

## **Lunch Buffet Menus 2026**

### **Fresh Salads**

#### **Simple Green Salad**

Local greens, sliced cucumber, heirloom tomatoes, shaved carrots, crumbled goat cheese,  
Avocado, white balsamic vinaigrette

#### **Arugula and Lemon Salad**

Arugula, Chopped Romaine, Roasted Pecans, Parmesan Cheese, Lemon Zest  
with Honey Vinaigrette

#### **Grilled Romaine Salad**

Feta cheese, scorched grape tomatoes, roasted red onion and a lemon vinaigrette

#### **Mediterranean Green Salad**

Local Greens, Kalamata olives, roasted Chick peas, red onion,  
heirloom tomatoes, Mozzarella Pearls, Balsamic Vinaigrette

#### **Spinach & Bleu Salad**

Sliced Granny Smith, Roasted Walnuts, crumbled Bleu Cheese  
Dijon vinaigrette

### **Entrees**

#### **Mediterranean Pan Seared Chicken Primavera**

Sauteed Eggplant, Shallots, sundried tomato & Artichoke Hearts, light Brown White Wine Sauce

#### **Grilled Honey and Soy Marinated Boneless Chicken Breast and Thighs**

with charred green onions

#### **Apricot and Pecan Stuffed Chicken Breast**

Bourbon & Orange Butter sauce

#### **Marinated Grilled Chicken Caprese**

Heirloom cherry tomatoes, Mozzarella Pearls, Fresh Basil  
Chicken Jus

#### **Pecan & Panko Crusted Chicken Breast**

Dijon-chardonnay wine sauce

#### **Tofu Parmesan (Vegetarian)**

House made Marinara Sauce and Fresh Mozzarella

#### **Stuffed Portobello Mushrooms (Vegetarian)**

Grilled Portobello mushroom stuffed with sautéed spinach, roasted walnuts, roasted peppers  
and feta cheese with a Balsamic glaze

#### **Eggplant Shepherd's Pie - (Vegetarian)**

Eggplant, Onion, Carrot and Pea filling, Fluffy mashed potato with Greek Yogurt

#### **Pan-Seared Salmon**

Grilled artichoke, red onion, lemon zest and parsley relish

#### **Bourbon and Brown Sugar Cedar Plank Smoked Salmon**

Lemon Jus

#### **Sauteed Jumbo Shrimp Santorini - GF**

Garlic – citrus sauce, scorched heirloom tomatoes, parsley, white wine and feta cheese

#### **Grilled Herb & Cabernet marinated Bistro Loin (Beef)**

Bourbon two-onion relish

#### **Grilled Sliced Sirloin Steak**

Brandy and Pink Peppercorn sauce

#### **Pan Seared Pork Scallopini**

Roasted Cremini Mushroom Marsala sauce

### Side Dishes

**Balsamic & Honey Glazed Brussel Sprouts**  
**Oregano and Lemon Roasted Potatoes**  
**Garlic Roasted Zucchini Spears**  
Roasted red pepper and red onion  
**Creamy Yukon Gold Mashed Potatoes**  
**Yogurt Crusted Cauliflower grilled on Primo Ceramic Grill**  
**Garlic and Thyme Roasted Cauliflower**  
**Sweet Potatoes Wedges with Poblano Peppers, Corn and Roasted Red Onion**  
**Green Beans Almondine** with sauteed onions  
**Sauteed Garden Vegetable Rice with Saffron**  
green peas, carrots, spinach, red pepper, yellow pepper, mushrooms, garlic  
**Garlic & Herb Orzo**  
Roasted Artichoke, roasted red onion and Parmesan Cheese  
**Mashed Sweet Potato with a sundried cranberry and banana Streusel**  
**Lemon and Green Onion Brown Rice Pilaf**  
**Steamed Cauliflower & Broccoli with Herb Butter**  
**Roasted Green Beans with Red Onion and carrots**  
**Couscous** with Sauteed Leeks, Peas & Sauteed shiitake Mushrooms

### Choice of House made Cornbread or Dinner Rolls

Whipped Butter

### Desserts

#### **Assorted Cookies**

Cookies and Cream, Oatmeal Raisin, Double chocolate chip & Red Velvet

#### **Pumpkin Bread crusted Pumpkin Cheesecake Bars**

#### **Individual Lemon Bundt Cakes**

with white Chocolate Glaze and lemon whipped cream

#### **Red Velvet Whoopi Pies**

Classic Cream Cheese Icing

#### **Banana Pudding Parfaits**

#### **Chocolate Whoopi Pies**

Peanut Butter Cream Cheese Icing

**Banana Foster Turnovers** with Fresh whipped cream and Caramel Swirl

#### **Brownie Crusted Caramel Cheesecake**

#### **Triple Chocolate Individual Bundt Cakes**

White Chocolate Icing