

Luncheon Buffets

Salvador "Dali" Buffet

Soup of the Day

Hearts of Romaine Salad with Herbed Goat Cheese, Smoked Pumpkin Seeds and Strawberry Vinaigrette
Platters of Oven Roasted Turkey Breast, Smoked Ham and Roast Beef
Sliced Assorted Cheeses, Tomatoes, Lettuce, Red Onion, Peppers and Pickles and Artisan Breads
Mayonnaise, Imported Dijon Mustard and Chipotle Spread
Freshly Cooked Potato Chips and Macaroni Salad
Freshly Baked Cookies and Brownies
Freshly Brewed Iced Tea, Illy Coffees and Water
\$29.00 per person

American Gothic

Tomato Basil Soup

Mixed Green Salad with Sweet Texas Tomatoes, Aged Cheddar Cheese, Buttered Croutons and Herbed Buttermilk Dressing
Cherry Tomato, Mozzarella and Cucumber Salad with Basil
Waldorf Salad with Apples, Walnuts, Grapes and Celery
Central 214 Chicken Salad Sandwiches on Wheat Bread with Walnuts and Red Grapes
Classic Grilled Cheese Sandwiches on Texas Toast and Wheat Toast
Classic Deviled Eggs
Ambrosia Salad with Fresh Citrus and Coconut
Banana Cream Cupcakes
Freshly Brewed Iced Tea, Illy Coffees and Water

\$31.00 per person

Frieda

Southwestern Caesar Salad with Chipotle Dressing
Grilled Jumbo Shrimp with Ancho Chile and Sun-Dried Tomatoes
Marinated Chicken "Mole Poblano"
Flour Tortillas, Cilantro, Onions and Lime
Seafood Enchiladas with Sour Cream Verde Sauce
Pork Tamales with House Made Salsa
Sautéed Fresh Vegetables and Potatoes with Slivered Almonds
Cilantro Black Beans and Mexican Rice
Cinnamon Churros
Freshly Brewed Iced Tea, Illy Coffees and Water
\$38.00 per person







Luncheon Buffets Continued

Ming Dynasty

Asian Chopped Salad with Lettuce, Napa Cabbage, Shredded Carrots, Thai Basil, Diced Tomato, Crispy Wontons and Sesame Ginger Vinaigrette Thai Coconut Chicken Soup with Mushrooms, Tomato and Cilantro

Orange Marinated Chicken Breast Lettuce Wraps with Ginger Infused Soy Sauce, Garlic and Chili
Five Spice Roasted Pork Loin with Ginger, Onion, Peppers, Cilantro and Thai Noodles in Mild Green Curry Sauce
Mongolian Beef with Sweet Garlic, Soy, Scallion, Snow Peas and White Mushrooms
Steamed Jasmine Rice with Ginger, Scallion, Minced Red Bell Pepper and Carrots
Sesame Stir Fried Vegetables with Baby Corn, Baby Bok Choy and Water Chestnuts
Ginger Carrot Cake

Freshly Brewed Iced Tea, Illy Coffees and Water \$36.00 per person

Sweet Home Alabama

Baby Iceberg Wedge Salad with Applewood Smoked Bacon, Smokey Pecans, Diced Red Onions and Maytag Blue Cheese Dressing
Chicken Breast Pot Pie with Fresh Vegetables in Creamy Sherry and Mushroom Sauce
Beer Braised Boneless Beef Short Ribs with Egg Noodles
Green Beans with Sautéed Mushrooms

Yellow Gooseneck Squash Casserole with Cheddar Cheese Creamy Cheddar Mac n' Cheese

Warm Rolls and Butter

Banana Pudding with Nilla Wafers and Whipped Cream served in Individual Coffee Mugs Freshly Brewed Iced Tea, Illy Coffees and Water

\$37.00 per person

National Lampoon's European Vacation

Baby Spinach Salad with Brie, Caramelized Pears and Mustard Champagne Vinaigrette
Artisan Salumi: The Chef's Selection of Cured Meats with Imported Mustards and Cornichones
Assorted European Sausages including: Bratwurst and Knockwurst with Imported Mustards
Beef Brisket Sauerbraten with Horseradish Cream Sauce
German Potato Salad with Mustard, Vinegar, Onion and Hard Boiled Eggs
Torpedo Rolls and Baguettes
Apple Strudel and German Chocolate Cake Squares
Freshly Brewed Iced Tea, Illy Coffees and Water
\$39.00 per person







Luncheon Buffets Continued

Blazing Saddles

Iceberg Salad with Fresh Cucumbers, Tomatoes, House-made Croutons, Julienned Carrots and Ranch Dressing
Smoked Brisket with Shiner Bock BBQ Sauce
Spicy Grilled Chicken Breast with Red Eye Gravy
Classic Cole Slaw
Ranch Style Baked Beans with Bacon and Brown Sugar
Roasted Red Bliss Potatoes with Cheddar, Bacon and Scallions
Jalapeño & Cheddar Corn Bread
Seasonal Fruit Cobbler with Vanilla Whipped Cream
Freshly Brewed Iced Tea, Lemonade, Illy Coffees and Water
\$39.00 per person

Southern Soul

Southern Chicken and Dumpling Soup

Hearts of Romaine Salad with Pickled Okra, Cornbread Croutons and Sweet Vidalia Onion Vinaigrette
Blackened Catfish Fillets with Remoulade
Slow Roasted Dry Rubbed Pulled Pork with Carolina Barbeque Sauces served with Mini Buns
Black Eyed Peas with Smoked Ham and Rice
Molasses Roasted Sweet Potatoes
Peach Cobbler with Mint Julep Cream
Cheddar Biscuits, Jalapeño Cornbread and Honey Butter
Sweet Tea, Lemonade , Illy Coffees and Water
\$38.00 per person

Under the Tuscan Sun

Panzanella Salad with Seasonal Greens, Shaved Parmesan,
Marinated Cucumber and Roma Tomatoes with Oregano-Basil Vinaigrette
Baked Eggplant Parmesan with Fresh Mozzarella and Tomato Basil Sauce
Potato Gnocchi with Shrimp, Crab and Peas with Tarragon Cream
Penne Pasta with Marinated Chicken and Parmesan Cream Sauce
Linguine in Red Sauce with Spicy Pork and Beef Meatballs
Garlic Baguettes
Espresso Tiramisu Cake
Freshly Brewed Iced Tea, Illy Coffees and Water
\$38.00 per person







Luncheon Buffets Continued

Pirates of Penzance

Seafood Chowder with Scotch Bonnet Pepper Essence
Bibb Lettuce with Sliced Tomato and Mango-Lime Vinaigrette
Allspice Marinated Chicken with Rice and Lentils
Roasted Spicy Jerk Pork Loin with Dried Cherry Sauce
Pan Seared Black Cod with Stewed Tomato Vegetable Ragout
Broiled Yams with Rum Butter
Tropical Fruit Tarts with Cocoanut Rum Cream
Freshly Brewed Iced Tea, Illy Coffees and Water
\$34.00 per person

Roman Holiday

Classic Caesar Salad with Romaine Lettuce and Shaved Reggiano Parmesan Cheese
Three Cheese and Vegetable Calzones
Stuffed Stromboli with Italian Sausage and Mozzarella
Baked Ziti Pasta with Mozzarella and Meat Sauce
Marsala Chicken Scaloppini with Artichoke and Spinach
Baked Vegetables with Tomato-Oregano Ragout
Garlic Bread
Italian Cream Cake Bites
Freshly Brewed Iced Tea, Illy Coffees and Water
\$34.00 per person

Deli Buffet Add -On:

Imported Olive Tapenade, Southern Chow Chow, Artichoke Heart Relish and Pimento Cheese Spread \$3.00 per person

Additional Deli Buffet Add -On Items:

Genoa Salami
Sliced Prosciutto Ham
Artichoke Heart Relish
Classic Tuna Salad
Egg Salad with Madras Curry
Central 214 Chicken Salad with Walnuts and Grapes
\$5.00 per person, for 2 selections



