

# Luncheon Buffet Selections



*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.*

## **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 GF

**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

**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

*GF - gluten friendly*

*V - vegetarian*

*VG - vegan*

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## **Fiesta Buffet | \$25.00**

### **Mixed Baby Greens**

with roasted corn and pepper relish, fried tortilla strips, and New Mexico buttermilk dressing V

### **Corn and Black Bean Salad with Cilantro GF/V/VG**

### **Jicama, Corn, and Squash salad**

with cilantro vinaigrette V/VG

### **Blue and White Corn Tortilla Chips**

with salsa roja, house-made guacamole, and sour cream GF/ V

### **Grilled Chicken GF**

### **Grilled Beef GF**

### **Warm Corn and Flour Tortillas V/VG**

**Jalapeños, Shredded Lettuce, Diced Tomatoes, Chopped Onions, Cotija Cheese, and Cheddar Cheese GF/V**

### **Two-Cheese Enchiladas**

with tomatillo sauce V

### **Brown Rice**

with cilantro and lime GF/V/VG

### **Vegetarian Borracho Beans V/VG**

### **Cinnamon-Dusted Sopapillas V**

### **House-Made Petit Desserts**

including chocolate and peanut butter cookie trifles, mini fruit cups GF/V/VG, and margarita cake V

## **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 & Smothered 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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## **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 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**

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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 GF/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/VG

### Jicama Cole Slaw

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

### 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 V

### Kheer

Indian style rice pudding GF/V

### Chuck Wagon Satays

with grilled pineapple, coconut and caramel V

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