and Smoked Sausage Gumbo

Old-Fashioned Chicken à la Rhine

Roasted Corn and Blackened Shrimp Chowder

Roasted Red Pepper-Basil Bisque with Infused Olive Oil

Southwest White Bean-Chicken Chili Soup with Crispy Tortilla Strips

Tex-Mex Tortilla Stew with Dollop of Sour Cream and Scallions

Tuscan Minestrone

### CHILLED SOUPS

Andalusia Vegetable Gazpacho

Chilled Caribbean Shrimp Gazpacho

Chilled Creamy Peach Schnapps Soup

Classic Potato-Leek Vichyssoise

Creamy Cucumber-Dill Soup

Sundried Tomato-Basil Bisque with Goat Cheese Fonduta

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# SAVOR...



## TWO-COURSE LUNCH MENU

ALL TWO-COURSE LUNCH MENUS INCLUDE ICED TEA AND FRESH COFFEE SERVICE.

|                |  |                  |
|----------------|--|------------------|
| <b>MENU #1</b> | Baked Frenched Chicken Breast Florentine<br>on pesto-orzo pasta with sundried tomato crema and buttered broccolini<br>Tiramisu Torte<br>drizzled with "espresso" chocolate sauce and pirouette cookie                      | 25.00/PER PERSON |
| <b>MENU #2</b> | Southwest Chicken Enchiladas<br>on Spanish style rice with cumin scented sour cream sauce and black<br>bean-corn salsa<br>Old-Fashioned Tri-Berry Shortcake<br>on shortcake biscuit with fresh vanilla cream               | 25.00/PER PERSON |
| <b>MENU #3</b> | Farfalle Pasta alla Chitarra<br>with grilled shrimp, sundried tomatoes, basil pesto, baby spinach and parmesan<br>Crème Brûlée Cheesecake<br>with cool caramel cream   | 25.50/PER PERSON |
| <b>MENU #4</b> | Chipotle Rubbed and Roasted Pork Loin<br>with roasted maple-pecan sweet potatoes, fresh asparagus and spicy pan jus<br>Lemon-Berry Cream Cake<br>with raspberry puree and dollop of fresh cream                            | 27.50/PER PERSON |
| <b>MENU #5</b> | Cowboy "Ranch Cigars"<br>barbecued beef brisket rolled in flour tortillas with queso fresco, pico de gallo<br>and spicy slaw<br>Cinnamon Apple-Peach Cobbler<br>with vanilla bean cream                                    | 25.00/PER PERSON |
| <b>MENU #6</b> | Roasted Herb and Garlic Chicken Breast<br>on smoky bacon, cheddar and chive mac n' cheese with grilled squash medley<br>Lemon Meringue Tart<br>in crisp cookie crust with meringue, raspberry puree and toasted pistachios | 25.00/PER PERSON |

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|                 |   |                         |
|-----------------|---|-------------------------|
| <b>MENU #7</b>  |   | <b>27.50/PER PERSON</b> |
|                 | Baked Chicken Wellington<br>encased in puff pastry with mushroom duxelle and sauce périgourdine, fresh asparagus  |                         |
|                 | Beverly Hills Chocolate Torte<br>with dark chocolate sauce  |                         |
| <b>MENU #8</b>  |   | <b>36.00/PER PERSON</b> |
|                 | Pan Roasted Black Sea Bass<br>on French cassoulet bean ragù with haricots vert and baby carrots   |                         |
|                 | White Chocolate Raspberry Cheesecake with Raspberry Puree   |                         |
| <b>MENU #9</b>  |   | <b>24.50/PER PERSON</b> |
|                 | Chicken Fried Chicken Breast<br>on roasted garlic mashers with jalapeño-sage country gravy, roasted corn salsa<br>and country green beans                   |                         |
|                 | Coco Lopez Pineapple-Coconut Cream Tart<br>in chocolate cookie crust with fresh cream, toasted coconut and chocolate drizzle                                |                         |
| <b>MENU #10</b> |   | <b>25.50/PER PERSON</b> |
|                 | Roasted Vegetable Wellington<br>encased in puff pastry with roasted seasonal vegetables and goat cheese,<br>buttered spaghetti squash and red pepper coulis |                         |
|                 | New York Style Cheesecake<br>with tri-berry sauce   |                         |
| <b>MENU #11</b> |   | <b>24.50/PER PERSON</b> |
|                 | Bacon Wrapped Veal and Mushroom Meatloaf<br>on creamy cheddar chive mashed potatoes with port red-currant demi-glace<br>and baby green beans                |                         |
|                 | Chocolate Lovin Spoonful Cake<br>with vanilla crème anglaise  |                         |

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SAVOR...



## TWO-COURSE LUNCH MENU

ALL TWO-COURSE LUNCH MENUS INCLUDE ICED TEA AND FRESH COFFEE SERVICE.

|                 |  |              |
|-----------------|--|--------------|
| <b>MENU #12</b> | Grilled Pork Rack Chop<br>on Lyonnais potatoes with wild mushroom sauce and grilled asparagus<br>Layered Chocolate Ganache Cake<br>with dollop of cream & dark chocolate sauce                           | 27.50/PERSON |
| <b>MENU #13</b> | Moroccan Barbecued Salmon<br>on Israeli couscous with apricots, figs and sundried cherries<br>with buttered brocolini and Moroccan BBQ Sauce<br>Lemon-Blueberry Mousse Parfait<br>with ladyfinger cookie | 30.00/PERSON |
| <b>MENU #14</b> | Classic Chicken alla Parmigiana<br>on Gemelli pasta with sauce marinara, blended Italian cheeses,<br>parmesan and Italian green beans<br>Italian Cream Cake<br>with raspberry puree                      | 27.00/PERSON |
| <b>MENU #15</b> | Sautéed Chicken Saltimbocca<br>with sage, mushroom, pancetta and Marsala cream<br>on toasted orzo pilaf and fresh asparagus<br>Cream Cheese Carrot Cake<br>with raspberry puree                          | 27.50/PERSON |
| <b>MENU #16</b> | Grilled Montreal Seasoned Flatiron Steak<br>with three-cheese potato gratinée with stir fried snap peas, carrots<br>peppers and fennel<br>Beverly Hills Chocolate Tarte<br>with dark chocolate sauce     | 28.50/PERSON |

\*All prices subject to change based on market value





## THEMED LUNCH BUFFETS

ALL THEMED LUNCH BUFFETS INCLUDE ICED TEA AND FRESH COFFEE SERVICE.

### DELI LUNCH BUFFET

25.50/PERSON

Assorted sliced cold cut display to include:

tavern ham, roast beef, smoked turkey breast, pastrami and Genoa salami, sliced American, cheddar and Swiss cheeses, leaf lettuce, sliced tomatoes, shaved red onion, dill pickles, sweet bread and butter pickles

Assorted Relish Tray to include:

Olives, pepperoncinis, grape tomatoes, cherry peppers and pickled okra

Assorted bread varieties and hoagie rolls mayonnaise, yellow mustard, grain mustard and ketchup

Housemade Old Bay potato chips

Yukon gold potato salad with olive oil, garlic, dill, sea salt and pepper

Tex-Mex coleslaw with sweet jalapeño ranch dressing

Fresh garden greens with assorted dressings

Assorted fresh baked cookies and fudgy brownies

### SOUP AND SALAD BUFFET

26.50/PERSON

Fire roasted tomato-basil bisque with toasted pine nuts

Old-fashioned broccoli and smoky cheddar soup

Southwest white bean-chicken chili with crispy tortilla strips

Fresh garden greens and baby spinach salad bar with toppings to include:

tomatoes, carrots, cucumbers, olives, pepperoncinis, garbanzo beans, chopped bacon, shredded cheddar, sunflower seeds, croutons and assorted dressings

Orzo pasta, wild rice, barley and red pepper salad with rice wine vinaigrette

Broccoli, cauliflower and grape tomatoes in buttermilk-pesto ranch

Southern-style potato salad

Assorted dinner rolls and soft Italian garlic buttered bread sticks

Assorted fresh baked cookies and fudgy brownies

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SAVOR...



# THEMED LUNCH BUFFETS

ALL THEMED LUNCH BUFFETS INCLUDE ICED TEA AND FRESH COFFEE SERVICE.

## BUSINESS LUNCH BUFFET

27.50/PERSON

Pre-assembled sandwiches and wraps:

Shaved roast beef, baby Swiss, lettuce, tomato and creamy horseradish on Ciabatta bread

Smoked turkey BLT wrap with bacon, tomato, lettuce and blended cheeses

3ft. long Italian sub with ham, bologna, salami, provolone, lettuce, tomato and onion

Creamy chicken, walnut and red grape salad on French croissant

Fresh garden greens with tomatoes, cucumbers and carrots with assorted dressings

Penne pasta salad al Pomodoro with fresh parmesan

Five bean "Oklahoma Caviar" with spicy Southwest dressing

Seasonal fresh fruit bowl with lime zest

Assorted relish tray:

olives, pepperoncinis, grape tomatoes, cherry peppers and pickled okra

Assortment of individual bags of chips

Assorted fresh baked cookies and fudgy brownies

## MARKET STREET DELI

26.50/PERSON

Grape tomato and broccocini Caprese salad with shaved red onion, parmesan and mustard-balsamic dressing

Penne pasta salad alla primavera with fresh chopped vegetables, sweet red wine dressing and parmesan dressing

Assorted sliced cold cut display to include:

tavern ham, roast beef, smoked turkey breast, pastrami and Genoa salami, sliced American,

cheddar and Swiss cheeses, leaf lettuce, sliced tomatoes, shaved red onion, dill pickles and sweet bread and butter pickles

Assorted Relish Tray:

Olives, pepperoncinis, grape tomatoes, cherry peppers and pickled okra

Assorted bread varieties and hoagie rolls with mayonnaise, yellow mustard, grain mustard and ketchup

Basket of housemade ranch style potato chips

Seasonal fresh fruit and berry display

Assorted fresh baked cookies and fudgy brownies

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## THEMED LUNCH BUFFETS

ALL THEMED LUNCH BUFFETS INCLUDE ICED TEA AND FRESH COFFEE SERVICE.

### THE BACKYARD BBQ

Fresh garden green salad with a selection of dressings  
 Red Bliss potato salad with Dijon mayo, baby beans, red peppers and scallions  
 Creamy pineapple-cilantro coleslaw  
 Old fashioned macaroni, ham and cheese salad with sweet bread and butter pickles  
 Barbacue grilled breast of chicken with Head Country barbecue sauce  
 Grilled hamburgers and all-beef hot dogs with sesame seed buns, hot dog buns, sliced American, Swiss and provolone cheeses, lettuce, tomatoes, onions, pickles, pickle relish, chopped onion, shredded cheddar cheese, yellow mustard, German mustard, ketchup and mayonnaise  
 Buttered corn on the cob  
 Basket of Old Bay seasoned kettle style potato chips  
 Assorted fresh baked cookies and fudgy brownies

28.50/PERSON

### TEX-MEX LUNCH BUFFET

Taco-style garden green salad with southwest chipotle ranch dressing layered with tomatoes, ripe olives, shredded cheddar, jalapeños and scallions  
 Southwest corn, black bean and cilantro salad  
 Tex-Mex marinated coleslaw  
 Seasonal fresh fruit bowl with lime zest  
 Southwest chicken and cheese enchiladas with cumin scented sour cream sauce  
 "Build your own Taco Bar" with crispy taco shells, spicy taco meat, pork carnitas, shredded lettuce, shredded cheese, green onions, jalapeños, sour cream, salsa verde and red tomato-cilantro salsa  
 Spanish style rice  
 Refried pinto beans with Asiago cheese  
 Piña colada cheesecake  
 Assorted cookies and peanut butter brownies  
 Crispy cinnamon-sugared churros with chocolate and caramel dipping sauces

32.00/PERSON

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SAVOR...



## THEMED LUNCH BUFFETS

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### DOWN HOME ON THE RANGE

34.50/PERSON

Fresh garden greens with assorted dressings  
Old-fashioned mustard new potato salad  
Creamy country coleslaw with honey-mustard dressing  
Marinated cucumber, tomato and red onion salad with sweet red wine vinaigrette  
Thick-cut watermelon wedges  
Slow smoked barbecued beef brisket with Head Country BBQ Sauce  
Rib rubbed and grilled chicken breast brushed with chipotle BBQ sauce  
Grilled smoked sausages, peppers and onions  
Barbecued pit beans  
Buttery and sweet corn on the cob  
Back of the Stove green beans  
Old-fashioned yeasty dinner rolls and cornbread muffins  
Old-fashioned chocolate-strawberry shortcake with vanilla whipped cream

### ITALIAN PASTA, SOUP AND SALAD BUFFET

32.00/PERSON

Artichoke-parmigiana bisque  
The Italian house salad with romaine, tomatoes, artichokes, ripe olives, pepperoncinis, croutons and creamy Italian dressing  
Orzo pasta alla Pomodoro salad with sundried tomato, fresh basil, Parmesan and extra virgin olive oil  
Pesto-balsamic marinated grape tomato, cucumber and red onion salad  
Deep dish Italian meat and ricotta lasagna  
Sautéed chicken piccata with lemon-caper and scallions butter  
Farfalle pasta alla carbonara with pancetta, peas, mushrooms and Parmesan cream  
Grilled Italian zucchini, yellow squash, snap peas and red peppers with fine herbs and garlic  
Soft herb and garlic brushed Italian breadsticks  
Tiramisu torte, drizzled with java chocolate sauce

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## THEMED LUNCH BUFFETS

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### THE SUMMER PICNIC

34.50/PERSON

Mixed garden greens topped with broccoli florets, cauliflower, shredded carrot and grape tomatoes, assorted dressings  
Honey-mustard coleslaw  
Sea salt and peppered Yukon gold potato salad with fresh dill  
Southern buttermilk fried chicken  
Beer braised bratwurst and German sauerkraut with buns, German mustard  
Honey-barbecued baked beans  
Crispy fried potato wedges  
Platter of old fashioned deviled eggs  
Grilled corn cobbett's with sweet chipotle chili butter  
Basket of Old Bay seasoned kettle style potato chips  
Individual Plated Tri-Berry Shortcake with vanilla cream and strawberry garnish

### THE SOUTHWEST FAJITA BUFFET

33.50/PERSON

Southwest taco style salad with tri-colored tortilla chips, Catalina dressing and blended cheeses  
Grilled tex-mex chicken and beef fajitas with sautéed peppers and onions  
Pulled pork carnitas  
Corn and flour tortillas red tomato-cilantro salsa, southwest guacamole, shredded Monterey Jack and cheddar cheeses, sour cream, black olives, shredded lettuce, scallions, and pico de gallo  
Spanish style rice  
Refried black beans with Asiago cheese  
Regular and jalapeño cornbread muffins  
Duche de leche cheesecake with cool caramel

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SAVOR...



## THEMED LUNCH BUFFETS

ALL THEMED LUNCH BUFFETS INCLUDE ICED TEA AND FRESH COFFEE SERVICE.

### SOUTH OF THE BORDER

Seven-layered Mexican salad with chopped iceberg lettuce, tomatoes, ripe olives scallions, cheddar cheese and jalapeños, with southwest ranch dressing  
Roasted corn, black bean, and jícama salad with jalapeño-avocado dressing  
Seasonal fresh fruit and berry display  
Southwest chicken enchiladas with chili con carne, sour cream, and pico de gallo  
Traditional chilaquiles layered crisp con carne, sour cream and pico de gallo  
Green chile-cilantro rice pilaf  
Borracho beans  
Basket of tri-colored tortilla chips and red tomato-cilantro salsa  
Piña colada cheesecake with pineapple sauce and toasted coconut

29.50/PERSON

### BUFFET FROM ITALY

Traditional Italian Minestrone Soup  
Assorted baby mesclun lettuces with gorgonzola, mushrooms and sundried tomatoes, Dijon mustard vinaigrette  
Grape tomato, avocado, and bocconcini mozzarella salad with fresh basil and balsamic reduction  
Penne pasta salad ala pomodoro  
Seasonal fresh fruit and berry display  
Sautéed chicken picatta with soft polento parmesan and lemon-garlic butter sauce  
Baked vegetarian lasagna with fontina and provolone cheeses  
Grilled zucchini, roasted red peppers, red onion and herbs  
Roasted eggplant parmigiana with mozzarella, basil and garlic tomato sauce, fresh parmesan  
Italian ciabatta and focaccia bread  
Tiramisu Express Parfait with rum soaked génoise, cappuccino mousse, and shaved dark chocolate

34.00/PERSON

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## THEMED LUNCH BUFFETS

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### THE OKLAHOMAN

Country club salad

fresh garden greens tossed with grape tomatoes, croutons, parmesan and honey-mustard dressing

Fresh asparagus and baby carrot tray with Roquefort-hazelnut vinaigrette

Beefsteak tomato platter

with diced avocado, shaved red onion, pesto olive oil, goat cheese and cracked black pepper

Rib rubbed and roasted creast of chicken with ancho chile barbecue sauce

Bacon wrapped grilled chopped beef sirloin steak with caramelized onions and mushrooms

Grilled Atlantic salmon with lemon-caper chive butter

Rosemary and garlic roasted new potatoes

Roasted corn, edamame, hominy, and red pepper succotash

Deep dish apple pie with melted cheddar cheese and vanilla bean cream

34.00/PERSON

### THE OKLAHOMA COUNTRYSIDE

Traditional chophouse salad

mixed greens with tomato, mushroom, avocado, egg, croutons, scallions, and green goddess dressing

Old Bay potato salad with roasted garlic mayo, green onions, and cheddar

Old fashion southern cornbread salad with apple cider mustard vinaigrette

Slow smoked barbecued beef brisket With Head Country barbecue sauce

Grilled smoked sausage, peppers, and onions

Barbecue grilled breast of chicken with black bean-corn chipotle salsa, jalapeño-jack cheese

Roasted sea salt and peppered potato wedges

Old fashion collard greens with bacon and onions

Basket of baked beer bread and wheat rolls

Baked apple-peach cobbler with vanilla bean crème

34.00/PERSON

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SAVOR...

