

# Luncheon Buffet Selections



## New York Deli Buffet | \$20.00

**East Side Soup**  
with chicken and matzo

**Creamy Cole Slaw**  
with caraway seeds GF/V

**NY Style Potato Salad**  
with carrots and parsley

**Hot Pastrami Reuben Action Station**  
with corned beef, pastrami, turkey, ham, Swiss cheese  
American cheese, leaf lettuce, tomatoes, onions, pickles,  
sauerkraut, Russian dressing, mayonnaise, Rye, wheat, and  
white breads

**Bronx Sweets**  
cannoli filled doughnut holes

**Park Avenue Delight**  
red velvet cupcakes with cheesecake frosting

## Kellogg Lunch Buffet | \$25.75

**Gathered Field Greens**  
with bacon bits, shredded cheddar cheese, cherry  
tomatoes, sliced cucumbers, and croutons served with house  
vinaigrette, and ranch dressings

**Farfalle Pasta Salad**  
with sun-dried tomatoes, pesto, and farmer's market  
vegetables V/VG

**Texas-Style Salad**  
with Corn, Black Bean, and Cilantro GF/V/VG

**Blackened Chicken**  
served over wilted greens GF

**Michigan Squash Lasagna**  
with layered seasonal squash, mozzarella and  
parmesan cheese V

**Red Wine-Braised Petit Flat Iron Steak**  
with roasted pearl onion demi GF

**Vegetable Rice Pilaf GF/V/VG**

**Vegetable Medley GF/V/VG**

**House-Made Petit Desserts**  
including granola with berries and yogurt, mini trifles, cream  
puffs, and white and dark chocolate mousse

*Priced per person.*

*Beverage service during  
meal includes iced water,  
freshly brewed coffee, a  
selection of fine teas and  
soda.*

*A minimum guarantee of  
25 guests is required.*

*GF - gluten friendly*

*V - vegetarian*

*VG - vegan*

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. 11

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## **Soup and Salad Buffet | \$17.75**

**Vegetarian Potato and Sweet Corn Chowder GF/V**

**Smoked Turkey and White Bean Soup with Braised Kale GF**

**Classic Caesar Salad**  
with crisp romaine lettuce, and parmesan cheese served with creamy Caesar dressing GF

**Michigan Greens**  
with julienne apples, walnuts, Michigan dried cherries, maple vinaigrette GF/V/VG, and ranch dressing

**Freshly Baked Rolls & Butter**

**House-Made Desserts**  
including Oreo mint mousse, peanut butter KitKat mousse, and white chocolate Snickers mousse

## **Enhancements (Based Upon One Serving)**

**4 oz. Portobello Mushroom GF/V/VG | \$4.00**

**4 oz. Grilled Chicken Breast GF | \$5.00**

**4 oz. Grilled Salmon Filet GF | \$5.50**

**4 oz. Marinated Flank Steak GF | \$6.00**

## **Bourbon Street Buffet | \$26.00**

**Strawberry Field Salad**  
with field greens, fresh strawberries, candied walnuts, crumbled boursin, and house vinaigrette GF/V

**Mardi Gras Slaw**  
with purple cabbage, gold peppers, green peppers, and blood orange dressing GF/V

**High Country Gumbo**  
with Shrimp, andouille, brown roux, trinity, tasso and rice

**Blackened Bayou Chicken**  
with crawfish cream GF

**Southern Fried Catfish Fillets**  
with lemon cream

**Rice and Beans & Smothers Okra**  
with bacon and tomatoes GF

**Build your Own Po' Boy Action Station**  
freshly baked French bread, fried shrimp, oysters, pickles, lettuce, hot sauce and remoulade

**Philly Cheese Steak**  
sirloin steak topped with melted provolone cheese, onions, green peppers and mushrooms

**Bananas Foster Bread Pudding**  
with vanilla cream

**Pecan Pie**  
with candied pecans, short crust, molasses, bourbon and chips

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## Abbracci Buffet | \$28.00

### Antipasto Salad

with field greens, fresh mozzarella, tomatoes, turkey, salami, olives, red onion, pepperoncini, artichokes, and Italian dressing GF

### Tuscan Panzanella Salad

with tomatoes, croutons, and basil vinaigrette V

### White Bean Soup

with crisp pancetta GF

### Braised beef Brasato al Vino Rosso

slow braised beef, fresh herbs, garlic, tomatoes, and red wine GF

### Salmone Toscano del Burro

pan seared salmon with garlic, butter, tomatoes, and spinach GF

### Braised Chicken Arrabbiata

boneless chicken slowly braised with five peppers and tomatoes GF

### Herbed Conchiglie

pasta shells with asparagus and broccolini V

### Broccolini

with balsamic reduction and parmesan V

### Build your own Sweets Action Station

pumpkin-mascarpone custard, espresso mousse, chocolate mousse, lady fingers, rum soaked pound cake, chocolate shavings, salted caramel, gingersnaps, strawberries, and limoncello V

## East Meets West Buffet | \$30.00

### Texas Cowboy Salad

with bacon, beef, sweet corn, tomatoes, and pinto beans GF

### Carrot, Cucumber, and Rajma Salad

with crisp roasted lentils GF/V

### Jicama Cole Slaw

with julienned jicama cabbage, shaved carrots, fresh cilantro, and red onions GF/V

### Slow-Roasted Beef Brisket

with whiskey BBQ sauce and crispy onions

### Chicken Tikka Masala

chicken marinated in yogurt and spice GF

### Colorado Casserole

with spicy ground beef, cheddar cheese, chilies, and tater tots

### Western Fish Tacos

with lime crema

### Naan-chos

with spicy paneer, mango salsa, Indian basmati rice, and slow cooked beans V

### Bronco Bark

with dark chocolate, pretzels, Oreos, toffee and almonds

### Kheer

Indian style rice pudding

### Chuck Wagon Satays

with grilled pineapple, coconut and caramel

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