

# LUNCH BUFFETS



## Goal Line.....\$21 per person

Chef's daily soup  
 Assorted wraps (1 per person)  
 Includes roast beef, ham, turkey breast, and grilled vegetables in flour tortillas  
 Fresh baked cookies (1 per guest)  
 Fresh brewed coffee (regular & decaf) and teas  
 GF SANDWICH AVAILABLE FOR EXTRA \$2 EXTRA PER PERSON

## Game Day Lunch.....\$34 per person

Garlic caesar salad (GF with croutons on side)  
 Garden salad with lemon vinaigrette (GF) (V)  
 House made beef chili (GF)  
 All-beef hot dogs with diced onion and traditional condiments (1 per person)  
 Chicken tenders and house honey dill sauce (3 per person)  
 Assorted dainties  
 Fresh brewed coffee (regular & decaf) and teas  
 GF BUNS OR BREAD AVAILABLE FOR EXTRA \$2 EXTRA PER PERSON

## Gourmet Lunch Pasta Bar.....\$29 per person

Garlic cheese breadsticks  
 Tuscan salad (GF) (V): Fresh greens, shaved basil, tomato, cucumber, bell pepper and lemon herb vinaigrette  
 Grilled vegetable platter finished with balsamic glaze (GF) (V)  
 Wild mushroom and cheese ravioli served with a fire grilled tomato cream sauce (V)  
 Potato gnocchi tossed with a fresh pesto sauce (nut free) and garnished with chopped Italian parsley (V)  
 Assorted biscotti accompanied by fresh brewed coffee (regular & decaf) and teas  
 ADD HERB GRILLED CHICKEN BREAST FOR \$6.50 PER PERSON  
 GF PASTA AVAILABLE FOR EXTRA CHARGE \$2 PER PERSON

## Lunch Pasta Bar.....\$23 per person

Garlic cheese breadsticks (V)  
 Caesar salad (GF with croutons on side)  
 Penne OR Cavatappi (Scoobi Doo) pasta (V) served with a basil tomato sauce (GF) (V)  
 Fettuccini OR Spaghetti pasta (V) served with a garlic herb cream sauce (V)  
 Fresh brewed coffee (regular & decaf) and teas  
 UPGRADE FROM TOMATO SAUCE TO ANGUS BEEF BOLOGNESE SAUCE FOR \$3 PER PERSON (GF)  
 ADD HERB GRILLED CHICKEN BREAST FOR \$6.50 PER PERSON (GF)  
 ADD FRESH BAKED ASSORTED COOKIES (1 PER PERSON) FOR \$2.50 PER PERSON  
 GLUTEN FREE PASTA AVAILABLE FOR EXTRA CHARGE \$2 PER PERSON

## Greek Inspired Lunch Buffet.....\$33 per person

Warm pita bread (V)  
 Greek salad with red wine oregano vinaigrette (GF) (V)  
 Chicken souvlaki skewers (GF)  
 Tzatziki (GF) (V) and shredded salad (GF) (V) for toppings  
 Lemon roast vegetables (GF) (V)  
 Greek potato wedges (GF) (V)  
 Baklava (V)  
 Fresh brewed coffee (regular & decaf) and teas

## Ukrainian Inspired Lunch Buffet.....\$27 per person

Assorted dinner rolls with whipped butter (V)  
 Coleslaw  
 Garlic coil topped with sauerkraut  
 Potato and cheddar perogies (6 per person) served with sautéed onions and sour cream (V)  
 Rice and onion cabbage rolls baked in tomato sauce (V)  
 Warm apple crumble (V)

## Healthy Choice Lunch.....\$36 per person

Whole wheat dinner rolls with whipped butter (V)  
 Quinoa and black bean salad (V): grilled corn, green onions, celery and bell peppers, tossed in lemon & green chili vinaigrette  
 Mixed greens salad (GF) (V): Topped with assorted fresh vegetables with Chef's choice of three salad dressings  
 Lemon herb grilled chicken breast  
 Baked Basa fillet with a pesto sauce and marinated julienne vegetables (GF)  
 Brown rice with peas, scallions, garlic, ginger, and carrots (V)  
 Maple roasted beets (V)  
 Sliced fresh fruit platter (GF) (V)  
 Fresh brewed coffee (regular & decaf) and teas

## Taco Lunch Buffet.....\$30 per person

Mexican corn and bean salad (V)  
 Soft tortilla shells and hard taco shells  
 Taco beef and taco chicken served with jalapenos, green onion, shredded cheddar cheese, shredded lettuce, sour cream, salsa and hot sauce  
 Fresh brewed coffee (regular & decaf) and teas



GF= Gluten Free V= Vegetarian

All prices are subject to applicable taxes, 5% gratuity and 15% management charge. All prices are subject to change.