



# LUNCH MENUS

## Luncheon Buffets

### *Salvador "Dal" 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  
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

### 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

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

*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

*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

*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

*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  
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

*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

*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 Coconut Rum Cream

Freshly Brewed Iced Tea, Illy Coffees and Water

\$34.00 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  
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

*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