



## Corporate Meetings

Let us make your next business lunch or celebration a hit.

With cuisine fit for a king or CEO, our chefs and attentive servers will ensure that everyone from guests to clients are satisfied and prepared for the business at hand.



## EXECUTIVE PACKAGES

### CONTINENTAL BREAKFAST

Assorted baked pastries to include croissants, assorted danish and muffins,  
served with butter and preserves  
Fresh seasonal fruit and berries  
Orange and apple juices  
Freshly brewed coffee, decaffeinated coffee  
Served with sugar, Equal, Sweet & Low, Splenda, Half and Half  
\$11 PER PERSON

### MORNING SNACK

Power bars and granola bars  
\$3 PER PERSON

### LUNCH OPTIONS

Buffet Lunch  
\$18 PER PERSON

Served Two Course Lunch  
\$22 PER PERSON

Served Three Course Lunch  
\$28 PER PERSON

### AFTERNOON SNACK

Assorted cookies, brownies, and lemon squares  
\$4 PER PERSON

Soft jumbo pretzels with mustard  
\$3 PER PERSON

Assorted candy bars  
\$2 PER PERSON

Lemon Chill or Strawberry Chill  
\$3 PER PERSON

### ALL DAY COFFEE, WATER AND SOFT DRINKS

Dasani Bottled Water  
Assorted Canned Coke Soft Drinks  
Regular Coffee, Decaffeinated Coffee and Assorted Teas  
Served with sugar, Equal, Sweet & Low, Splenda, Half and Half

\$13 PER PERSON FOR 7 TO 12 HOURS

Packages \$49-\$60 PER PERSON

All food and beverage is subject to 20% service charge and applicable sales taxes, prices are subject to change.



## LUNCH BUFFETS

### CLASSIC SALAD WRAPS

Caesar Salad  
Curried Chicken Salad  
Chunky Tuna Salad  
swiss, cheddar, and pepper jack cheese  
assorted spinach and tomato basil tortilla wraps  
Pasta Salad  
Green Bean Salad  
Fresh Fruit Salad

### THE DELI BOARD

Roast Beef, Smoked Turkey Breast, and Baked Ham  
swiss, cheddar, and pepper jack cheese  
assorted sliced breads  
sliced tomatoes, leaf lettuce and red onions  
mustards, mayonnaise, horseradish and pickle spears  
Home-style Potato Salad  
Bowtie Pasta Salad  
Assorted Fresh Baked Cookies

### THE LIGHT HOUSE

Baby Mixed Greens, toasted almonds, raisins and champagne vinaigrette  
Wine Poached Salmon, wild mushroom cream sauce  
Parmesan Risotto  
Sautéed Haricot Vert  
Luscious Lemon Bars

### ITALIAN BISTRO

Chopped Romaine, crumbled feta, cherry tomatoes, sliced red onions, red wine vinaigrette  
Penne Pasta with Melted Mozzarella, Beef Bolognese Sauce  
Olive Oil and Balsamic Roasted Vegetables  
Buttered Garlic Bread  
Assorted Dessert Bars

### MEXICAN FIESTA

Mixed Field Greens, black bean corn salsa, diced tomatoes, red onions, green chili-cilantro vinaigrette  
Rolled Chicken and Black Bean Soft Tacos  
with lettuce, tomato, red onion, guacamole, and sour cream  
corn tortilla chips and salsa

Refried Beans  
Saffron Rice  
Jalapeño Corn Bread  
Fudge Brownies

#### SOUTHERN HOSPITALITY

Fresh Baby Spinach, julienne red onion, sweet red strawberries, balsamic reduction  
Blackened Catfish or Carolina BBQ  
Hoppin' Johns (Black Eyed Peas and Rice)  
Collard Greens  
Green Coleslaw  
Pecan Pie Bars

#### HEARTLAND HARVEST

Iceberg Lettuce, crumbled bleu cheese, granny smith apples and citrus vinaigrette  
Black Pepper and Roasted Garlic Pot Roast  
Garlic Mashed Potatoes  
Roasted Potatoes, Carrots and Pearl Onions  
Assorted Rolls with Butter  
Apple Cobbler Tarts

#### BACKYARD COOK OUT

Grilled Hamburgers  
Hot Dogs  
Shredded Chicken BBQ  
lettuce, tomato, red onion with assorted cheeses and condiments  
Macaroni Salad  
Baked Beans  
Assorted Fresh Baked Cookies

*(please select one from above)*

ALL BUFFETS \$18 PER PERSON

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with Sugar,  
Equal, Sweet & Low, Splenda, Half and Half, and Milk

#### DELUXE SOUTHERN BBQ

Baby Spinach, Green Beans and Tomatoes tossed with Balsamic Vinaigrette  
BBQ Chicken, Ribs and Pork BBQ  
Southern Potato Salad  
Green Cole Slaw  
Corn Bread Muffins  
Strawberry Short Cake

ADD \$5 PER PERSON

All food and beverage is subject to 20% service charge and applicable sales taxes, prices are subject to change.  
Lunch Buffets require a minimum of 20 guests.



## SERVED LUNCH

### SALADS

ROMAINE LETTUCE  
grape tomatoes, sliced olives, feta cheese and red wine vinaigrette

CAESAR SALAD  
tossed with fresh parmesan and garlic croutons

BABY MIXED LETTUCE  
pears, walnuts, goat cheese, and sweet sherry vinaigrette

*(please select one from above for three course meal)*

### ENTREES

BBQ SALMON  
served on a bed of wild rice with sautéed baby green beans

BLACKENED FLANK STEAK  
herb roasted baby potatoes and sautéed of squash and onions

ITALIAN SMOTHERED CHICKEN BREAST  
roasted tomatoes, artichoke hearts, kalamata olives, baby spinach over a feta risotto, and asparagus

SHRIMP, CHICKEN AND SAUSAGE ÉTOUFFÉE  
fresh vegetables smothering dirty rice

*(please select one from above)*

### DESSERTS

Vanilla Bean Crème Brule Tarts  
Apple and Cranberry Tarts  
Southern Bread Pudding  
Pecan Pie

*(please select one from above)*

Regular Coffee, Decaffeinated Coffee and assorted Teas served with Sugar, Equal, Sweet & Low, Splenda Half and Half

2 Course includes Entrée and Dessert \$22 PER PERSON

3 Course includes Salad, Entrée and Dessert \$28 PER PERSON

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Served Lunches require a minimum of 20 guests.

*sodexo* 