

LUNCH

BOX LUNCHES

Roasted Chicken Club

Sliced Roasted Chicken / Greens / Pesto Aioli / Grilled Red Onion / Smoked Gouda / Beefsteak Tomato / Bacon / Ciabatta Roll

Ham and Swiss Croissant

Pit Ham / Swiss Cheese / Dijonaise / Boston Lettuce / Tomato / Butter Croissant

Roast Beef

Rare Roast Beef / Horseradish Cream / Caramelized Onions / Provolone / Kaiser Roll

Smoked Turkey

Shaved Smoked Turkey Breast / Shaved Cucumber / Avocado Spread / Greens / Beefsteak Tomato / White Cheddar / Multigrain Bread

Veggie Sandwich

House Falafel / Hummus / Greens / Tomato / Cucumber / Feta and Olive Relish / Pita

Sandwich Display

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 24%, 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

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

Grilled Chicken Breast Caesar Salad

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

Steakhouse Salad

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

Salad and ½ Sandwich

Choice of Green Salad or Caesar Salad / Choice of Sandwich

Salad Nicoise

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

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LUNCH BUFFETS

The Skirvin Deli

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

Classic Director

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.

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

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Latin Lunch Table

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
- ❖ New Mexican Posole Verde, Shredded Cabbage, Radish and Lime
- ❖ Mexican Elote
(*Roasted Corn Cobettes Brushed with Lime Aioli and Rolled in Cotija Cheese*)
- ❖ Chile Con Queso Dip, Corn Tortilla Chips
- ❖ Ancho Chile Grilled Flank Steak
- ❖ Cilantro Lime Tilapia Tacos

Backyard Barbecue

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

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
- ❖ 3 Cheese Tortellini, Parmesan Cream, Toasted Bread Crumbs
- ❖ Pan Roasted Strip Steak, Porcini Truffle Butter, Gremolata

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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

PLATED LUNCH

Herb Crusted Airline Chicken Breast

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

Grilled Jerk Chicken Breast

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

Grilled Flat Iron Steak

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

Roast Chicken Ziti

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

Atlantic Salmon

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

Grilled Pork Tenderloin

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

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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

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