

# Lunch Buffets

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## \*Soup, Salad & Potato Bar

**\$ 19.00 per person**

Chef's Daily Soup (Add Chili for \$2.00 per person), Fresh Tossed Salad Greens or Romaine Lettuce, Chef's Choice of Dessert, Rolls with Butter, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk (Gluten Free available on request)

### Toppings:

Diced Turkey, Ham, Chicken, Shredded Carrots, Cheese, Cucumbers, Tomatoes, Red Onions, Croutons, Dried Cranberries, Sliced Almonds, Mandarin Oranges

### Baked Potatoes with:

Broccoli & Cheese, Sour Cream, Butter & Bacon Bits

## Soup and Wrapped Sandwiches

**\$ 17.00 per person**

Grilled Chicken Caesar Salad Wrap, Roast Beef and Tomato with Horseradish Wrap, Smoked Turkey BLT Wrap, Soup of the Day, Fresh Fruit Salad, Vegetables and Dip, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, Freshly Baked Cookies and Brownies for Dessert

## The Deli Buffet

**\$ 19.00 per person**

Soup Du Jour, Tossed Garden Salad with Assorted Dressings, Redskin Potato Salad, Cole Slaw, Platters of Shaved Ham, Smoked Turkey and Roast Beef, Swiss, Cheddar and Jack Cheeses, Lettuce, Tomato, Red Onion, Kosher Dills, Mayonnaise, Mustard, Dijon Mustard and Horseradish, Fresh Deli Breads and Hoagie Rolls, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, Freshly Baked Cookies and Brownies for Dessert

## The Fajita Grill

**\$ 22.00 per person**

Tortilla Soup, Fiesta Salad, Tortilla Chips and Salsa, Charbroiled Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers and Onions, Hot Flour Tortillas, Mexican Rice, Refried Beans, Fresh Tomato, Lettuce, Onion, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo, Sliced Jalapeno, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, with Sopapillas for Dessert

## Taste of Italy

**\$ 22.00 per person**

Choice of Cream of Tomato or Minestrone Soup, Marinated Italian Pasta Salad, Tossed Salad with Balsamic Vinaigrette, Penne Primavera, Chicken Piccata, Italian Squashes, Fresh Breadsticks, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, Cannoli or Tiramisu for Dessert

## North Campus Buffet

Fresh Garden Salad with Assorted Dressings, Marinated Vegetable Pasta Salad, Tropical Fruit Salad, Chef's Selection of Fresh Vegetables, Starch and Assorted Desserts, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk

Two Entrée Buffet

**\$ 23.00 per person**

Three Entrée Buffet

**\$ 25.00 per person**

### CHOICE OF ENTRÉE:

Chicken Vesuvius

Cranberry Almond Chicken with Orange Glaze

Chicken Madeira

Lasagna (Meat or Vegetarian)

Barbecued Pork Spare Ribs

Beef Tips over Noodles

Sliced Flank with Mushroom Wine Sauce

\*\*Veggie Stacked Grilled Portobello

Pecan Chicken with Butter Sauce

\*Cod with Casino Butter Wine Sauce

Salmon in Lemon Pesto Cream

Mostaccioli

\*Baked Salmon w/ Pineapple Salsa

Buffet Choices require a minimum of 40 people; Buffets may be served for fewer than 40 people: a surcharge of \$2.00 per person will apply for 30-39 people, a sandwich or entrée will be substituted for a final head count fewer than 25 people

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 6%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, a service charge of 13% will be charged on all food & beverage sales. The service charge will be distributed in its entirety directly to eligible food & beverage staff as a tip or gratuity for their services. In addition, an administrative fee of 8% will be charged on all meeting room fees and related services, costs and/or expenses other than employee wages. The administrative fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the administrative fee is subject to all applicable taxes.