

## LUNCH BUFFETS

*All Buffets Require a Minimum of 20 Guests*

### ***Lunch Buffet One***

*Please Select Three Salads and Three Sandwiches*

Caesar Salad Crisp Romaine, Parmesan Croutons, Anchovy Dressing  
Fusilli Pesto Salad, Tomato, Roasted Pepper, Bocconcini, Olives  
Greek Salad, Tomato, Cucumber, Beets, Black Olives, Aged Feta  
Fingerling Potato Salad, Fresh Herbs  
Baby Arugula, Pecorino, Pomegranate Vinegar, Walnuts  
Harvest Salad, Butter Lettuce, Frisée, Orchard Fruit, Candied Pecans, Blue Cheese  
Washington Apple Cole Slaw with Napa Cabbage, Red Onion

### ***Assorted Sandwiches***

Roast Beef, Red Onion, Horseradish  
Rotisserie Chicken Club  
Smoked Turkey and Gouda on Croissant  
Ham and Gruyere, Dijonaise  
Grilled Vegetable Wrap  
Albacore Tuna Salad on Wheat  
Pastrami, Cole Slaw, Swiss, Thousand Island on Grilled Rye  
Chicken Salad with Dill, Currants, Walnuts on Multi Grain  
Prosciutto, Mozzarella, Roasted Pepper, Vine Ripened Tomato and Basil on Mini Baguette

### ***Dessert***

Brownies, Almond and Fruit Bars  
Regular and Decaffeinated Coffee, Selected Hot Teas  
50

Upgrade to Filet Mignon Medallions 5

Upgrade to Poached Salmon and Watercress 4

These Sandwiches are also available as a Boxed Lunch with Whole Fruit, Bottled Water, Cookie 45

Soups

Add 7 per person

Seasonal Soup

Winter: Beef Lentil with Root Vegetables

Spring: Minestrone, Tuscan Olive Oil

Summer: Roma Tomato Soup

Fall: Butternut Squash Bisque

### ***Lunch Buffet Two***

Grilled Asparagus Salad, Lemon, Parmesan, Arugula  
Feta Cheese Salad, Olives, Tomatoes, Cucumber and Peppers  
Fennel Spiced Chicken Breast, Lemon and Goat Cheese Risotto  
Roasted Seasonal Vegetables  
Grilled Sea Bass with Olive Tomato Relish  
Chef's selection of Mini Desserts and Pastries  
Regular and Decaffeinated Coffee, Selected Hot Teas  
56

### ***Lunch Buffet Three***

Caesar Salad, Crisp Romaine, Parmesan Croutons, Anchovy Dressing  
Arugula, Apples, Ricotta Salata, Aged Balsamic  
Mushroom Ravioli, with Herbs and Crumbled Goat's Cheese  
Roasted Rib Eye, Portobello Mushrooms  
Rosemary Roasted Potatoes  
Halibut with Cioppino Sauce  
Steamed Vegetables  
Chefs Selection of Mini Desserts and Pastries  
Regular and Decaffeinated Coffee, Selected Hot Teas  
62

### ***Beach Barbeque Buffet Luncheon***

Field Greens with Assorted Dressings  
Penne Pasta with Grilled Vegetables  
Homemade Chili, Sour Cream, Chives and Shredded Cheese  
Cole Slaw  
Corn on the Cob  
Seasonal Home Fried Potatoes  
Sliced Fresh Fruit  
Corn Bread, Biscuits and Breads

#### *On the Grill:*

Hamburgers, Cheeseburgers and Hot Dogs  
BBQ Chicken Breast  
With BBQ Sauce or Simply Grilled with Salt and Pepper  
Chef's Selection Desserts  
Regular or Decaffeinated Coffee, Selected Hot Teas  
69

*Chef Attendant Fee of \$150.00 Will Apply*

***Spa Lunch Buffet***

Snapper Cooked "Sous Vide", Lemon and Olives  
Asparagus with Avocado and Citrus  
Endive, Watercress and Radicchio Salad with Aged Balsamic  
Strawberry Mousse and Pistachio Biscotti  
65

***Pacific Edge***

Mixed Greens with BBQ Chicken, Bean Sprouts and Pineapple, Soy Ginger Vinaigrette  
Chinese Chicken Salad  
Seasonal Tropical Fruit Display to Include Pineapple, Kiwi, Mango, Papaya and Lychees  
Salmon Teriyaki  
Stir-Fried Orange & Garlic Chicken  
Vegetable Fried Rice  
Stir-Fried Asian Vegetable Medley  
Assortment of Breads and Rolls  
Almond Cookies, Fortune Cookies and Dessert Bars  
Regular and Decaffeinated Coffee, Selected Hot Teas  
60

***French Quarter***

Limestone Lettuce Salad with Caramelized Pecans, Maytag Blue Cheese & Shallot Vinaigrette  
Fresh Fruit Salad  
Cajun Chicken and Shrimp Pasta  
Sautéed Green Beans with Bacon and Pearl Onions  
Confetti Couscous  
Jalapeno Corn Bread  
Tiramisu with Kahlua Chocolate Sauce  
Regular and Decaffeinated Coffee, Selected Hot Teas  
63

### ***Mediterranean***

Greek Salad with Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Kalamata Olives, Feta Cheese & Mediterranean Vinaigrette  
Seafood Pasta Salad with Scallops, Shrimp, Crab, Roasted Pepper Strips and Fusilli Pasta with Citrus Vinaigrette  
Fresh Fruit Salad  
Grilled Chicken Breast, Madeira and Mushroom Sauce  
Pacific Snapper with Pesto Lemon Sauce  
Fettuccini with Portobello Mushrooms, Oven-Dried Tomatoes, Garlic & Basil  
Creamed Spinach  
Parsley Potato  
Canoli and Tiramisu  
Regular and Decaffeinated Coffee, Selected Hot Teas  
65

### ***Border South***

Mixed Greens with California Citrus and Jicama, Honey Cumin Lime Vinaigrette  
Chipotle Caesar Salad with Garlic Croutons  
Chicken Breast Quesadillas, Tomatillo Sauce  
Chicken Cheese Enchiladas, Ranchero Sauce  
Taco Bar with Carne Asada, Shredded Cheese, Chopped Tomatoes, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Pico de Gallo & Chopped Cilantro  
Corn and Flour Tortillas  
Beans and Rice  
Key Lime Tart  
Regular and Decaffeinated Coffee, Selected Hot Teas  
63