Lunch Buffets
All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks
Minimum of 20 Guests Please

Sandwich Board
An Assortment of Over Stuffed Sandwiches on Fresh House Made Bread
~Roast Beef and Cheddar
~ Honey Baked Ham and Swiss
~ Turkey Club
Served with Lettuce, Tomato, and Onion On Side
Potato Chips, Pasta Salad, & Terrace House Salad
An Assortment of Cookies and Brownies
$20.00 per person

On the Run
Fresh Sliced Fruit and Berries
German Potato Salad
Marinated Mushroom and Asparagus Salad
Platter of Pre-made Sandwiches to Include:
~Ham, Cheese, and Bacon on Fresh House Made Bread
~Roast Beef with Smoked Mozzarella on Fresh House Made Bread
~Chicken Caesar Salad Wrap
~ Pita with Roasted Vegetables, Feta Cheese, and Balsamic Vinaigrette
Served with Lettuce, Tomato, and Onion On Side
Chef’s Selection of Assorted Pastries
$21.00 per person

Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change

Lunch Buffets Continued
All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks
Minimum of 20 Guests Please

Deli Express
Fresh Garden Salad with Choice of Dressings
Soup Du Jour
Southern-Style Potato Salad
Sliced Smoked Turkey Breast, Roast Beef, Honey Baked Ham, Genoa Salami, Swiss and Provolone Cheese
Served with Lettuce, Tomato, and Onion On Side
Condiment Relish Tray
Mustard, Mayonnaise, and Horseradish Cream
Assortment of Fresh Bread, Kaisers Rolls, and Potato Chips
Assorted Cookies and Brownies
$22.00 per person

Wrap It Up
Fresh Garden Salad with Choice of Dressings
Fresh Fruit and Berries
Italian Wrap
Ham, Genoa Salami, Pepperoni, Mortadella and Provolone, Lettuce, Tomato Drizzled With Balsamic Vinaigrette Dressing
Grilled Caesar Chicken Wrap
Grilled Chicken Tossed in Caesar Dressing and Layered With Romaine Hearts
House-Made Pasta Salad
Condiment Relish Tray
Mustard, Mayonnaise, and Horseradish Cream
Chef’s Selection of Assorted Pastries
$22.00 per person

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**Lunch Buffets Continued**

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Minimum of 20 Guests Please

**Pizza Pie**
- Pasta Fagioli
- Garden Salad Bar with
  - Assorted Dressing and Toppings
  - Antipasto Salad

**Assortments of Pizzas to Include:**
- Polynesian Ham and Pineapple
- Italian Meat Lovers
- Barbecue Chicken
- Assorted Cheese

**Vegetable and Sundried Tomato Penne**

- Warm Garlic Bread Sticks

- Chef’s Selection of Desserts

$32.00 per person

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**Lunch Buffets Continued**

All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks

Minimum of 20 Guests Please

**Hot Terrace Luncheon**

Fresh Assorted Baby Greens with Choice of Dressings

Soup Du Jour

Fresh Seasonal Fruit Display

Greek Feta and Basil Pasta Salad with Toasted Peanuts

**Choice of 2 Hot Entrees:**

~Herb Marinated Grilled Chicken Breast with Roasted Pepper and Garlic Sauce

~Chicken Piccata

~Roasted Porkloin with Mango/Pineapple Chutney

~Sliced Top Sirloin of Beef with Cabernet Demi-Glace

~Salmon with Lemon Herb Butter Sauce

Chef’s Selection of Vegetables, Potatoes, Rice, or Pasta

Assortment of Fresh Rolls and Butter

Chef’s Selection of Desserts

$34.00 per person

Please add 20% service charge and 7% tax to all prices

Menus and pricing are subject to change
Lunch Entrée Menu
Limit Up to 20 Guests Please

All Salads may be served with Grilled Salmon or Shrimp for an additional $10.00
All Salads may be served with Chicken Breast for an additional $6.00

Litefares and Sandwiches

Today’s Soup  Please inquire with your server  $8.00

Flatbread of the Day  Please inquire with your server  $8.00

Arugula Salad  Grilled Pork Tenderloin, Roasted Apples, Toasted Almonds, Gorgonzola Blue Cheese and Balsamic Vinaigrette  $17.00

Hearts of Romaine Lettuce  Classic Caesar Dressing, Parmesan Provence Crostino  $12.00

Poached Bosc Pear Salad  Gorgonzola, Candied Pecans & Orange-Shallot Vinaigrette  $15.00

Terrace Club  Smoked Turkey, Apple Wood Smoked Bacon on House-Made Marble Rye Bread  $15.00

Wood Grilled Black Angus Sirloin Burger  with Hand-Cut Pommes Frites  $15.00

Grilled Chicken Wrap  Green Goddess Dressing, Tomatoes, Romaine Lettuce, Parmesan Cheese  $15.00

Reuben  Corned Beef, Sauerkraut, Melted Swiss Cheese, 1000 Island Dressing On Grilled Marble Rye  $17.00

Roasted Vegetable Tower  Mozzarella Cheese & Tomato Ragout  $13.00

Fish Tacos  Corn Tortilla stuffed with Chilean Sea Bass, Avocado, Pico de Gallo, And Tabasco Cream  $17.00

Chopped Salad  Romaine Lettuce, Quail Egg, Candied Pecans, Tomato, Black Olives, Blue Cheese, Cucumbers, Green Onion, Bacon, Ranch Dressing  $15.00

Steak Sandwich  Filet Mignon, Port Wine Demi, Caramelized Onions, Gruyere Cheese, On Mini Hoagie Rolls  $17.00

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Menus and pricing are subject to change

Lunch Entrée Menu Continued
Limit Up to 20 Guests Please

Entrées

Today’s Quiche Please inquire with your server $14.00

Pan Seared Ahi Tuna Tempura Fried Vegetables, Pickled Ginger, Wasabi Soy Sauce, Sriracha and Wasabi Aioli $18.00

Wood Grilled Filet Mignon Medallions Roasted Potatoes, Asparagus, Veal Demi $22.00

Grilled Bourbon Soy Salmon Snow Peas, Orange Segments, Toasted Almonds $18.00

Oven Roasted Terrace Meatloaf Onion Rings and Sweet Garlic Whipped Potatoes $16.00

Jumbo Lump Crab Cake Vegetable Medley, Creole Mustard Beurre Blanc $21.00

Prosciutto Wrapped Roasted Chicken Stuffed with Mushrooms, Onions, Blue Cheese, Spinach, With Grilled Zucchini, & Roasted Garlic Vinaigrette $16.00

Turkey Pot Pie with Field Greens & White Zinfandel Vinaigrette $16.00

Truffle Mac & Cheese Served with Chicken Kabobs $17.00