



Dual Entrée Lunch Buffets options

Steak and Cod

Arugula and Bibb Salad

Sliced Radish, shredded carrot, sliced cucumber, avocado & cherry tomatoes

Lemon & Greek yogurt dressing

Pan Seared Cod

Roasted corn and black bean salsa

Big Green Egg Grilled Tequila and Lime Marinated Flank Steak

Carrot and Jicama Slaw

Charred Green Onion and Cilantro rice

Roasted Carrots, Asparagus and Fennel

House made Dinner rolls and butter

Black Berry and Lemon Creme Parfaits

\$21 per person

Bourbon Pork loin and Pan Seared Catfish

Spinach and Romaine Salad

Strawberry, red onion and chopped apple

Pomegranate vinaigrette

Grilled Bourbon and molasses marinated Pork loin

Bourbon-orange butter sauce, caramelized pecans

Pan Seared Catfish

Lentil and Grapefruit salad

Brown Rice with English peas

Sautéed Broccoli and Carrots

Sliced Multi grain bread and butter

Carrot Cake Cupcakes with cream cheese icing

\$20 per person

Chicken Jerusalem and Pan Seared Salmon

Caesar Salad

Scorched Cherry tomatoes and house made croutons

Pan Seared Chicken Jerusalem

Roasted artichokes, mushrooms and red onion in a light chicken marsala sauce

Pan Seared Salmon

Cucumber and Feta Salsa

Creamy Yukon Gold Mashed Potatoes

Roasted Green Beans, Carrots and Fennel

House made Dinner rolls and butter

Individual Peach Cobbler

fresh whipped cream

\$20 per person

Prices do not include Delivery and Sales Tax