

LUNCH BUFFET

Designed for 60 minutes of service
Minimum 25 guests

DELI BUFFET

\$34

- * 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

THAT'S A WRAP

\$32

- * 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

TEX-MEX BUFFET

\$36

- * 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

RUSTIC CAJUN

\$36

- * 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
- * Jalepeño Cornbread

HOTS, BRATS & BURGERS

\$36

- * Cole Slaw
- * Potato Salad
- * Baked Beans
- * Texas Toothpicks
- * Hot Dogs
- * Bratwurst
- * Hamburgers
- * Sauerkraut and Bacon
- * Chili
- * Sauteed Mushrooms
- * Rootbeer Floats

LUNCH BUFFET

Designed for 60 minutes of service
Freshly Baked Bread, Coffee and Iced Tea.
Minimum 25 guests

SOUTHERN COMFORT

\$35

- * 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

THE TEXAS SMOKEHOUSE

\$35

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

PRE-PRESENTATION LUNCH SERVICE

\$32

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.

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