

LUNCH

LUNCH SELECTIONS - SIMPLE BOX LUNCHES

HERBED CHICKEN BREAST *\$24 PER PERSON*
GRILLED BREAST OF CHICKEN / LETTUCE / TOMATO / MOZZARELLA /
PESTO MAYONNAISE / KAISER ROLL

MARINATED ROAST BEEF *\$24 PER PERSON*
SLOW ROASTED BEEF / HORSERADISH CREAM / CARAMELIZED ONIONS /
DOUBLE CREAM BRIE / CIABATTA BUN

HONEY BAKED HAM *\$24 PER PERSON*
SWISS CHEESE / DIJONAISE / LETTUCE / TOMATO / BUTTER CROISSANT

ROASTED TURKEY BREAST *\$24 PER PERSON*
PROVOLONE CHEESE / BUTTER LETTUCE / TOMATO / CHIPOTLE MAYONNAISE /
MULTI GRAIN BREAD

MARINATED FLAT IRON *\$24 PER PERSON*
BOURSIN CHEESE SPREAD / ROASTED RED PEPPERS / WILD ARUGULA / RUSTIC BREAD

VEGETABLE SANDWICH *\$24 PER PERSON*
ROASTED SQUASH / ZUCCHINI / ASPARAGUS / WILD MUSHROOMS / BELL PEPPERS /
BERMUDA ONIONS / BOURSIN CHEESE / FOCACCIA ROLL

SIMPLE SANDWICH DISPLAY *\$24 PER PERSON*
PRE-MADE SANDWICH (CHOICE OF THE ABOVE SELECTIONS – MAXIMUM 3)

SIMPLE LUNCHES INCLUDE:

POTATO, FRUIT OR ITALIAN HERBED PASTA SALAD /
ASSORTED CHIPS / CHOCOLATE BROWNIE OR
JUMBO COOKIE / BOTTLED WATER

LUNCH SELECTIONS - COLD PLATED LUNCH

SMOKED CHICKEN SALAD *\$20 PER PERSON*
CHEDDAR / MARINATED TOMATOES / CHIPOTLE CREAM / PITA CHIPS

GRILLED CHICKEN BREAST CAESAR SALAD *\$22 PER PERSON*
CRISP ROMAINE LETTUCE / PARMESAN GARLIC CROUTONS
CAESAR DRESSING / SHREDDED PARMESAN / GRILLED CHICKEN BREAST

SMOKEY ONION & BLUE GRILLED STEAK *\$24 PER PERSON*
ROMAINE / CHARRED RED ONION / GRILLED FLAT IRON STEAK /
CRUMBLLED BLUE CHEESE / BURNT TOMATO / BALSAMIC VINAIGRETTE

SOUTHWESTERN CHICKEN WRAP *\$22 PER PERSON*
GRILLED CHICKEN BREAST / CORN / BLACK BEANS / ROMAINE LETTUCE
RED ONION / CILANTRO / JACK CHEESE / TORTILLA CHIPS

BLACKENED SHRIMP Po' BOY *\$25 PER PERSON*
BLACKENED SHRIMP / LETTUCE / TOMATO / DILL PICKLES / PO' SAUCE / CHIPS

COLD PLATED LUNCHEONS INCLUDE:

BREWED COFFEE / ICED TEA / ARTISAN ROLLS /
DESSERT

LUNCH SELECTIONS - BUFFET LUNCH

SKIRVIN DELI

\$30 PER PERSON

"THE SOUP" / TRADITIONAL CAESAR SALAD / RED POTATO SALAD WITH BACON & CHIVE / BALSAMIC MARINATED CUCUMBER & ROMA TOMATO SALAD / SLICED ROASTED TURKEY / SMOKED HAM / NEW YORK PASTRAMI / GENOA SALAMI / SLOW ROASTED BEEF / PROVOLONE / CHEDDAR CHEESE / LETTUCE / BEEFSTEAK TOMATOES / KOSHER DILL PICKLES / DIJON MUSTARD / MAYONNAISE / HORSERADISH CREAM / BAKED BREADS & ROLLS / KETTLE CHIPS / DESSERT SELECTION

CLASSIC DIRECTOR

\$33 PER PERSON

MIXED GREEN SALAD, TOMATO, CUCUMBER, BERMUDA ONION, HERBED BUTTERMILK DRESSING / SHRIMP & PENNE PASTA SALAD / GRILLED VEGETABLES, PARMESAN & EXTRA VIRGIN OLIVE OIL / HERB ROASTED CHICKEN BREAST, BASIL CREAM / SALT CRUSTED SIRLOIN, CARAMELIZED ONION DEMI / CHEDDAR WHIPPED POTATOES / CHEF'S SEASONAL VEGETABLES / DESSERT SELECTION

LATIN AMERICA

\$31 PER PERSON

MEXICAN CHOP SALAD WITH MANGO, ROASTED CORN, POBLANO PECAN VINAIGRETTE / TORTILLA SOUP, JACK CHEESE, CRISP TORTILLA / GRILLED SKIRT STEAK WITH CHIMICHURRI / CHILI RUBBED CHICKEN WITH HONEY LIME GLAZE / GRILLED VEGETABLE ENCHILADAS WITH CREMA / FIESTA RICE / BLACK BEANS, ONION, LIME ZEST, CILANTRO / TRADITIONAL FLAN / TRES LECHES CAKE

OKLAHOMA BBQ

TWO MEATS - \$30 PER PERSON / THREE MEATS - \$33 PER PERSON

RANGE CHILI / BABY GREENS, BLUE CHEESE, BACON VINAIGRETTE / CUCUMBER, TOMATO SALAD / (MEATS – PICK 2 OR 3) ST. LOUIS PORK RIB / OKLAHOMA PULLED PORK / BROWN SUGAR CURED CHOPPED BEEF BRISKET / SMOKED CHICKEN / SMOKED TURKEY BREAST / ASSORTED SAUSAGES & HOT LINKS / FRIED OKRA / BBQ BAKED BEANS / STREET CORN (SEASONAL) / BRAISED GREENS / BERRY CRISP / CHOCOLATE BREAD PUDDING

TUSCAN

\$36 PER PERSON

ROASTED TOMATO BISQUE / CLASSIC CAESAR, GARLIC CROUTONS / GRILLED BALSAMIC & HERB VEGETABLES / CHILLED ROTINI PASTA SALAD, PARMESAN VINAIGRETTE / ROASTED ZUCCHINI, SQUASH, ASPARAGUS AND PLUM TOMATOES / ROSEMARY ROASTED RED POTATOES / TUSCAN STYLE FLAT IRON, WILD MUSHROOMS, OLIVES, CAPERS & LEMON / PAN SEARED ORGANIC CHICKEN, ARTICHOKE & SUNDRIED TOMATOES / TORTELLINI WITH ITALIAN BACON, PEAS & CARBONARA SAUCE / DESSERT SELECTION

ALL AMERICAN

\$28 PER PERSON

GARDEN GREEN SALAD, CUCUMBERS, TOMATOES, CARROTS, BALSAMIC VINAIGRETTE / RUSTIC POTATO SALAD / CREAMY MACARONI SALAD / RELISH TRAY / SLICED CHEESES / CHILI / HAMBURGER BUNS & HOT DOG BUNS / GRILLED BURGERS / ALL BEEF HOT DOGS / TRADITIONAL APPLE PIE / SEASONAL COBBLER

LUNCH BUFFETS INCLUDE:

ARTISAN ROLLS & BREADS / ICED TEA
DESSERT SELECTIONS / BREWED COFFEE

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.375%.

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

A \$10 per person service fee will apply for buffet service of groups under 30 people.

LUNCH SELECTIONS - PLATED LUNCH

SELECT FROM ONE SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT

SALADS

- ~ WILD MIX GREENS, SHAVED FENNEL, TOMATOES, CRACKED MUSTARD VINAIGRETTE
- ~ CRISP ROMAINE CAESAR, SHAVED PARMESAN & GARLIC CROUTONS
- ~ ORGANIC TOMATO & BUFFALO MOZZARELLA, FRISEE, BASIL, BALSAMIC SYRUP, VINAIGRETTE
- ~ ICEBERG & ROMAINE, NAVEL ORANGE SEGMENTS, ROASTED HEARTS OF PALM, LEMON THYME VINAIGRETTE
- ~ RUSTIC WEDGE SALAD, CHARRED ROMA, PICKLED CUCUMBERS, CHOPPED BACON, PORT WINE BLUE VINAIGRETTE
- ~ BABY ROMAINE, GRILLED RED ONION, SQUASH, ZUCCHINI, CHICKPEAS, ROASTED CORN, HEART OF PALM, CILANTRO, LIME VINAIGRETTE

SOUPS

- ~ HEIRLOOM TOMATO BASIL BISQUE ASIAGO CROSTINI
- ~ CLASSIC FRENCH ONION, GRUYERE AND CROUTON
- ~ MEXICAN TORTILLA, SALSA, JACK CHEESE AND CRISPY TORTILLAS
- ~ POTATO & LEEK
- ~ TILLAMOOK CHEDDAR, CHIVES, SMOKED BACON
- ~ ROASTED CHICKEN & NOODLE
- ~ "MEAT & POTATOES" WITH BLUE CHEESE CROSTINI

ENTREES

SEA SALT & PEPPER CHICKEN BREAST *\$27 PER PERSON*
NATURAL JUS / MASH / GRILLED PORTOBELLO / ROASTED ASPARAGUS

GRILLED FLAT IRON STEAK *\$29 PER PERSON*
SMOKED GARLIC & BLACK BEAN SAUCE / ROASTED CIPOLLINI ONIONS/
ROASTED POTATOES / CHARRED TOMATO / ASPARAGUS

FRIED HERB CHICKEN *\$27 PER PERSON*
CRACKED PEPPER GRAVY / GARLIC WHIPPED POTATOES / GREEN BEANS

CHICKEN FRIED STEAK *\$28 PER PERSON*
CRACKED PEPPER GRAVY / GARLIC WHIPPED POTATOES / GREEN BEANS

ROASTED HALF CHICKEN *\$27 PER PERSON*
MOZZARELLA / BAKED BLACK BEANS / TRADITIONAL MASH / JULIENNE VEGETABLES

GRILLED WILD SALMON *\$30 PER PERSON*
HERB BUTTER / LEMON RISOTTO / BRUSSELS, HEIRLOOM TOMATOES, BASIL

BRAISED SHORT RIB & GRILLED SHRIMP *\$32 PER PERSON*
MANGO SALSA / CILANTRO RICE / ASPARAGUS

CHICKEN & PENNETTE PASTA *\$25 PER PERSON*
CARBONARA PESTO / ROASTED VEGETABLES / PARMESAN CHEESE

SEARED TENDERLOIN *\$33 PER PERSON*
PORT REDUCTION / MUSHROOM – ASPARAGUS RISOTTO / ROASTED CARROTS

GRILLED PORK TENDER *\$30 PER PERSON*
HOISIN AND PEACH DEMI GLACE / SKILLET POTATOES / HARICOT VERT

DESSERTS

- ~ VANILLA BEAN CHEESE CAKE, WILD BERRY COMPOTE
- ~ CHOCOLATE FLOURLESS TORTE, BRANDIED ANGLAISE
- ~ RASPBERRY MOUSSE, MANGO COULIS
- ~ MASCARPONE TIRAMISU, ESPRESSO PASTRY CREAM, CHOCOLATE GANACHE SAUCE
- ~ RED VELVET CAKE, SWEET CREAM CHEESE, VELVET CRUMBS
- ~ BANANA BREAD PUDDING, KAHLUA CARMEL, RUM WHIPPED CREAM
- ~ MINI CHOCOLATE BUNDT CAKE, RICH CHOCOLATE CAKE, DECADENT FUDGE SAUCE
- ~ RASPBERRY LEMON DROP, LAYERED POUND CAKE, LEMON MOUSSE, RASPBERRY GLAZE

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BREWED COFFEE

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