

Buffet Lunch Menus

IT'S A WRAP

Chicken tortilla soup, pesto pasta salad, garden salad with ancho vinaigrette, roasted vegetable wrap, chicken wrap, steak wrap, tri-color tortilla chips with salsa, guacamole, and sour cream and chef's choice of assorted mini desserts

DELI DELIVERED

Jicama slaw, waldorf salad, sliced turkey, roast beef, ham, and capicola, assorted domestic and imported cheeses, tomatoes, lettuce, red onions, and pickles, assorted breads and croissants, potato chips, assorted desserts & seasonal sliced fruit and berries

CARNIVAL BUFFET

Mesclun salad with balsamic vinaigrette, traditional Caesar salad with herbed croutons and shaved parmesan cheese, spicy cajun chicken breast, churrasco steak with chimichurri sauce, lime and soy mahi-mahi, assorted tropical sliced fresh fruit platter, assorted flavors of crème brûlée

Plated Lunch Menus

APPETIZER (Option 1)

(please select one)

Poached Pears & Field Greens

Pomegranate poached pears delicately

OR

Caesar Salad

Chopped crispy romaine hearts tossed with chef' home-made Caesar dressing, croutons, and shaved parmesan cheese

MAIN COURSE

(limit up to 35 guests for 2 selections)

Blackened Alaskan Salmon

topped with a mild mango salsa, yellow rice pilaf, and grilled vegetables

OR

Angel Hair Pasta

Shiitake Mushrooms, Asparagus and Lemon Preserve Saffron

OR

ARC Cheese Burger

Served with Pomme Frites

DESSERT

(please select one)

Fresh Homemade Crème Brûlée

Caramelized and served with fresh fruits

OR

Chocolate Fudge Cake

topped with a strawberry coulis

APPETIZER (Option 2)

(please select one)

Baby Spinach & Mixed Berry Salad

Fresh baby spinach three pointed with a trilogy of mixed berries, topped with shaved sweet onions

OR

Garden Salad

freshly harvested mixed lettuce, cucumbers, tomato wedges, olives, and carrots cupped in a radicchio leaf

MAIN COURSE

(limit up to 35 guests for 2 selections)

Open Faced Steak Sandwich

Grilled mini sirloin steak served open faced on an Italian hoagie with tobacco onions and potato salad

OR

Trilogy Salad Platter

Tuna, chicken, and potato salads with an assortment of breads and condiments

OR

Chicken Parmesan

Served with wild rice pilaf and chef's medley of julienne vegetables

DESSERT

(please select one)

Strawberry Short Cake

An old fashion favorite with a modern flair

OR

New York Style Cheesecake

A La Carte Lunch Menus Available on Request

All Food and Beverage is subject to a 10% service charge and applicable taxes.

Prices are subject to change.

Boxed Lunches

All include: One Piece of Fruit, One Homemade Cookie and One Bag of Terra Chips
Served with Individual Condiments

CAESAR SALAD

with Choice of Grilled Chicken or Spicy Shrimp

SMOKED TURKEY AND BRIE WRAP

Served with Honey Mustard Sauce

VEGETARIAN WRAP

Grilled Eggplant, Roasted Red Peppers, Goat Cheese
Three Bean Salad with Cilantro

ROAST BEEF BAGUETTE

Bibb Lettuce, Tomatoes, Roast Beef, Pepper Jack Cheese
Classic French Tartar Sauce