

# **Luncheon Buffets**

*Minimum of 20 Persons*

## ***Soup, Salad and Baked Potato Bar***

*Soup of the Day*

*Tossed Green Salad*

*Cucumbers, Tomatoes, Olives, Carrot Curls, Croutons and Assorted Dressings*

*Walnut Chicken Salad, Tuna Salad, Seafood Pasta Salad*

*Baked Potatoes*

*Broccoli in Cheese Sauce, Homemade Chili, Shredded Cheddar Cheese, Sour Cream, Whipped Butter,  
Scallions and Bacon Crumbles*

*Assorted Fresh Baked Rolls with Butter*

*Assorted Pastries and Cakes*

***\$22.95 per person***

## ***Sahara Deli Delight Buffet***

*Soup of the Day*

*Southern Style Potato Salad, Fresh Garden Pasta Salad  
with a Tomato, Mozzarella, Basil Salad*

*Slow Roasted Turkey, Honey Baked Ham, Salami, Roast Beef,  
Open Eye Swiss, Cheddar and Provolone Cheese*

*Sliced Tomatoes, Crisp Iceberg Lettuce, Red Onions, Dill Pickles and Olives  
Appropriate Condiments, Croissants, French Rolls, Kaiser Rolls and Rye Bread*

*Assorted Pies and Cakes*

***\$24.95***

***per person***

*All luncheon buffets are served with freshly brewed coffee, decaffeinated coffee,  
ice tea and assorted sodas*

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Luncheon Buffets**

*Minimum of 20 Persons*

## ***Fajita Wrap Lunch Buffet***

*Flame Roasted Corn Salad*

*Southwestern Bean and Grilled Vegetable Salad*

*Assorted Sliced Fresh Seasonal Fruits and Berries*

*An Assortment of Beef, Chicken and Vegetable Wraps with Avocado,  
Shredded Cheddar Cheese, Diced Tomato and Shredded Lettuce  
Tri-colored Tortilla Chips with Guacamole, Salsa and Sour Cream*

*Assorted Individual South of the Border Style Pastries and Flans*

***\$31.95 per person***

## ***Little Italy Lunch Buffet***

*Marinated Antipasto to include:*

*Mushrooms, Artichokes, Eggplant, Roasted Red Peppers, Italian Squash,  
Mozzarella Cheese and Olives*

*Caesar Salad Bar to include:*

*Romaine Lettuce, Shaved Red Onions, Shredded Parmesan Cheese,  
Toasted Croutons, Creamy Caesar Dressing*

*Baked Ziti with Three Cheese Mixture*

*Miniature Meatballs and Fresh Spinach, Eggplant Parmesan*

*Breast of Chicken Marsala with Artichokes and Mushrooms*

*Crostini Bread Sticks, Assorted Italian Style Breads and Focaccia*

*Cappuccino Brownies, Tiramisu and Assorted Cannoli*

***\$31.95 per person***

***All luncheon buffets are served with freshly brewed coffee, decaffeinated coffee,  
Ice Tea.***

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Luncheon Buffets**

*Minimum of 20 Persons*

## ***The Southern Buffet***

*Tossed Green Salad with Tomatoes and Sliced Cucumbers, Choice of Dressing  
Potato Salad and Cole Slaw*

*Southern Fried Chicken and Barbecued Brisket of Beef  
Corn on the Cob, Mashed Potatoes and Barbeque Beans  
Baskets of Fresh Rolls and Cornbread  
Apple and Cherry Pies, Pecan Pralines*

***\$32.95 per person***

## ***The Executive***

*Caesar Salad Bar to include  
Romaine Lettuce, Shaved Red Onions, Shredded Parmesan Cheese,  
Toasted Croutons, Shrimp, Grilled Chicken and Creamy Caesar Dressing*

*Chef Carved Sirloin of Beef\*  
Breast of Chicken with Hunters Sauce  
Grilled Salmon with Tomato and Chive Essence  
Mini Baked Potatoes  
Boquitiere of Fresh Vegetables*

*Assorted Fresh Baked Rolls with Butter*

*Cheese Cake with Fruit Sauce  
Assorted French Pastries  
Decadent Chocolate Cake*

***\$40.95 per person***

*\*Attendant fee required @ \$150.00 per hour*

*All luncheon buffets are served with freshly brewed coffee, decaffeinated coffee,  
Ice tea.*

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Roll-In Luncheons**

*Minimum of 20 Persons*

## ***Tropical Fruit and Walnut Chicken Salad***

*Walnut Chicken Salad*

*Sliced Seasonal Melons, Whole Berries,  
And Date-Nut Cream Cheese Sandwich and Butter*

*Fresh Baked rolls and Butter*

*Assorted Petite Pastries*

***\$20.95 per person***

## ***Fajita Wrap Lunch Buffet***

*Flame Roasted Corn Salad*

*Southwestern Bean and Pasta Salad*

*Grilled Vegetables with Spicy Cumin Vinaigrette*

*An Assortment of Beef, Chicken on Flour Tortillas*

*With Avocado, Cheddar Cheese, Tomato, and Shredded Lettuce*

*Tortilla Chips with a Selection of Salsas*

*Assorted Petite Pastries*

***\$29.95 per person***

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Roll-In Luncheons**

*Minimum of 20 Persons*

## ***Soup***

*Chef's Soup of the Day*

## **Chilled Plate Entrees**

*Minimum of 20 Persons*

### ***Deli Delight Plate***

*Please select: Southern Style Potato Salad or Cole Slaw*

*Select Cured Meats and Cheeses*

*Crisp Iceberg, Plump Tomato, Shaved Red Onion, Pickle Spear*

*Pepperocinis and Cherry Pepper*

*Assorted Deli Breads with Appropriate Condiments*

*Assorted petite Pastries*

***\$23.95 per person***

### ***Croissant Club Sandwich***

*Please Select: Potato Salad or Cole Slaw*

*Shaved Smoked Turkey Piled High on a Large Butter Croissant*

*With Cranberry Mayonnaise, Alfalfa Sprouts,*

*Tomato, Avocado, Bacon and Swiss Cheese*

*Assorted Petite Pastries **\$23.95 per person***

*Freshly Brewed Regular, Decaffeinated Coffee*

*Iced Tea and Assorted Sodas*

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Chilled Plated Luncheon Entrees**

*Minimum of 20 Persons*

## ***The Trio***

*Chicken, Tuna and Shrimp Salads Served with Grilled Vegetables  
Pasta Salad*

***\$17.95 person***

## ***Chicken Salad Oriental***

*Grilled Chicken Breast Served on Mixed Field Greens with Cilantro  
And Rice Wine Vinegar Dressing*

*Garnished with Mandarin Oranges and Crisp Won Ton Strips*

***\$15.25 per person***

## ***Turkey Brassiere\****

*Smoked Turkey with Brie Cheese, Pepperoncini Peppers and Fresh Spinach  
Served on a Crusty Baguette*

*Choice of Southern Potato Salad or Cole Slaw*

***\$15.95 per person***

## ***Chicken Caesar Salad***

*Grilled Breast of Chicken on a Bed of Romaine Lettuce  
With Grated Parmesan Cheese and Homestyle Croutons  
Caesar Dressing*

***\$15.95 per person***

## ***Deli Delight Plate***

*Cured Meats and Cheeses Cut Deli Style and Accompanied by Crisp Iceberg Lettuce,  
Plump Tomato, Shaved Red Onion, Pickle Spears and Green Olive Relish*

*Served with Appropriate Condiments*

*Choice of Southern Potato Salad or Cole Slaw*

***\$17.95 per person***

## ***Sahara Sandwich\****

*Tasty Shrimp in Our (House Dressing) Served on a Large Butter Croissant  
With Fresh Lettuce, Sliced Tomato and Pickle Spears*

*Choice of Potato Salad or Cole Slaw*

***\$16.95 per person***

***All plated cold entrees are served with fresh baked bread and butter,  
and freshly brewed coffee, decaffeinated coffee, iced tea and assorted sodas.***

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Plated Hot Luncheon Entrees**

*Minimum of 20 Persons*

## ***Herb Marinated London Broil***

*Topped with Caramelized Onions, Fried Shallots and Red Wine Sauce  
Oven Roasted Potatoes*

***\$20.95 per person***

## ***10-oz. Luncheon Cut Prim Rib***

*Au Jus and Creamy Horseradish  
Rosemary New Potatoes*

***\$25.95 per person***

## ***Slow Roasted Loin of Pork***

*Topped with Brandy Demi-glace  
Apple Stuffing and Mashed Potatoes*

***\$18.95 per person***

## ***Chicken Chardonnay***

*Stuffed Breast of Chicken with Chardonnay Cream Sauce  
Herb Rice Pilaf*

***\$21.95 per person***

## ***Teriyaki Marinated Airline Breast of Chicken***

*Topped with Pineapple Relish  
Herb Jasmine Rice*

***\$19.95 per person***

***All plated hot entrees are served with fresh seasonal vegetables, fresh baked bread and butter, freshly brewed coffee, decaffeinated coffee, iced tea.***

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

## **Plated hot Luncheon Entrees**

*Minimum of 20 Persons*

### ***Grilled North Atlantic Salmon***

*Light Grain Mustard Sauce*

*Oven Roasted Potatoes*

***\$21.95 per person***

*All plated hot luncheon entrees are served with fresh seasonal vegetables, fresh baked bread and butter, freshly brewed coffee, decaffeinated coffee, iced tea.*

## **Dessert Selections**

### ***New York Cheese Cake with Fresh Seasonal Berries***

***\$5.95 per person***

### ***Walnut Carrot Cake with Carmel Sauce***

***\$5.25 per person***

### ***Warm Individual Chocolate Bread Pudding Served with Vanilla Sauce***

***\$4.25 per person***

### ***Crème Brulee***

***\$4.95 per person***

### ***Decadent Chocolate Cake***

***\$4.95 per person***

### ***Grand Marnier Marinated Berries Served Over Fresh Pound Cake***

***With Whipped Cream and Chocolate Shavings***

***\$4.95 per person***

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*