

# LUNCH

## BOX LUNCHES

***Roasted Chicken Club*** *\$27 Per Person*  
Sliced Roasted Chicken / Greens / Pesto Aioli / Grilled Red Onion / Smoked Gouda / Beefsteak Tomato / Bacon / Ciabatta Roll

***Ham and Swiss Croissant*** *\$27 Per Person*  
Pit Ham / Swiss Cheese / Dijonaise / Boston Lettuce / Tomato / Butter Croissant

***Roast Beef*** *\$27 Per Person*  
Rare Roast Beef / Horseradish Cream / Caramelized Onions / Provolone / Kaiser Roll

***Smoked Turkey*** *\$27 Per Person*  
Shaved Smoked Turkey Breast / Shaved Cucumber / Avocado Spread / Greens / Beefsteak Tomato / White Cheddar / Multigrain Bread

***Veggie Sandwich*** *\$27 Per Person*  
House Falafel / Hummus / Greens / Tomato / Cucumber / Feta and Olive Relish / Pita

***Sandwich Display*** *\$25 Per Person*

### **Box Lunches Include:**

Choice of Whole Fruit, Greek Pasta Salad or Loaded Potato Salad / Assorted Chips / Fudge Brownie or Chocolate Chip Cookie / Bottled Water

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.

## **COLD PLATED LUNCH**

### ***Roasted Chicken Salad***

*\$21 Per Person*

Fennel Roasted Chicken / Toasted Walnut / Grapes / Green Apple / Butter Croissant

### ***Grilled Chicken Breast Caesar Salad***

*\$23 Per Person*

Crisp Romaine Lettuce / Parmesan Garlic Croutons / Caesar Dressing / Shredded Parmesan / Grilled Chicken Breast

### ***Steakhouse Salad***

*\$25 Per Person*

Iceberg / Radicchio / Tomato / Egg / Blue Cheese / Grilled Flat Iron Steak / Crispy Onions / Horseradish Dressing

### ***Salad and ½ Sandwich***

*\$23 Per Person*

Choice of Green Salad or Caesar Salad / Choice of Sandwich

### ***Salad Nicoise***

*\$27 Per Person*

Butter Lettuce / Egg / Tomato / Herb Seared Ahi Tuna / Haricot Vert / Marble Potato / Country Olives / Dijon & Red Wine Vinaigrette

#### **Cold Plated Lunches Include:**

Regular and Decaffeinated Coffee / Hot and Iced Teas / Rolls / Dessert

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.

## LUNCH BUFFETS

### *The Skirvin Deli*

*\$31 Per Person*

Chef's Daily Soup / Caesar Salad (*Crisp Romaine, Romano Cheese, Butter Croutons, Roasted Garlic Caesar Dressing*) / Garden Salad (*Field Greens, Roma Tomato, Cucumber, Carrot, Shaved Red Onion, Cider Vinaigrette, Ranch*) / Deli Meats and Cheeses (*Smoked Turkey Breast, Rare Roast Beef, Pit Ham, Roasted Chicken Breast, Cheddar, Swiss and Smoked Gouda Cheeses*) / Relish Tray (*Lettuce, Tomato, Shaved Red Onion, Bread and Butter Pickles, Dill Spears, Pickled Peppers*) / Yellow Mustard, Dijon, Mayonnaise, Horseradish Cream, Chipotle Aioli / Assortment of Sandwich Rolls, Artisan and Traditional Sandwich Breads / House Kettle Chips / NY Style Cheesecake with Fresh Berries / HI-Top Carrot Cake

### *Enhancements*

- ❖ NY Style Pastrami Carving Station (Attendant Required) *\$11 Per Person*  
(*Hand Carved Beef Pastrami, Kosher Rye, Deli Mustard*)
- ❖ Italian Sub Station (Attendant Required) *\$9 Per Person*  
(*Italian Hoagie Roll, Salami, Capicola, Mortadella, Shredded Iceberg, Marinated Onions, Pepperoncini, Beefsteak Tomato, Provolone, Classic Oil and Vinegar Dressing*)

### *Classic Director*

*\$35 Per Person*

Mixed Green Salad (*Romaine, Iceberg, Radicchio, Tomato, Cucumber, Pickled Onion, Buttermilk Dressing, Port Wine Vinaigrette*) / Shrimp Pasta Salad (*Gulf Shrimp, Penne, Barrel Feta, Tomato, Cucumber, Kalamata Olive, Pepperoncini, Lemon-Oregano Dressing*) / Grilled Vegetable Display (*Grilled, Roasted and Pickled Vegetables, Olive Oil, Parmesan*) / Roasted Chicken Breast (*Herb Crusted, Basil Cream Sauce, Charred Tomato*) / Salt Crusted Sirloin (*Caramelized Onion Demi-Glace, Roasted Mushrooms*) / Cheddar Mashed Yukon Potatoes / Chef's Selection of Seasonal Vegetable / Dessert Display

### *Okie BBQ Table.*

2 Meats \$31 / 3 Meats \$34

Range Chili (*Diced Onion, Cheddar, Sour Cream*) / Blue Cheese and Bacon Salad (*Greens, Blue Cheese Crumbles, Bacon Vinaigrette*) / Texas, Carolina and Alabama BBQ Sauces / Fried Okra / BBQ Baked Beans (*Molasses, Bacon, Bourbon, Brown Sugar, Chiles*) / Grilled Corn on the Cob, Sweet Butter, Chile Crema / Collard Greens with Smoked Ham / Berry Crisp / Chocolate Bread Pudding

MEATS: Choose 2 or 3

- ❖ Grilled and Smoked Pork Ribs
- ❖ 12 Hour Smoked Chopped Beef Brisket
- ❖ BBQ Rubbed and Smoked 8 Piece Chicken
- ❖ Beer Brined Turkey Breast
- ❖ Smoked Sausages and Hot Links

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%.

Prices are subject to change until confirmed on a banquet event order.

Buffet service offered for groups of 30 or above.

**Latin Lunch Table****\$33 Per Person**

Chicken Tortilla Soup, Crisp Tortilla Chips, Avocado Pico De Gallo / Romaine, Tomato, Pepitas, Ancho Croutons, Queso Fresco, Chipotle "Caesar" Dressing / Black Bean, Hominy and Pinto Bean Salad, Avocado, Hatch Chile, Tequila-Lime Vinaigrette / Pickled Vegetable Escabeche / Coffee Adobo Seasoned Taco Beef / Chile Seared Chicken Fajitas, Roasted Onions and Peppers / Flour and Soft Corn Tortillas / Mexican Rice / Stewed Black Beans with Chorizo and Lime / Diced Tomato, Shredded Lettuce, Cheddar Cheese / Molcajete Salsa, Salsa Verde, Mexican Crema, Guacamole / Sopapillas with Agave Nectar and Cinnamon Sugar / Mexican Ancho-Chocolate Brownies

**Enhancements**

- ❖ Tres Leches Cake **\$3 Per Person**
- ❖ New Mexican Posole Verde, Shredded Cabbage, Radish and Lime **\$7 Per Person**
- ❖ Mexican Elote **\$4 Per Person**  
*(Roasted Corn Cobettes Brushed with Lime Aioli and Rolled in Cotija Cheese)*
- ❖ Chile Con Queso Dip, Corn Tortilla Chips **\$5 Per Person**
- ❖ Ancho Chile Grilled Flank Steak **\$9 Per Person**
- ❖ Cilantro Lime Tilapia Tacos **\$7 Per Person**

**Backyard Barbecue****\$36 Per Person**

Iceberg Salad *(Roasted Peppers, Cucumber, Shaved Carrot, Diced Tomato)*, Blue Cheese Dressing, Buttermilk Ranch Dressing / Deli Style Coleslaw, Cider Dressing / Macaroni Salad *(Peppers, Cheddar Cheese, Scallions, Diced Ham, Sweet Corn)* / Baby Potato Salad *(Hard Boiled Egg, Mustard Chive Vinaigrette)* / Grilled Hamburgers and All Beef Hot Dogs / Mango BBQ Chicken Thighs / Brown Sugar Baked Beans / Artisan Buns and Rolls / Beefsteak Tomato, Red Onion, Lettuce, Dill Spears / Sliced Cheddar, American and Swiss Cheeses / Mustard, Mayonnaise, Ketchup / Skillet Cornbread, Butter / Fresh Fruit Cobbler / Apple Pie

**Nonna's Italian Table****\$37 Per Person**

Caprese Salad *(Vine Ripe Tomato, Fresh Mozzarella, Olive Oil, Basil)* / Antipasto Salad *(Greens, Mortadella, Salami, Provolone, Roasted Peppers, Capers, Olives, Red Wine Vinaigrette)* / Italian Sausage and Kale Soup with Orzo / Grilled and Roasted Vegetable Display, Marinated Artichokes, Roasted Mushrooms / Individual Baked Ziti, Romano, Sunday Sauce / House Meatballs in Red Gravy, Parmesan, Herbs / Linguine *(Roasted Garlic, Oregano, Roasted Chicken, Olive Oil, Capers, Roasted Tomato)* / Grilled Garlic Bread / Chocolate Chip Cannoli / Tiramisu

**Enhancements**

- ❖ Italian Wedding Cookies **\$5 Per Person**
- ❖ 3 Cheese Tortellini, Parmesan Cream, Toasted Bread Crumbs **\$5 Per Person**
- ❖ Pan Roasted Strip Steak, Porcini Truffle Butter, Gremolata **\$5 Per Person**

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%.

Prices are subject to change until confirmed on a banquet event order.

Buffet service offered for groups of 30 or above.

# PLATED LUNCH

(Select One Soup or Salad, One Entrée and One Dessert)

## SALADS

- ❖ Field Greens, Watercress, Mixed Farmhouse Tomatoes, Fresh Mozzarella, Pesto, Basil Croutons, White Balsamic Honey Vinaigrette
- ❖ Seasonal Greens, Frisee, Marinated Chickpeas, Grape Tomatoes, Radish, Shaved Cucumber, Barrell Aged Feta Cheese, Grilled Hearts of Palm, Apple Cider Vinaigrette
- ❖ Romaine, Radicchio, Butter Crouton, Asiago, Caesar Dressing
- ❖ Red Oak, Leaf Lettuce, Arugula, Wine Poached Baby Pears, Buttermilk Blue Cheese, Candied Walnuts, Port Wine Vinaigrette

## SOUPS

- ❖ Skinny Chicken Tortilla Soup, Radish, Queso Fresco, Tortilla Crisps
- ❖ Baked Potato and Leek Soup, Wisconsin Cheddar, Scallion
- ❖ Roasted Red Pepper and Tomato Soup, Grissini
- ❖ Roasted Chicken and Wild Rice Soup, Oyster Crackers
- ❖ Range Chili, Sweet Onion, Cheddar, Sour Cream

For Soup and Salad - Add \$4.00 Per Person

## PLATED LUNCH

*Herb Crusted Airline Chicken Breast* *\$28 Per Person*

Sour Cream Whipped Potato, Tarragon and Honey Roasted Carrots, Bacon Jam, Mustard Demi

*Grilled Jerk Chicken Breast* *\$28 Per Person*

Spiced Roasted Sweet Potatoes, Julienne Squashes and Peppers, Mango and Scotch Bonnet Salsa

*Grilled Flat Iron Steak* *\$30 Per Person*

Mashed Kennebec Potato, Grilled Asparagus, Zip Sauce, Roasted Mushrooms, Shallot Confit

*Roast Chicken Ziti* *\$26 Per Person*

Fennel and Citrus Roasted Chicken, Wild Mushrooms, Roasted Tomato, Kale, Parmesan Cream

*Atlantic Salmon* *\$31 Per Person*

Sesame Seared Salmon, Bok Choy, Heirloom Carrot, Scallion Fried Rice, Honey-Tamari Glaze

*Grilled Pork Tenderloin* *\$31 Per Person*

Caramelized Peach and Jalapeno Jam, Roasted Corn Cake, Haricot Vert, Chimichurri

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%.  
Prices are subject to change until confirmed on a banquet event order.

## VEGAN / GLUTEN FREE OPTIONS

### *Eggplant Tandoori*

Tandoori Spiced Eggplant and Tomato Ragout / Ginger Roasted Carrot / Cauliflower Puree / Mango Chutney

### *Carrot and Parsnip "Osso Buco"*

Cured Tomato / Smoked Mushroom Broth / Field Peas / Carrot Green Pesto

### *Tempura Oyster Mushroom*

Broccolini / Hoisin Glaze / Pan Fried Noodles / Toasted Cashew

## DESSERTS

- ❖ Crème Brulee Cheesecake / Toasted Almond / Blackberry Coulis / Salted Caramel
- ❖ Raspberry Lemon Drop / Layered Pound Cake / Lemon Mousse / Raspberry Glaze
- ❖ Chocolate Flourless Torte / Brandied Anglaise (GF)
- ❖ NY Style Cheesecake / Pretzel Streusel / Berry Preserve
- ❖ Coconut Pot De Crème / Pineapple Compote / Sesame Brittle / Toasted Coconut
- ❖ Chocolate Tiramisu Torte / Shaved Chocolate / Espresso Whip / Strawberry

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%.

Prices are subject to change until confirmed on a banquet event order.