

LUNCH BUFFETS



MARKET DELI LUNCH

\$56 per person

SALAD

Chef's Market Fresh Salad with Sugarcane Vinaigrette

SANDWICHES(CHOICE OF 3)

- Free Range Chicken Salad on Homemade Croissant with Local Greens and Tomato
- Steak Sandwich with Caramelized Onions and Local Greens on Baguette
- Heirloom Roasted Vegetable Wrap with Hummus and Whole Grain Mustard Vinaigrette
- Caesar Chicken Salad Wrap with Parmesan Cheese and Focaccia Croutons
- Turkey BLT with Basil Mayo on Seeded Bun
- Chef's selection of Deli Poboy's, dressed with Lettuce, Tomato, and Pickle
- Buffalo Chicken Wraps with Romaine Lettuce, Ranch, and Cheddar Cheese

Served with Zapp's Potato Chips

DESSERT

Chocolate Chip Cookie

MARDI GRAS

\$65 per person

SOUP AND SALAD

Chicken & Andouille Sausage Gumbo
New Orleans Style Potato Salad

ENTRÉES

- Local Roasted Pork Loin
- Southern Fried Local Catfish with Smoked Paprika Remoulade and Charred Lemon
- Creole-Style Jambalaya with Andouille Sausage and Roasted Chicken

SIDES

Chef's Selection of Local Seasonal Vegetables
Roasted with Homemade Pesto
Cajun Potato Wedges

DESSERT

Warm New Orleans Bread Pudding

ALL LUNCH BUFFETS ARE SERVED WITH FRESH BAKED BREAD & WATER

*Breaks are 45-minute durations. Fewer than 25 guests will be charged an additional \$10 per person.

*Final menus and guarantee of Attendees due 5 business days prior to event.

*A taxable 23% service charge and 10.20% sales tax will be added to all food and beverage.

LUNCH BUFFETS



BBQ DISPLAY

\$65 per person

SOUP AND SALAD

Beef Chili Bean Soup
Southern Style Coleslaw

ENTRÉES

- Pit Smoked Brisket
- BBQ Pulled Pork with Hawaiian Rolls
- Blackened Catfish with charred lemon

SIDES

Three Cheese Mac
Creamy Yellow Corn

DESSERT

Seasonal Fruit Cobbler

SOUTHERN DISPLAY

\$65 per person

SOUP AND SALAD

Southern Tomato Bisque
Seasonal Salad with Sugarcane Vinaigrette

ENTRÉES

- Southern Fried Chicken
- Louisiana Seafood Pasta
- Smoked Sausage over white beans and rice

SIDES

Mashed Potatoes with Cajun Gravy
Corn Bread

DESSERT

Seasonal Fruit Cobbler

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TASTE OF MEDITERRANEAN

\$67 per person

SOUP & SALAD

- Tomato-Basil Bisque
- Classic Caprese with Aged Balsamic Reduction
- Caesar Salad with Focaccia Croutons

ENTRÉES

- Chicken Marsala with Local Mushrooms
- Pan Seared Fish with Roasted Fennel and Citrus Marinated Olives
- Grilled Skirt Steak with Sofrito Sauce and Coriander Scented Rice

SIDES

- Chef's Selection of Local Seasonal Vegetables

DESSERT

- Tiramisu Parfait
- Seasonal Fruit Tart
- Chocolate Crème Puff

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LUNCH PLATED



PLATED LUNCH

Two course entrée \$48 | Three course entrée \$67 | Four course entrée \$72

STARTERS

SOUPS

- Chilled Tomato Gazpacho | Herb Oil, Focaccia Croutons
- Local Sweet Corn Chowder | Tarragon, Poblano -Lime Crème
- Chicken & Andouille Sausage Gumbo

SALAD

- Mixed local greens | Heirloom Carrots, Cherry Tomatoes, Champagne Vinaigrette
- Caesar Salad | Shaved Parmesan, Focaccia Croutons
- Watermelon & Feta Salad | Arugula, Marinated Olives
- Wedge Salad | Grape Tomatoes, Bacon-Ranch Dressing, Blue Cheese, Chives

MAINS

- Crispy Skin Chicken Breast | Yukon Gold Whipped Potatoes, Pomodoro Sauce
- Ahi Tuna Steak | Wasabi Whipped Potatoes, Herb Oil
- Blackened Local Gulf Fish | Jasmine Rice, Charred Broccoli
- 72-hour Short Rib | White Cheddar Grits, Thyme Demi

DESSERT

- Turtle Cheesecake | Salted Caramel Sauce
- The Carrot Cake | Caramelized Pineapple Compote
- Lemon Meringue Tart | Raspberry-Yuzu Sauce
- Chocolate Fudge Cake | Chocolate-Bailey's Ganache

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