

Sandwich Lunch Buffet

All sandwich lunches are served with Freshly Brewed Regular and Decaffeinated Coffee and Tea. Includes choice of three selections from the accompaniment page.

SANDWICH LUNCH BUFFET ONE

Traditional Sandwiches

(1½ pieces per person)

Sliced House Breads (rye, white, whole wheat) garnished with lettuce and tomato where appropriate:

Roast Turkey Breast

≈

Smoked Pastrami

≈

Black Forest Ham and Swiss Cheese

≈

Tuna Salad

≈

Egg Salad

\$12.00 per person

SANDWICH LUNCH BUFFET TWO

Fancy Crustless Sandwiches

(4 pieces per person)

Smoked Salmon on pumpernickel with Wasabi Mayonnaise

≈

Bacon, Lettuce and Sundried Tomato

≈

Roast Turkey Breast with Cranberry Mayonnaise

≈

Grilled Vegetable and Asiago on Focaccia

≈

Roast Beef, Spinach and Horseradish Mayonnaise

\$12.50 per person

SANDWICH LUNCH BUFFET THREE

Deluxe Sandwiches

Select four of the following:

Tuna Salad on French Loaf with Alfalfa Sprouts

≈

Grilled Vegetables with Swiss Cheese in a Tomato Tortilla

≈

Roast Beef on Baguette with Dijon Mustard and Cheddar Cheese

≈

Smoked Salmon on Rye with Wasabi Mayonnaise

≈

Black Forest Ham and Swiss on a Croissant

≈

Hickory Smoked Turkey with Baby Greens and Swiss on Focaccia

≈

Curried Chicken Salad Croissant

\$14.50 per person



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SANDWICH LUNCH BUFFET FOUR

Wraps

Select four of the wraps:

Turkey, Bacon & Avocado with Red Pepper Mayonnaise, Tomato and Lettuce in a Spinach Tortilla

≈

Egg Salad with Radish and Shredded Greens in a Tomato Wrap

≈

Salmon, Baby Lettuce, Soya and Sesame Mayonnaise in a Flour Tortilla

≈

Chicken, Blue Cheese, Mayonnaise, Celery, Walnut and Sundried Cherry in a Flour Tortilla

≈

Gravlax, Cream Cheese, Cucumber, Red Onion and Caper in a Whole Wheat Tortilla

≈

Mixed Baby Lettuce, Roasted Red and Yellow Peppers, Roma Tomatoes, Bocconcini and Sundried Tomato Mayonnaise in a Tomato Wrap

\$14.50 per person

Sandwich Lunch Accompaniments

SOUPS

Vegetable Soup

Tomato Basil Bisque

Potato Leek

Cream of Asparagus

Corn Chowder

Chicken Vegetable Soup

Cream of Broccoli

Wild Mushroom Consommé

SALADS/ SIDES

Tossed Greens with Assorted Dressings

Traditional Greek Salad

Bow Tie Pasta Salad with Sun Dried Tomatoes and Artichokes

Broccoli Raisin Slaw

Red Bliss Potato Salad

Vegetable Pasta Salad

Fresh Fruit Salad

Creamy Coleslaw

Black Bean Salsa and Tortilla Chips

Marinated Vegetables

Relish Tray

Fresh Vegetable Crudite with Ranch Dip

DESSERTS

Seasonal Fresh Fruit

Berry, Honey, Granola Yogurt Parfait

Assorted Petite Sweets

Cookies and Brownies

Two Course Plated Lunches

All Plated Luncheons served with Appropriate Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Tea. Add Garden or Caesar Salad for \$2.60

Kentucky Hot Brown

Fresh Roasted Turkey topped with Mornay Sauce, Tomato, Crisp Bacon,
Broccoli Crown and Toast Points
Kentucky Walnut Bourbon Pie with Mint Cream
\$ 14.50 per person

Italian Lasagna

Classic Meat Lasagna topped with Tomato Sauce served with Grilled Vegetables
and Garlic Toast
Chocolate Mousse
\$12.50 per person

Beef Marsala

Sliced Beef Shoulder Tenderloin tossed with Penne Pasta and Mushroom Marsala Demi
Mixed Berry Shortcake
\$13.00 per person

Chicken Penne

Penne Pasta with Grilled Herb Chicken Breast in a Sundried Tomato Sauce
Lemon Mousse
\$12.00 per person

Cobb Salad

With assorted Petite Sweets
\$12.50 per person

Parmesan Cream Chicken

Penne Pasta with Chicken, Asparagus, Sun Dried Tomatoes and Parmesan Cream Sauce
Tiramisu
\$15.00 per person

Sweet Salmon

Salmon Filet with Exotic Fruit Puree and Papaya Mango Salsa over Macadamia Rice
Banana Spring Roll with Chocolate Sauce
\$16.50

Chicken Salad Pineapple Boat

Grape and Mandarin Chicken Salad displayed in a Pineapple Boat and garnished
with Bow Tie Pasta Salad and Fresh Seasonal Fruit. Assorted Petite Sweets
\$14.50

Grilled Shrimp

5 Jumbo Shrimp (U-16) served over Bacon Fennel Risotto
Berry Yogurt Parfait
\$14.00

Three Course Plated Lunches

All Plated Lunches served with Fresh Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Tea

PLATED LUNCH ONE

Tossed Greens with Chef's Vinaigrette du jour
Chicken Breast with Maple Orange Sauce and Mild Poblano Peppers and Fresh Herbs, Wild Rice
Cheesecake with Chocolate Crust and Raspberries
\$16.00 per person

PLATED LUNCH TWO

Spinach Salad, Warm Bacon Vinaigrette
Flank Steak stuffed with Spinach and Sun Dried Tomatoes, Pipian Demi
Roasted New Potatoes
Sautéed Squash and Zucchini
Wild Fresh Berry Shortcake
\$19.00 per person

PLATED LUNCH THREE

Butter Lettuce Salad with Citrus Segments,
Toasted Almonds and Herbed Buttermilk
Dressing
Teriyaki Glazed Salmon
Wasabi Mashed Potatoes
Julienne Vegetables
Kentucky Walnut Bourbon Pie
\$17.50 per person

PLATED LUNCH FOUR

Wild Mushroom Soup
Grilled Chicken Kebobs, Bell Peppers and Onions, Lemon Sauce, Basmati Rice
Chocolate Tart, Fresh Berries, Fresh Whipped Cream
\$16.50 per person

PLATED LUNCH FIVE

Potato Leek Soup
Roast Breast of Chicken stuffed with Goat
Cheese, Basil and Sun dried Tomatoes
Wild Rice with Pine Nuts
Fresh Market Vegetables
Vanilla Cheesecake with Blueberry Coulis
\$17.50 per person

Plated Lunch Six

Garden Salad
Penne Pasta tossed with Andouille Sausage, Grilled Chicken and Red and Yellow Peppers,
Red Pepper Cream Sauce
Key Lime Pie
\$15.50

Lunch Buffets

All Lunch Buffets served with Fresh Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Tea

LUNCH BUFFET ONE

Caesar Salad
Chilled Vegetable Antipasto
Chicken Parmesan
Penne with Grilled Mediterranean Vegetables in a Pesto Sauce
Baked Raspberry Cheesecake
Double Chocolate Brownies
\$16.00 per person

LUNCH BUFFET TWO

Greek Salad
Warm Pita Bread, Tatziki and Hummus
Orzo Salad with Artichokes, Pine Nuts and Golden Raisin
Beef and Chicken Souvlaki
Grilled Vegetables
Tiramisu
\$19.50 per person

LUNCH BUFFET THREE

Broccoli Raisin Slaw
Spinach, Bacon and Mushroom Salad with Dijon Vinaigrette
Asian Vegetable and Beef Stir Fry in Ginger Lemon Grass Jus
Jasmine Thai Rice
Stir Fry Vegetables
Chocolate Raspberry Cheesecake
Fresh Seasonal Fruit
\$18.00 per person

LUNCH BUFFET FOUR

Field Greens with Herb Vinaigrette
Tomato and Aged Mozzarella Salad with Fresh Basil
Roma Tomato and Goat Cheese Vegetarian Lasagna served with Garlic Toast
Assorted Focaccia, Breadsticks and Black Olive Bread with
Olive Oil
Fresh Fruit with Sabayon Sauce
\$15.00 per person

Lunch Buffets

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ITALIAN

Minestrone Soup
Caesar Salad with Focaccia Croutons
≈
Cheese Tortellini with Basil Pesto and Sundried
Tomatoes
Traditional Meat and Cheese Lasagna
≈
Warm Garlic Bread
≈
Chocolate and Almond Biscotti
Sliced Fresh Seasonal Fruit
\$15.95 per person

BBQ

Potato Salad
Broccoli Raisin Slaw
Iceberg Salad with French, 1000 Island and
Ranch Dressings
≈
Southern Fried Chicken
Smoked BBQ Pork
≈
Brownies
Giant Cookies
\$14.95 per person

BUILD YOUR OWN FAJITA BAR

Sliced Seasoned Beef
Seasoned Chicken
Warm Flour Tortillas
≈
Spanish Rice
Grilled Peppers and Onions
Refried Beans
Shredded Lettuce
Diced Tomatoes
≈
Nacho Chips
Guacamole
Fresh Salsas
Sour Cream
≈
Key Lime Tarts
Sliced Fresh Seasonal Fruit
\$18.00 per person