

LUNCHEON BUFFETS

Served with Starbucks Freshly Brewed Coffee, Tazo Iced Tea and Decaffeinated Coffee
\$2.00 per person additional charge for quantities under 25 people

BUTCHER BLOCK DELI BUFFET

Tossed Green Salad with Choice of Dressing, Fresh Fruit Salad, Tuna Salad,
Marinated Cucumber and Tomato Salad, Country Style Potato Salad, Pasta Salad,
Sliced Smoked Turkey, Ham, Roast Beef and Hot Pastrami, Sliced Cheddar, Swiss, Provolone and Jack Cheese,
Shredded Lettuce, Tomato, Red Onion, Pickles and Condiments, Assorted Sliced Breads,
Assorted Cookies, Lemon Bars and Brownies.
\$30.95 per person

Add Soup Du Jour
\$2.00 per person

PACIFIC RIM BUFFET

Seasonal and Tropical Fruit Tray, Rice Noodle Salad with Asian Vegetables and Greens,
Sesame Vinaigrette, Assorted Steamed Dim Sum, Hoisin B.B.Q. Pork with Sesame Seeds
and Hot Mustard, Lemon Grass Crusted Chicken with Mango Salsa, Marinated Salmon
with Soy Buerre Blanc and Tomato-Ginger Relish, Fried Rice, Stir Fried Vegetables,
Fortune Cookies and Chocolate Dipped Macarons
\$32.95 per person

THE LIGHTER SIDE BUFFET

Soup du Jour, Garnished Green Salad with Two Dressings, Seasonal Fruit Platter,
Orzo Pasta Salad with Artichokes, Olives, Feta, Basil and Sun Dried Tomato, Cobb Salad,
Grilled Vegetable Salad, Seared Tuna Salad Nicoise, Smoked Turkey Wraps with Bacon and Provolone,
Flaky Croissant Filled with Chicken Salad, Variety of Rolls, Bread and Crackers,
Lemon Bars and Seven Layer Bars
\$32.95 per person

TUSCAN BUFFET

Classic Caesar Salad, Antipasti Platter with Tuscan Style Grilled Vegetables and Cured Meats,
Orzo Pasta Salad with Artichokes, Olives, Sun Dried Tomatoes, Basil and Feta Cheese,
Italian Sausage Lasagna layered with Marinara, Mozzarella and Ricotta Cheese,
Herb Grilled Chicken Breast with Artichoke, Sun Dried Tomato and Roasted Garlic Ragout,
Pan Seared Salmon with Tomato Olive and Pinenut Relish,
Seasonal Vegetables, Garlic and Focaccia Bread,
Tiramisu and Biscotti
\$32.95 per person

BAJA BUFFET

Tossed Green Salad Garnished with Jicama, Peppers, Mango and Tortilla Strips, Cilantro Lime Vinaigrette,
Three Bean and Corn Salad with Chipotle Vinaigrette, Seasonal Fruit Salad,
Tri-Colored Tortilla Chips with Guacamole, Sour Cream and Salsa, House Made Cheese Enchiladas,
Chicken Fajitas with Peppers, Onions and Cilantro, Pork Carnitas,
Warm Tortillas, Spanish Rice, Refried Beans,
Banana Xangos and Churros
\$32.95 per person

All prices are subject to a service charge and local state sales tax