LUNCH & DESSERT

PLATED LUNCHES

All Entrees include Choice of Soup or Salad, Chef’s Vegetable and Starch, Freshly Baked Bread, Desserts, Coffee and Iced Tea.

Choose One

SOUPS
- Spring Vegetable & Rice with Rotisserie Chicken with Fresh Herbs
- Classic Lobster or Spicy Shrimp Bisque
- Seafood Gumbo
- Sausage & Chicken Gumbo
- Black Bean Soup with Sour Cream and Fresh Pico de Gallo
- Tomato Basil Soup with Cheesy Croutons
- Cauliflower Soup with Sautéed Mushrooms and Truffle Oil
- Chilled Gazpacho with Avocado and Tomatillo Créma
- Corn Chowder with Lobster

SALADS
- Mixed Field Greens
  - Seasonal Garden Vegetables, Choice of House or Ranch Dressing
- Chopped Wedge Salad
  - With Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- Classic Caesar Salad
  - Chopped Romaine Hearts with our Signature Caesar Dressing and Croutons
- Butter Lettuce and Roasted Beet Salad
  - Crumbled Goat Cheese, Toasted Pistachios with Orange-Champagne Vinaigrette
- Spinach & Roasted Pear Salad
  - With Candied Pecans and Sweet Onion Confit with Red Wine-Dijon Vinaigrette

ENTRÉES
- Blackened Redfish
  - With Cajun Vegetable Sauté
  - $38
- Pan Roasted Grouper
  - Citrus Marinated Cherry Tomato Vinaigrette, "Bay of Fundy" Salmon
  - With Gulf Shrimp-Grilled Pineapple Relish, Cilantro Rice and Sautéed Sesame Broccolini
  - $36
- Grilled New York Steak & Potatoes
  - Roasted Asparagus, Cremini Mushroom and Sweet Onion Sauté
  - $42
- Grilled Beef Medallions
  - With Lobster-Cognac Sauce, Asparagus and Potato Purée
  - $39
- Braised Boneless Short Rib
  - Braised in Chianti, Herbs and Seasonal Vegetable Mirepoix
  - $40
- Roasted Airline Chicken Breast
  - With roasted Fennel, Fingerling Potatoes, Sweet Onions, Rosemary & Tomato Jus
  - $36
- Tuscan Chicken
  - Creamy Sundried Tomato Sauce, Spinach, Garlic, White Wine Served with Linguini and Broccolini
  - $36
- Ricotta & Porcini Stuffed Pasta
  - With Creamy Truffle & Parmesan Sauce
  - $34
- Grilled Vegetable Ravioli
  - With Sugo Rosa Sauce
  - $34

DESSERTS
- Strawberry Cake Donut
  - Glazed Donut with Strawberries, Strawberry Sauce and Whipped Cream
- ChocoNut Pate Choux
  - Chocolate Cream Puff Filled with Caramelized Hazelnuts and White Chocolate Mousse finished with Raspberry Coulis
- Seasonal Berry Tart
  - Shortbread Tart Shell Filled with Vanilla Crème Patisserie and Topped with Fresh Berries alongside a Lemon Lavender Sauce
- Tropical Panna Cotta
  - Vanilla Bean Custard topped with Mango in a Passion Fruit, Banana and Lime Sauce
- Demolition Chocolate Cake
  - Chocolate Mousse Sandwiched Between Chocolate Cake and finished with Ganache
# LUNCH BUFFET
**Designed for 60 minutes of service**
**Minimum 25 guests**

## DELI BUFFET
- Tomato Basil Soup
- Garden Greens with Croutons
- Condiments
- Assorted Dressing
- Pasta Salad
- Mustard Potato Salad
- Prime Rib
- Roasted Turkey
- Maple Ham
- Swiss
- Sharp Cheddar
- Pepper Jack
- Lettuce
- Sliced Tomatoes
- Sliced Red Onions
- Deli Peppers
- Pickles
- Mayonnaise
- Horseradish Cream
- Mustard
- House Made Chips
- Freshly Brewed Ice Tea
- Coffee
- House Made Monster Cookies
- Fudge Brownies

$36

## THAT'S A WRAP
- Tomato Basil Soup
- Cucumber Tomato Salad
- Mediterranean Orzo Salad
- Turkey BLT with Bacon, Lettuce, Tomato and Garlic Aioli Caprese with Spinach, Heirloom Tomato, Mozzarella, Arugula on a Basil Tortilla Wrap
- Grilled Chicken with Hummus and Seasoned Grilled Vegetables on a Cilantro Tortilla Wrap
- Individual Assorted Chips
- Freshly Brewed Ice Tea
- Coffee
- Strawberry Cheesecake Tarts
- House Made Chocolate Chip Cookies

$32

## TEX-MEX BUFFET
- Fresh Mixed Greens, Cucumber, Jicama, Cherry Tomatoes, Black Beans and Chipotle Ranch
- Charred Corn Guacamole
- Fire-Roasted Tomato Salsa
- Texas Trash Dip - Taco Meat, Refried Beans, Cream Cheese, Jack and Cheddar Cheeses
- Tortilla Chips
- Chicken Fajitas or Chicken Mole
- Beef Fajitas, sautéed Peppers and Onions
- Warm Flour Tortillas
- Spanish Rice
- Vegetarian Borracho Beans
- Sour Cream
- Fresh Pico de Gallo
- Cinnamon Dulce Chocolate Pots
- Churros

$38

## RUSTIC CAJUN
- Spicy Shrimp Bisque or Shrimp Gumbo
- Baby mixed Lettuce, Avocado, Tomato, Cucumber, Red Onion with Cilantro Lime Vinaigrette
- Cole Slaw
- Blackened Grouper or Redfish with Cajun Sauté
- Smothered Chicken with Onion and Herb Gravy
- Steamed Rice
- Seasonal Vegetable
- Banana Fosters Monkey Bread
- Mississippi Mud Brownies
- Jalapeño Cornbread

$38

## HOTS, BRATS & BURGERS
- Cole Slaw
- Potato Salad
- Baked Beans
- Texas Toothpicks
- Hot Dogs
- Bratwurst
- Hamburgers
- Sauerkraut and Bacon
- Chili
- Sauteed Mushrooms
- Rootbeer Floats

$38
## LUNCH BUFFET
Designed for 60 minutes of service
Freshly Baked Bread, Coffee and Iced Tea.
Minimum 25 guests

### SOUTHERN COMFORT
- Fried Green Tomato Salad with Bacon, Lettuce, Hard Boiled Eggs with Buttermilk Dressing
- Southern Macaroni Salad with Bell Peppers, Onion, Celery, Coated in creamy Dressing
- Herb Roasted Chicken Quarters
- Braised Boneless Short Rib “Pot Roast”
- Seasonal Vegetable mirepoix with Fresh Herbs
- Crushed Yukon Gold Potatoes
- Humming Bird Cake
- Chocolate Cobbler
- Rolls and Butter

$37

### THE TEXAS SMOKEHOUSE
- Hill Country Cole Slaw
- Mustard Potato Salad
- Mesquite Smoked Brisket
- Ziegenbock Marinated Chicken
- Charred Grilled Elgin Smoked Sausage or Jalapeño-Cheddar Sausage
- Poblano Creamed Corn
- Baked Beans
- House made Pickled Jalapeños
- Sliced Onions and Pickles
- Fresh Fruit Cobbler
- Banana Pudding
- Rolls and Butter

$37

### PRE-PRESENTATION LUNCH SERVICE
30 minute lunch followed by one hour speaker presentation without interruptions to focus on audience attention
*Pre-set Salads and Beverages to expedite service. Served with Tea.

$34

### BIB & BLUE
- Beef Medallions, Bib Lettuce, Roquefort Cheese, Heirloom Tomatoes, Red Wine Vinegar and Extra Virgin Olive Oil. Dessert - Chocolate Truffle

### ISLAND TIME
- Pan Roasted Gulf Snapper, Grilled Romaine Lettuce, Sweet Onions, Roasted Tomatoes with Lemon-Basil Vinaigrette. Dessert - Mango Mousse

### THE STRAND
- Blackened Shrimp, Chopped Avocado, Cucumber, Jicama, Crispy Iceberg Lettuce with Avocado-Lime Dressing
- Dessert - Petit Strawberry Cheesecake

### CAESAR
- Grilled Marinated Chicken Breast with Romaine Lettuce, Roasted Peppers, Sliced Egg, Tomatoes with Shaved Parmesan. Dessert - Chocolate Hazelnut Panna Cotta

### MOODY SALUTE
- Chicken or Shrimp Salad Stuffed Avocado, Mixed Greens, Cherry Tomatoes with our Tangy House Dressing
- Dessert - Hibiscus Chocolate Cake
BOX LUNCHES

All box lunches include a choice of chips or potato salad, fruit, chocolate chip cookie, bottled water or soft drink (Select one)

**GRILLED CHICKEN COBB WRAP** $21
- Chopped Eggs, Grilled Chicken, Applewood Smoked Bacon, Spinach, Tomatoes, Roasted Corn and Ranch Dressing in a Spinach Tortilla

**THE ITALIAN SUB** $21
- Salami, Roast Beef and Ham with Our House Dressing, Balsamic Onions, Banana Peppers, Shredded Lettuce, Sliced Tomatoes and Provolone Cheese on a Pretzel Roll

**ROAST TURKEY SANDWICH** $21
- Sliced Roasted Turkey Breast, Sliced Yellow Tomato, Swiss Cheese, Baby Spinach with Apricot Mayonnaise on a Croissant

**ROAST BEEF SANDWICH** $21
- Sliced Roast Beef, Balsamic Onions, Sliced Tomatoes, Spinach, Mozzarella Cheese and Horseradish Cream on a Croissant

**VEGETABLE WRAP** $21
- Seasonal Grilled Vegetables with Hummus on a Cilantro Tortilla