

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

Sautéed 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

Sautéed 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