

LUNCH

BOX LUNCHES

Marinated Roasted Chicken Club *\$31 Per Person*
Sliced Roasted Chicken, Greens, Pesto Aioli, Grilled Red Onion, Smoked Gouda, Beefsteak Tomato,
Bacon, Ciabatta Roll

Ham and Swiss Croissant *\$31 Per Person*
Ham, Swiss Cheese, Dijonnaise, Boston Lettuce, Tomato, Butter Croissant

Roast Beef *\$31 Per Person*
Roast Beef, Horseradish Cream, Caramelized Onions, Provolone, Kaiser Roll

Smoked Turkey *\$31 Per Person*
Shaved Smoked Turkey Breast, Shaved Cucumber, Avocado Spread, Greens, Beefsteak Tomato,
White Cheddar, Multigrain Bread

Veggie Sandwich *\$30 Per Person*
House Falafel, Hummus, Greens, Tomato, Cucumber, Feta and Olive Relish, Pita

Sandwich Display *\$29 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 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 *\$25 Per Person*

Fennel Roasted Chicken, Toasted Walnut, Grapes, Green Apple Served with Butter Croissant

Grilled Chicken Breast Caesar Salad *\$25 Per*

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

Steakhouse Salad *\$29 Per Person*

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

Salad and 1/2 Sandwich *\$26 Per Person*

Choice of Green Salad or Caesar Salad, Choice of Sandwich

Salad Nicoise *\$30 Per Person*

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

Cold Plated Lunches Include:

Rolls and Butter, Dessert, Regular and Decaffeinated Coffee, Assorted Herbal Teas

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LUNCH BUFFETS

The Skirvin Deli

\$35 Per Person

Chef's Daily Soup

Caesar Salad - Crisp Romaine, Romano Cheese, Butter Croutons and Caesar Dressing

Garden Salad - Field Greens, Roma Tomato, Cucumber, Carrot, Shaved Red Onion with

Cider Vinaigrette and Ranch Dressing

Deli Meats and Cheeses - Smoked Turkey Breast, Roast Beef, 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,

Condiments - Yellow Mustard, Dijon, Mayonnaise, Horseradish Cream

Assortment of Sandwich Rolls, Artisan and Traditional Sandwich Breads

House Kettle Chips

NY Style Cheesecake with Fresh Berries, Carrot Cake

Classic Director

\$40 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 \$35 / 3 Meats \$40

Santa Fe Black Bean Soup

Green Salad - Blue Cheese and Bacon Vinaigrette, Texas

Carolina and Alabama BBQ Sauces

Fried Okra, Bourbon BBQ Baked Beans, Roasted Corn and Collard Greens with Smoked Ham

Berry Cobbler Cake, Cranberry 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
- ❖ Smoked and Braised Pulled Pork Shoulder

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Latin Lunch Table***\$39 Per Person***

Chicken Tortilla Soup, Crisp Tortilla Chips, Avocado Pico De Gallo
Southwest Salad - Romaine, Garbanzo Beans, Charred Corn Red Pepper, Shredded Monterey Jack Cheese, Tomatillo Ranch Dressing
Baja Quinoa Salad Black Beans, Cucumbers, Poblano Peppers. Cilantro Vinaigrette,
Chile Seared Steak Fajitas and Chicken Fajitas, Roasted Onions and Peppers
Flour and Soft Corn Tortillas
Green Rice with Tomato Cumin, Stewed Black Beans with Lime
Diced Tomato, Shredded Lettuce, Cheddar Cheese, Molcajete Salsa, Salsa Verde,
Mexican Crema, Guacamole
Cayenne & Dark Chocolate Pot de Crème, Fresh Churros with Carmelo Sauce

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

Iceberg Salad - Roasted Peppers, Cucumber, Shaved Carrot, Diced Tomato with Blue Cheese and Buttermilk Ranch Dressings
Southwest Style Coleslaw with Cider Dressing
Macaroni Salad - Peppers, Cheddar Cheese, Scallions, Diced Ham, Sweet Corn
Baby Potato Salad - Hard Boiled Egg, Mustard and Chive Vinaigrette
Grilled Hamburgers, Mojo Roasted Chicken with Corn and Garlic Salsa with Cumin Infused Sour Cream
Artisan Buns and Rolls
Beefsteak Tomato, Red Onion, Lettuce and Dill Spears, Mustard, Mayonnaise and Ketchup
Sliced Cheddar, American and Swiss Cheeses
Skillet Cornbread with Butter
Fresh Berry Cobbler Cake and Apple Streusel

Nonna's Italian Table***\$44 Per Person***

Caprese Salad - Vine Ripe Tomato, Fresh Mozzarella, Olive Oil and Basil
Antipasto Salad - Greens, Mortadella, Salami, Provolone, Roasted Peppers, Capers, Olives and Red Wine Vinaigrette
Italian Sausage and Kale Soup with Orzo
Grilled and Roasted Antipasto, Marinated Artichokes and Roasted Mushrooms
Cheese Ravioli with Light Pesto Sauce and Parmesan Herbs
Baked Red Fish with Artichoke, Capers, Thyme and White Wine Sauce
Roasted Chicken with Lemon Garlic Jus, Grilled Garlic Bread
Chocolate Chip Cannoli and Limoncello Panna Cotta

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PLATED LUNCH

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

SALADS

- ❖ Farm Fresh Greens, Dried Cranberries, Cherry Tomato, Red Onions, Shaved Radishes, Enoki Mushrooms, Herb Croutons, Shaved Parmesan with Green Goddess Dressing
- ❖ Baby Spinach Salad, Roasted Pecans, Blue Cheese Crumbles with Sherry & Roast Shallot Vinaigrette
- ❖ Heart of Romaine, Radicchio, Butter Crouton, Asiago with Caesar Dressing
- ❖ Fire & Ice Iceberg Salad, Crumbled Blue Cheese, Chopped Smoked Applewood Bacon with Raspberry Vinaigrette
- ❖ Southern Waldorf, Oak Leaf, Farm Fresh Greens, Celery, Apple and Candied Pecans with Citrus Infused Dill Dressing

SOUPS

- ❖ Santa Fe Black Bean Soup, Sour Cream, Tortilla Crisps
- ❖ Baked Potato and Leek Soup, Wisconsin Cheddar, Scallion
- ❖ Roasted Carrot and Ginger Soup, Grissini
- ❖ Roasted Chicken and Wild Rice Soup, Oyster Crackers
- ❖ Butternut Squash Bisque, Pumpkin Seed Oil

For Soup and Salad – Add \$6.00 Per Person

PLATED LUNCH

<i>Herb Crusted Airline Chicken Breast</i>	<i>\$35 Per Person</i>
Sour Cream Whipped Potato, Tarragon and Honey Roasted Carrots, Bacon Jam, Mustard Demi	
<i>Grilled Jerk Chicken Breast</i>	<i>\$33 Per Person</i>
Sweet Roasted Potato Jambalaya, Broccolini, Mango and Habanero Salsa	
<i>Mojo Marinated Grill Flank Steak</i>	<i>\$35 Per Person</i>
Yukon Gold Mashed Potato, Grilled Asparagus, Red Wine Demi Shallot Confit	
<i>Roast Chicken Polenta</i>	<i>\$30 Per Person</i>
Fennel and Citrus Roasted Chicken, Wild Mushrooms, Polenta, Parmesan Cream	
<i>Atlantic Salmon Risotto</i>	<i>\$34 Per Person</i>
Seared Salmon, Bok Choy, Mushroom Arborio Risotto, Honey-Tamari Glaze	
<i>Bourbon Glaze Grilled Pork Loin</i>	<i>\$35 Per Person</i>
Roasted Corn Potato Cake, Haricot Vert, Mole Sauce	

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VEGAN / GLUTEN FREE OPTIONS

Eggplant Tandoori (V/GF)

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

Balsamic Agave Tofu (V)

Red Beet Infused Couscous, Asparagus, Agave Red Beet Dressing

Cauliflower Steak (V/GF)

Roasted Chickpeas, Cauliflower Rice, Chimichurri Sauce, Black Olive Caramel

DESSERTS

- ❖ Crème Brule Cheesecake, Toasted Almond, Blackberry Coulis, Salted Caramel
- ❖ Raspberry Lemon Drop, Layered Pound Cake, Lemon Mousse, Raspberry Glaze
- ❖ Chocolate Flourless Torte, Brandied Mango Coulis (GF)
- ❖ Chocolate Pot de Crème, Whipped Cream, Seasonal Berries
- ❖ Skirvin Home-made Banana Coconut Cheese Cake
- ❖ Lavender Cream Brulee, Whipped Cream, Seasonal Berries
- ❖ Home-made Key Lime Pie, Citrus Cream

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