

Buffet Lunch Menu



## Soup & Salad Bar \$22.95++

Comes with an assortment of rolls, breadsticks, & crackers

#### Salad Bar

#### includes all for lunch

Greens - heritage mixed greens

Meats - smoked turkey, honey ham

Cheeses - cheddar, gorgonzola

Extras - garlic croutons, bell peppers, broccoli

Dressings - buttermilk ranch, balsamic vinegar

### Soup Bar

(Pick Two)

#### Seasonal Soup

Chef's Choice of Soup Made With Fresh Seasonal Ingredients

#### Smoked Brisket Chili

Smoked Brisket, Tomatoes, Five Bean Variety, Herbs & Spices

## White Chicken Chili

Rich and Creamy, Roasted Chicken Breast, Northern Beans, Carrots, Cream, Herbs & Spices

Beef & Barley Stew

A Robust Beef Broth filled with Tender Beef, Delicate Barley, Carrots Celery, Herbs & Spices

#### Cream of Mushroom

Rich and Creamy, Portabella Mushrooms, Finished With Marsala Wine

#### Broccoli & Cheddar

A Rich and Creamy Soup of fresh broccoli, cheddar cheese, Cream, and Herbs & Spices

#### Corn Chowder

A Rich and Creamy Chowder of Corn, Cream, Yukon Potatoes, Vegetable Medley

#### Chicken Noodle

Rich Chicken Broth Filled With Roasted Chicken Breasts, Carrots, Celery, Egg Noodles, Herbs & Spices

#### Tuscan

Cannellini Beans, Italian Sausage, Fresh Vegetables, Hearty Kale, Herbs & Spices

### **Creamy Tomato Bisque**

Roma Tomatoes, Red Onions, Roasted Garlic, Cream, & Fresh basil

#### **Desserts**

Chef's Choice







## Artisan Sandwiches \$28.96++

Sandwiches are assembled for a greater guest experience Choose two sandwiches

## **Cold Sandwiches**

#### **Roast Beef**

 $Thin \, Sliced \, Slow \, Roasted \, Beef, Lettuce, Tomato, Cheddar \, Cheese, White \, Bread$ 

## Turkey

Thin Sliced Smoked Turkey Breast, Lettuce, Tomato, Provolone Cheese, Wheat Bread

#### Ham

Thin Sliced Black Forest Ham, Lettuce, Tomato, Swiss Cheese, Rye Bread

#### Club

Double Smoked Bacon, Smoked Turkey, Black Forest Ham, Lettuce, Tomato, Mayonnaise, White Bread

## **Turkey Pesto Club**

Double Smoked Bacon, Smoked Turkey, Lettuce, Tomato, Pesto Aioli, White Bread

#### **Hot Sandwiches**

#### Classic Rueben

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread

#### Turkey Rueben

Sliced Smoked Turkey, Creamy Coleslaw, Swiss Cheese, Thousand Island Dressing, Rye Bread

#### Chesapeake Rueben

Shaved Smoked Brisket, Muenster Cheese, Gorgonzola Coleslaw, Creamy Chipotle Dressing, Rye Bread

## **Philly Cheese Steak**

Shaved Ribeye, Caramelized Onions, Provolone Cheese, Hoagie Roll

#### Grilled Ham & Cheese

Sliced Honey Ham, American Cheese, White Bread

#### Sides

(Select 3)

Classic Potato Salad, Potato Wedges, Steamed Broccolini, Seasonal Soup- Chef's choice, Cesar Salad, Iceberg Wedge

#### **Condiments**

Dill Pickle Spears , Yellow Mustard, Stone Ground Mustard, Mayonnaise, Chipotle Aioli , Pesto Aioli

#### Desserts-Chef's Choice

All menu items & prices are subject to change. Service charge 25% + 12% tax.



## South of the Border \$28.95++

Entrée - Select Two

#### **Seasoned Ground Beef**

Ground Chuck Seasoned With Mexican Spices and Browned to Perfection

## **Pollo Chipotle**

Chicken Thighs Braised With Onions and Chipotle Sauce

#### **Pork Carnitas**

Pork Shoulder Slow Roasted With Chipotle, Garlic, a Rich Broth, Lime, Herbs & Spices

#### Barbacoa Beef

Beef Round Slow Roasted With Chipotle, Garlic, Cloves, Robust Beef Stock, Herbs & Spices

#### Shells

6-inch Flour Tortillas 6-inch Corn Tortillas 12-inch Flour Tortilla Bowls

#### Sides Included

Roasted Peppers & Onions
Sliced Bell Peppers & Spanish Onions, Sautéed With Herbs & Spices
Southwest Style Rice
Long Grain Rice Cooked to Perfection in a Vegetable Broth, Onions, Peppers, With Herbs & Spices
Southwest Style Pinto & Black Beans
Tortilla Chips With Chef's Queso Dip

#### Condiments Included

Lime Wedges | Diced White Onions | Crumbled Cotija Cheese | Shredded Cheese Blend | Cilantro | Shredded Iceberg | Diced Tomatoes | Sour Cream | Salsa | Sliced Jalapenos | Sliced Black Olives

Desserts - Chef's Choice



## **Southern Comfort**

\$32.95++

Comes With an Assortment of Rolls, Fresh Breads, & Cornbread

#### Entrées - Select Two

#### Southern Fried Chicken

Cajun Buttermilk & Herb Brined Bone-In Chicken Dredged in House Flour Blend of Herbs & Spices, & Deep Fried to a Golden Brown

#### Herb Roasted Chicken

Grilled Herb Marinated Chicken With Barbeque Sauce

#### **Baked Salmon**

Delicate Salmon Herb Crusted, Baked to Perfection, Served With a White Wine Caper Sauce

#### Meatloaf

Chef's meatloaf with beef gravy

#### **Pot Roast**

tender chuck roast, vegetable medley, cabernet demi glace

#### **Smothered Pork Chops**

seared tender bone-in pork chops, onions & peppers, smothered in robust rich gravy

#### Sides - Select two

 $\textbf{Coleslaw} \text{ - Chef's creamy coleslaw made with cabbage, carrots, mayonnaise, mustard, herbs } \mathcal{E} \text{ spices}$  Collard Greens - fresh collard greens simmered with ham hocks

**Succotash** - savory and delightful medley of sweet corn, lima beans, bell peppers, herbs  $\mathcal E$  spices **Baked Beans** - double smoked bacon, mixed beans, bell peppers, and house barbecue baked to a tangy  $\mathcal E$  sweet deliciousness

**Garlic Mashed Potatoes** - delicious yukon potatoes whipped with cream, butter, garlic confit & spices **Savory Mashed Sweet Potatoes** - jumbo sweet potatoes whipped with cream, butter, herb & spices

#### Salad - Select one

Caesar Salad - romaine, parmesan, garlic croutons, Caesar dressing

Garden Salad - mixed greens, cucumber, tomato, carrots, green onions, shredded cheddar,
buttermilk ranch & balsamic dressing

**Iceberg Wedge -** iceberg, crispy bacon, grape tomatoes, garlic croutons, buttermilk ranch  $\mathcal E$  gorgonzola dressing



#### Desserts - Chef's Choice





# Italian Feast

Pastas are Assembled for a Greater Guest Experience

Comes With an Assortment of Rolls, Breadsticks, & Garlic Toast

#### **Entrées - Select Two**

#### Fettuccini Alfredo

Creamy Alfredo Sauce Served over Al Dente Fettuccine with a Choice of Grilled Chicken or Tiger Shrimp

## Spaghetti & Meatballs

Savory Pork & Beef Meatballs Served over Al Dente Penne Pasta with Chef's Marinara Sauce

#### Penne & Marsala

Chef's Robust Marsala Sauce Served Over Al Dente Penne Pasta with a Choice of Smoked Brisket or Grilled Chicken

## Meaty Lasagna

Lasagna Pasta Layered with Chef's Meaty Marinara, Parmesan Cheese, Mozzarella Cheese, & Ricotta Cheese

## Meatless Lasagna

Lasagna Pasta Layered with Chef's Marinara, Parmesan Cheese, Mozzarella Cheese, & Ricotta Cheese

#### **Baked Ziti**

Ziti Pasta Baked with Ground Beef, Italian Sausage, Pepperoni, Parmesan Cheese, Mozzarella Cheese, & Ricotta Cheese

#### Sides - Select Two

#### **Roasted Asparagus**

Fresh Asparagus Roasted in Garlic Confit, Herbs, & Spices

#### **Primavera Vegetables**

Seasonal Fresh Vegetables Roasted in Garlic Confit, Herbs, Spices, & Finished with Parmesan Cheese

#### Steamed Broccolini

Bright, Fresh Broccolini Seasoned with Salt & Garlic

### **Roasted Cauliflower**

Seasoned with Herbs & Spices and Roasted to Perfection

#### Salad - Select One

Caesar Salad

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

#### Garden Salad

Mixed Greens, Cucumber, Tomato, Carrots, Green Onions, Shredded Cheddar, Buttermilk Ranch & Balsamic Dressing

#### Iceberg Wedge

Iceberg, Crispy Bacon, Grape Tomatoes, Garlic Croutons, Buttermilk Ranch & Gorgonzola Dressing





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## Smokehouse BBQ \$34.95++

Comes With an Assortment of Rolls, Fresh Breads, & Cornbread

#### Entrées - Select Two

#### **Chicken Quarters**

4 Hour Hickory Smoked Chicken Quarters Smothered in Chef's Barbecue Sauce

## **Turkey Breast**

Brined in House, Hickory Smoked, Brushed with Chef's White Barbecue Sauce

#### **Pork Shoulder**

Dry Rubbed, 12 Hour Hickory Smoked Pork Shoulder, Brushed with Chef's Barbecue Sauce

#### St Louis Spare Ribs

5 Hour Hickory Smoked Pork Ribs, Smothered in Chef's Barbecue Sauce

#### **Beef Brisket**

18 Hour Hickory Smoked Beef Brisket, Smothered in Chef's Barbecue Sauce & Brisket Au Jus

#### Sides - Select Two

#### Summer Squash Medley

Bright, Fresh Summer Squash and Zucchini Sautéed with Carrots & Sweet Onions

#### **Steamed Broccolini**

Bright, Fresh Broccolini Seasoned with Salt & Garlic

#### BBQ Baked Beans & Applewood Bacon

Double Smoked Bacon, Mixed Beans, Bell Peppers, and House BBQ Sauce Baked to a Tangy & Sweet Deliciousness

Sweet Potato & Poblano Hash

Diced Sweet Potatoes & Fresh Poblano Peppers Sautéed with Chilis, Cumin, and a Dash of Raw Honey

## **Garlic Mashed Potatoes**

Delicious Yukon Potatoes Whipped with Cream, Butter, Garlic Confit & Spices

#### Pesto Pasta Salad

Cavatappi Pasta, Cherry Tomatoes, Zucchini, Mozzarella Balls, Tossed in a Fresh Basil Pesto Dressing

#### Salad - Select One

#### Caesar Salad

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

#### Garden Salad

Mixed Greens, Cucumber, Tomato, Carrots, Green Onions, Shredded Cheddar, Buttermilk Ranch & Balsamic Dressing

#### **Iceberg Wedge**

Iceberg, Crispy Bacon, Grape Tomatoes, Garlic Croutons, Buttermilk Ranch & Gorgonzola Dressing

Desserts - Chef's Choice





# Boxed Lunches \$18.95++

## Chesapeake Deli Boxed Lunch

Turkey Wrap (spinach tortilla, sliced turkey, provolone cheese, lettuce and tomato)

Ham Wrap (sundried tomato tortilla, sliced ham, swiss cheese, lettuce and tomato)

Roast Beef Wrap (flour tortilla, sliced roast beef, cheddar cheese, lettuce and tomato)

## **Included with Boxed Lunches**

(Lettuce, Tomato, Cheese & Condiments)

Potato Chips
Fresh Baked Cookies
Mixed Fruit Cup
Bottled Water or Soda

Gluten Free & Veggie

Hearty Garden Salad



