

Lunch Buffets

Lunch buffets are served for 1 hour
Minimum of 20 Guests is required

THE CONFERENCE

Choice of Two Soups (Beef Barley, Tomato Basil, Shrimp Bisque)
Salad Bar – Greens and Choice of Seven Toppings and Two Dressings
(Broccoli, Sun Dried Tomatoes, Cucumber, Cauliflower, Olives, Mushrooms, Diced Tomatoes, Spring Onions, Pickled Beets, Water Chestnuts, Pepperoncini, Candied Pecans, Cranberries, Shredded Cheese, Bleu Cheese, Sour Cream, Bacon Bits, Croutons)
Assorted Fresh Fruit Platter
Iced Tea, Freshly Brewed Coffee and Tea
Add Chicken Strips
Add Grilled Salmon
Add Duo

THE BOARD

Mixed Greens (Tomatoes, Cucumbers, Carrots with a Choice of Two Dressings)
Mediterranean Pasta Salad (Kalamata Olives, Feta Cheese, Basil, Sun Dried Tomatoes with Vinaigrette)
Roast Beef and Brie on Olive Bread
Prosciutto, Peppers and Provolone on Wheat Bread
Turkey Breast with Cranberry on Focaccia
Chocolate Chunk Cookies
Iced Tea, Freshly Brewed Coffee and Tea

THE SHAREHOLDER

Potato Salad with Creole Mustard
Apple and Cabbage Cole Slaw
A Deli Display of Roast Beef, Turkey, Genoa Salami, Corned Beef Brisket and Cured Ham
Swiss, Provolone and American Cheeses
Lettuce, Tomato, and Onion
Kaiser Rolls, Wheat and Sourdough Breads
Mixed Greens (Assorted Toppings with a Choice of Two Dressings)
Kosher Dill Spears
Dijon Mustard and Mayonnaise
Apple Pie
Iced Tea, Freshly Brewed Coffee and Tea

All prices are subject to change. Prices are confirmed Ninety (90) days prior to the event. Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(1/10)

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THE STOCKMARKET

Salad Bar (Mixed Greens and Spinach, Tomatoes, Cucumbers, Red Onions, Olives, Artichoke Hearts,
Feta Cheese, Croutons and Two Dressings)
Mediterranean Pasta Salad (Kalamata Olives, Feta Cheese, Basil, Sun Dried Tomatoes with Vinaigrette)
Grilled Chicken Salad with Shallots and Tarragon
House Baked Cookies and Brownies
Warm Hearth Breads and Rolls
Iced Tea, Freshly Brewed Coffee and Tea

THE EXECUTIVE CHEF

House Salad and Assorted Toppings with Two Dressings
Chef's Selection of Chicken Entree
Chef's Catch of the Day
Chef's Selection of Vegetables
Chef's Selection of Rice or Potato
House Baked Cookies
Iced Tea, Freshly Brewed Coffee and Tea

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THE GRILL (WESTERN)

Mixed Greens (Sliced Tomatoes, Cucumbers, Onions with Your Choice of Dressings)
Potato Salad, Cole Slaw, and Macaroni Salad
Grilled Hot Dogs
Grilled Burgers
Barbeque Chicken
Chips
Southwest Baked Beans
House Baked Cookies and Brownies
Warm Rolls with Butter
Fresh Fruit Salad
Iced Tea, Freshly Brewed Coffee and Tea

THE AGAVE (MEXICO)

Chicken Tortilla Soup
Seasonal Greens (Jicama, Tomatoes and Onions with Mango Vinaigrette)
Roasted Corn and Black Bean Salad
Taco Bar (Shredded Chicken and Seasoned Ground Beef)
Flour and Corn Tortillas
Pico de Gallo
Guacamole
Cheddar Cheese
Shredded Lettuce
Black Olives
Sliced Jalapeños
Diced Onions
Grilled Vegetables with Cilantro
Mexican Rice Pilaf
Churros Dusted with Ground Cinnamon
Iced Tea, Freshly Brewed Coffee and Tea

THE LIVE OAK (BARBECUE)

Mardi Gras Slaw
Field Greens Salad (Tomatoes, Cucumbers, Red Onions with Blue Cheese Dressing)
Potato Salad Tossed with Fresh Mint
Honey BBQ Chicken
Spicy Slow Cooked Pulled Pork with Classic BBQ Sauce
Corn on the Cob Roasted with Butter and Sea Salt
Chef's Potatoes
Baked Beans
Cheddar Corn Bread
Seasonal Fresh Fruit
Pecan Pie and Bread Pudding
Iced Tea, Freshly Brewed Coffee and Tea

THE HIBISCUS (FLORIBBEAN)

Spinach Salad (Tomatoes, Red Onions, Bacon Bits, Sliced Mushrooms and Bleu Cheese with Raspberry Vinaigrette)
Fire-Roasted Pineapple Salad with Roasted Peppers and Herbs
Grilled Mahi-Mahi with Florida Fruit Salsa Butter Sauce
Jerk Breast of Chicken with an Orange Sauce and Caramelized Plantains
Saffron Rice
Black Beans
Warm Cuban Bread with Butter
Key Lime Pie
Iced Tea, Freshly Brewed Coffee and Tea

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THE OLIVE TREE (MEDITERRANEAN)

Tuscan White Bean Soup
Feta, Kalamata and Tomato Salad with Extra Virgin Olive Oil and Lemon
Mediterranean Green Salad (Green Beans, Sliced Potatoes, Eggs, Tuna, Olives and Vinaigrette)
Seafood Fra Diabolo (Mahi-Mahi, Shrimp, Scallops and Mussels in Peppery Tomato Sauce)
Chicken and Vegetable Brochettes (Grilled with Fresh Thyme, Olive Oil, Garlic Oil and Sea Salt)
Penne with Roasted Garlic and Asiago Cheese
Grilled Zucchini, Eggplant and Onions Seasoned with Garlic and Fresh Herbs
Sliced and Grilled Rosemary Boule with Butter
Minted Fresh Berries
Iced Tea, Freshly Brewed Coffee and Tea

THE MAGNOLIA (LOW COUNTRY TABLE)

Mixed Greens (Sliced Tomatoes, Cucumbers, Onions with Your Choice of Two Dressings)
Corn and Pepper Relish
Frogmore Stew (Spicy Kielbasa Sausage, Shrimp, Corn and Potato)
Braised Beef Short Ribs with Natural Juice
Mashed Potatoes Crushed with Butter and Cream
Black-Eyed Peas and Green Beans
Buttermilk Biscuits and Butter
Strawberry Shortcake with Whipped Cream
Iced Tea, Freshly Brewed Coffee and Tea

THE TUSCAN (ITALIAN)

Tomato Basil Soup
Caesar Salad with Traditional Dressing, Croutons, and Parmesan Cheese
Mozzarella, Tomato, Basil
Penne Pasta with Alfredo Sauce and Grilled Chicken
Meat Lasagna Layered with Ricotta and Mozzarella Cheeses
Traditional Eggplant Parmesan
Pesto Grilled Fresh Vegetables with Basil and Olive Oil
Fresh Baked Garlic Sticks
Cannoli and Tiramisu
Iced Tea, Freshly Brewed Coffee and Tea

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