

LUNCH BUFFETS

(Designed for 60 minutes of service
Minimum 25 guests)

DELI BUFFET

Tomato Basil Soup
Garden Greens with Croutons
Condiments and Assorted Dressings
Pasta Salad
Mustard Potato Salad

BUTCHER BLOCK

Prime Rib, Roasted Turkey and Maple Ham
Swiss, Sharp Cheddar and Pepper Jack

RELISH DISPLAY

Lettuce, Sliced Tomatoes, Sliced Red Onion, Deli Peppers and Pickles
Mayonnaise, Horseradish Cream and Dijon Mustard
House Made Chips
Freshly Brewed Iced Tea and Coffee
Assorted Mini Cupcakes
Mini New York Cheesecakes
\$32

EL MERCADO

Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch
Charred Corn Guacamole and Mexican Salsa served with Tortilla Chips
Home Made Tamale Pie
Grilled Beef and Chicken Fajitas with Grilled Onions and Poblano Peppers served with Warm Flour Tortillas, Sour Cream and Pico De Gallo
Spanish Rice
Vegetarian Borracho Beans
Freshly Brewed Iced Tea and Coffee
Chocolate Chip Oatmeal
Carmelitas
Chocolate Mousse
\$33

THAT'S A WRAP

Tomato Basil Soup
Cucumber Tomato Salad
Mediterranean Orzo Salad
ASSORTED WRAPS
Turkey "BLT" with Bacon, Lettuce, Tomato and Garlic Aioli
Caprese with Spinach, Heirloom Tomato, Mozzarella and Arugula on a Basil Tortilla Wrap
Grilled Chicken with Hummus and Seasoned Grilled Vegetables on a Cilantro Tortilla Wrap
Individual Assorted Chips
Freshly Brewed Iced Tea and Coffee
Mini Chocolate Cake
Petite Lemon Meringue Tarts
\$31

THE SMOKEHOUSE

Hill Country Cole Slaw
Mustard Potato Salad
Mesquite Smoked Beef Brisket
Beer Can Chicken
Elgin Sausage Links
Baked Beans
Creamed Corn
Sliced White Onions, Pickles, House Pickled Jalapenos, BBQ Sauce and Sliced White Bread
Freshly Brewed Iced Tea and Coffee
Homemade Peach Cobbler with Blue Bell Vanilla Ice Cream
Petite Pecan Tarts
\$33

SOUTHERN COMFORT

Fried Green Tomatoes and Spinach Salad with Roasted Corn and Ranch dressing
Country Apple Salad with Celery, Sweet Mayonnaise, Cranberries and Toasted Pecans
Herb Roasted Chicken Quarters
Dr. Pepper Braised Short Ribs
Old Fashioned Baked Mac & Cheese Seasonal Vegetables
Freshly Brewed Iced Tea and Coffee
Bread Pudding with Hot Spiked Whisky Sauce
\$33

PRE PRESENTATION LUNCH SERVICE

30 minute lunch followed by one hour speaker presentation without interruptions to focus audience attention
*Pre-set Salads and Beverage to expedite service
\$32

(Select one)

BIB & BLUE

Petit Filet, Bib lettuce, Roquefort Cheese, Heirloom tomatoes, Red Wine Vinegar, Extra Virgin Olive Oil
Dessert- Chocolate Truffle

ISLAND TIME

Pan Roasted Gulf Snapper, Grilled Romaine Lettuce, Sweet Onions, Roasted Tomatoes, Lemon-Basil Vinaigrette
Dessert- Mango Mousse

THE STRAND

Blackened Shrimp, Chopped Avocado, Cucumber, Jicama, Crispy Iceberg lettuce, Avocado-Lime Dressing
Dessert- Petite Strawberry Cheesecake

CAESAR

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

MOODY SALUTE

Shrimp Salad Stuffed Avocado, Mixed Greens, Cherry Tomatoes, Tangy House Dressing
Dessert- Hibiscus Chocolate Cake