

LUNCH



EXECUTIVE SALAD BAR

BUILD YOUR OWN SALAD BAR INCLUDES:

Chopped Romaine and Mixed Greens

Your Choice of Protein:

2 selections - \$14.00, 3 selections - \$17.95

- Marinated flank steak
- Grilled chicken
- Chilled Shrimp

(Can substitute Grilled Tofu upon request)

Shaved Parmesan and Shredded Cheddar Cheese

Black olives, Thinly sliced red onions, Shredded Carrots, Tomatoes, Bacon Bits and House Croutons

Dressings: Traditional Caesar, Ranch, & Herb Vinaigrette

TACO BAR

BUILD YOUR OWN TACO BAR INCLUDES:

Includes 2 Tacos per guest.

Seasoned Taco Meat

Shredded Cheddar Cheese

Diced tomatoes

Lettuce

Southwestern Rice

Black Beans

Soft Flour Tortillas

Crispy Corn Taco Shells

Tortilla chips & Fresh Salsa

A LA CARTE SOUPS

HOMESTYLE VEGETABLE

TOMATO BASIL

BROCCOLI AND CHEDDAR

MINISTRONE

CHICKEN TORTILLA SOUP



BOXED/TRAY LUNCH

EACH OF OUR SANDWICH OPTIONS CAN BE PRESENTED AS A BOXED LUNCH, OR AS A SANDWICH TRAY TO INCLUDE PRE-BUILT SANDWICHES DISPLAYED ON A BLACK PLASTIC TRAY WITH A DOME LID



ARTISAN SANDWICHES AND WRAPS

Includes: Fresh Fruit Cup, Chips, Chef's choice dessert and Utensil Kit. (Minimum of 10)

*All Sandwiches available on Gluten-Free Bread

SHAVED PIT HAM AND CHEDDAR

With Dijon on a Brioche Bun

TURKEY AND SWISS

On a Whole Grain Bun

ROAST BEEF AND PROVOLONE

On a Brioche Bun with Smoky Chipotle Aioli, Lettuce and Tomato

CALIFORNIA VEGGIE WRAP

Fire Roasted Seasonal Vegetables, Fresh Spinach, & Avocado Aioli in a Spinach Wrap

APRICOT CHICKEN SALAD

Diced Grilled Chicken, Dried Apricots, Celery, Almonds, and Poppy Seed Dressing on Croissant

GRILLED CHICKEN BLT

Grilled Chicken Breast, House-cured Bacon, Iceberg Lettuce, Beefsteak Tomatoes, and Chipotle Aioli on a Whole Grain Bun

CHARRED VEGGIE PANINI

Hummus, Charred Seasonal Vegetables and Feta

CLASSIC ITALIAN SUB

Genoa Salami, Italian Ham, Lettuce, Roma Tomato, Shaved Red Onion, Provolone and Tuscan Vinaigrette on a House-made Roll

SMOKED TURKEY CLUB

Smoked Turkey, Swiss Cheese, Beefsteak Tomato, Romaine, House-cured Bacon and Whole Grain Honey Mustard on a Ciabatta Roll

ASSORTED SANDWICH PLATTER

An Assortment of Chef's Choice Sandwiches with Chips, a Fresh Baked Cookie and Condiments.



ARTISAN SALAD BOXES

Crisp Romaine & Spinach Mix, Sliced Cucumber, Red Bell Pepper, Tomato, Sliced Red Onion, Crumbled Feta, & Choice of Tomato Pesto Vinaigrette or House Italian Dressings and a Fresh Baked Cookie. (Minimum of 10)

OPTIONAL: ADD 3 OZ. OF PROTEIN

Marinated Grilled Chicken

Seasoned Steak

Salmon

Grilled Tofu



LUNCH BUFFETS

BUILD YOUR OWN SANDWICH

House-made breads, meats and cheeses are presented buffet-style so each guest can build their perfect sandwich.

SANDWICH BUFFET INCLUDES:

Brioche Buns, Croissants and Whole Grain Bread
Smoked Turkey, Carved Ham and Italian Cold Cuts
Cheddar, Provolone and Swiss Cheeses
One ARTISAN soup of the day
Romaine Lettuce, Sliced Tomato, Deli Pickles, Kettle Chips, Condiments, and Utensil Kit.

ARTISAN BUFFET MENU

Buffet meals include Chef's choice of Fresh Artisan Bread. Add Chef's choice of Artisan Dessert—\$3.

*Substitute any Vegan, Vegetarian or Gluten-Free Entrée at no additional charge.

PESTO GRILLED CHICKEN BREAST AND LEMON-THYME SALMON

Garden Salad with Ranch and House Vinaigrette Dressing, Penne with Italian Grilled Vegetables and Fresh Sautéed Green Beans

TENDER BEEF POT ROAST AND PESTO GRILLED CHICKEN BREAST

Garlic Mashed Potatoes, Homestyle Green Beans and a House Salad with Tomato, Red Onion, Cucumber, House Crouton, Ranch and House Vinaigrette

LEMON CAPER CHICKEN AND ITALIAN GRILLED CHOPPED SIRLOIN WITH PAN JUS AND ROASTED PEPPERS

Herb Roasted Baby Potatoes, Sautéed Fresh Green Beans and a Garden Salad with Ranch and House Vinaigrette

VAQUERO SKIRT STEAK AND CITRUS FIRED SHRIMP

Cilantro Rice, Fire-Roasted Vegetables, Southwest Salad with Roasted Kernel Corn, Queso Fresco, Red Peppers and Tomato Vinaigrette and Tortilla Chips with Fresh Salsa.

BEEF BARBACOA AND SHREDDED CHICKEN STREET TACOS

Grilled Onions, Pico De Gallo, Queso Fresco, Spanish Rice, Sautéed Corn with Diced Chilies and Tortilla Chips with Fresh Salsa.



LUNCH BUFFETS

THEMED BUFFETS

Buffet meals include Chef's choice of Fresh Artisan Bread. Add Chef's choice of Artisan Dessert—\$3.

*Menu signage is provided with each buffet to include dietary information

SIGNATURE TEXAS BBQ

4 oz. portions of each meat.

Hickory Smoked Beef Brisket with Signature BBQ Sauce and Chili Rubbed Smoked Chicken served with Seasoned Pinto Beans, Fresh Cabbage Cider Cole Slaw and a Relish tray with Jalapeno, Sliced Pickle and Red Onion

Add Smoked Sausage— \$2 per guest

THE MONTERREY

Monterrey Chicken and Cheese and Onion Enchiladas with Chili Sauce served with Southwestern Rice with Grilled Ancho Peppers, Seasoned Black Beans and House-made Tortilla Chips with Fresh Salsa

THE TOSCANA

Chicken Parmesan, Deep Dish Beef Lasagna -or- Roasted Veggie Lasagna and Penne Marinara with Roasted Vegetables served with Green Beans Amandine and a Traditional Caesar Salad with Garlic Crostini

THE VAQUERO

Flame Grilled Beef & Chicken Fajitas on Soft Flour Tortillas served with Grilled Peppers and Onions, Sour Cream, Cheddar, Pico de Gallo, Southwestern Rice with Grilled Ancho Peppers, Refried Beans with Cheddar Cheese and House-made Tortilla Chips with Fresh Salsa.

Add Guacamole — \$3 per guest

MEDITERRANEAN

Flame Grilled Moroccan Steak Kabobs with Peppers and Onions and Grilled Chicken Kabobs with Tzatziki Sauce served with a Traditional Greek Salad, Rice Pilaf, Roasted Vegetable Medley with Red Pepper Hummus and Classic Hummus with Pita Points

SOUTHWESTERN

Chili and Cumin Rubbed Chicken Breast with Ranchero Sauce and Roasted Poblano Coulis and Citrus Grilled Salmon served with a Southwest Salad with Roasted Kernel Corn, Queso Fresco, Red Peppers and a Tomato Vinaigrette, Cilantro Rice and Black Beans.