



# LUNCH BUFFETS

Lunch Buffets served with coffee, assorted hot teas, iced tea. Additional beverages available on consumption.

For lunch events of less than 24 guests, a small group fee of \$250.00 will apply. For events of 14 guests or fewer, please reach out to your sales manager for additional options.

Buffets will be provided for guest enjoyment for 1.5 hours.

## THE SHADYSIDE LUNCH BUFFET

### \$46.00 Per Person

- Classic Caesar Salad: Romaine Hearts, Fennel Breadcrumb, Aged Parmesan, Anchovy Dressing
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- Butter Lettuce, Candied Walnuts, Roquefort Bleu Cheese with Vanilla White Grape Dressing
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- Dave's Deli: Smoked Turkey, Black Forest Ham, Pastrami, Soppressata, Capicola and Grilled Vegetables
- 
- Assorted Sliced Cheese, Lettuce, Tomato, Onion, Cucumber and Dill Pickles
- 
- Garlic Aioli, Spicy Mayo, Mustard and Vinaigrette
- 
- Assorted Rolls and Buns
- 
- Kettle Chips
- 
- Assorted Cakes
- 
- Served with Ice Water, Iced Tea
- Fair Trade Coffee, Decaffeinated Coffee and Organic Teas

Add Soup  
Per Person  
**\$5.00**

## MEXICAN WAR STREETS TACO BUFFET

### \$52.00 Per Person

- Southwestern Arugula Salad: Cotija Cheese, Pine Nuts, Black Beans, Tomato, Cilantro-Lime Dressing
- 
- Mexican Chop Salad: Romaine Lettuce, Tortilla, Queso Fresco, Tomato, Grilled Corn, Cucumbers, Crispy Chickpeas, Cumin Vinaigrette

## THE COMMONER LUNCH BUFFET

### \$48.00 Per Person

- Butter Lettuce
- Candied Walnuts, Roquefort Bleu Cheese, Vanilla White Grape Dressing
- 
- The Commoner Mixed Greens
- Bacon Crumble, Fennel Breadcrumb, Fried Shallot, Garlic, Fancy Ranch
- 
- Choose Two Entrees:**
- 
- Asiago Cheese Tortellini, Tomato Pomodoro, Parmigano Reggiano, Aged Balsamic
- or-
- Grilled Chicken Breast, Chef's Choice of Accompaniments
- Taleggio Fondue
- or-
- Sautéed Arctic Salmon, Chef's Choice of Accompaniments
- Tarragon Butter Sauce
- or-
- Flank Steak, Chef's Choice of Accompaniments
- Miso Mustard
- 
- Assorted Cakes
- 
- Ice Water, Iced Tea
- Fair Trade Coffee, Decaffeinated Coffee and Organic Teas

Add Soup  
\$5 Per Person

Additional Side  
\$4 Per Person

Additional Entree  
\$8 Per Person

## THE FRICK SOUP & SALAD LUNCH BUFFET

vinaigrette

**BUILD YOUR OWN TACOS:**

- Braised Chicken Thigh
- Angus Flank Steak
- Grilled Portabella Mushrooms
- Flour Tortillas
- Spanish Rice
- Toppings: Guacamole, Tomato Salsa, Sour Cream
- Queso Fresco, Shredded Cheddar Cheese, Sliced Jalapenos,
- Pickled Red Onions, Shaved Romaine Lettuce

-  
 Chef's Assortment of Mini Desserts

-  
 Served with  
 Ice Water, Iced Tea  
 Fair Trade Coffee, Decaffeinated Coffee and Organic Teas

**\$50.00 Per Person**

**Soup, Select One**

- Chicken Noodle
- or-
- Roasted Tomato, Chive Cream
- or-
- Potato and Cheddar, Tillamook Cheddar
- or-
- Smoked Corn and Bacon

-  
**Greens, Select Two**

Mixed Greens, Chopped Romaine, Baby Spinach, Boston Bibb or Arugula

-  
**Toppings, Select Six**

Tomato, Red Onion, Cucumber, Radish, Mushrooms, Bell Peppers, Peas, Diced Ham, Broccoli, Black Olives, Croutons, Carrot, Cheddar, Mozzarella, Diced Chicken, Diced Egg, Cottage Cheese

-  
**Composed Salads, Select Two**

- Broccoli Salad
- Pasta Salad
- Potato Salad
- 
- Assorted Rolls & Butter

-  
 Assorted Cakes

-  
 Served with  
 Ice Water, Iced Tea  
 Fair Trade Coffee, Decaffeinated Coffee and Organic Teas

Additional Soup  
 Per Person  
**\$5.00**

Sliced Chicken Breast -or- Sliced Flank Steak  
 Per Person  
**\$6.00**

Menu items are subject to change based on seasonal availability.  
 All prices are subject to 15% service charge, 8% administrative fee, and 7% tax

# PLATED LUNCH

Lunch entrée includes a soup or salad, rolls & sweet butter, choice of dessert, freshly brewed iced tea, fair trade coffee, decaffeinated coffee, & organic tea service. Additional beverages available on consumption.

Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests.

For plated lunch events of less than 24 guests, a small group fee of \$250.00 will apply. For events of 14 guests or fewer, please reach out to your sales manager for additional options.

## PLATED LUNCH STARTERS

### Soup OR Salad, Select One

#### Soup

Chicken Noodle Soup

-

Roasted Tomato, Olive Oil, Basil

-

Cream of Mushroom, Pedro Jimenez Sherry, Chive Chantilly

-

Potato and Cheddar, Tillamook Cheddar

#### OR

#### Salad

Little Gem Caesar, Fennel Breadcrumb, Aged Parmigiano -

Reggiano, Anchovy Dressing

-

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers,

Shaved Red Onions, Red Wine Vinaigrette

-

Butter Lettuce, Candied Walnuts, Roquefort Bleu Cheese,

Vanilla White Grape Dressing

-

The Commoner Radicchio, Fried Garlic and Shallot, Red Verjus

Dressing

-

The Commoner Wedge, Bacon Crumble, Fennel Breadcrumb,

Fried Shallot, Garlic, Fancy Ranch

## PLATED DESSERT

Chocolate Caramel Cake

-

Liquid Center Chocolate Cake

-

Lemoncello Cake

## PLATED LUNCH ENTREES

Pasta Primavera

\$50 Per Person

-

Roasted Cauliflower Steak, Chef's Choice of Accompaniments

\$50 Per Person

-

Seared Free Range Airline Breast of Chicken, Chef's Choice of

Accompaniments

\$55 Per Person

-

Seared Scottish Salmon, Chef's Choice of Accompaniments

\$55 Per Person

-

Pan Roasted Sirloin, Chef's Choice of Accompaniments

\$60 Per Person

-

Grilled Petite Filet, Chef's Choice of Accompaniments

\$75 Per Person

-

Tiramisu

-

Chocolate Entremet Cake

-

Red Velvet Cake

-

SWEETS TO SHARE

Served at Each Table

Assorted Macarons, Truffles, Bonbons, Cheesecake Pops and  
Bites and Petit Fours

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All prices are subject to 15% service charge, 8% administrative fee, and 7% tax