



## **Luncheon Buffet Selections** *(Minimum of 40 People)*

### **Soups – Choose One**

*Tomato-Basil Bisque*

*Chicken Tortilla*

*Tex-Mex Black Bean*

*Roasted Corn And Potato Chowder*

### **Salads – Choose Four**

*Seasonal Greens With Three Dressings*

*Sonterra Caesar Salad*

*Tenderleaf Spinach With Strawberries, Shaved Red Onions,  
Mandarin Oranges, And Glazed Pecans With Raspberry Vinaigrette*

*Tuscan Cheese Tortellini Pasta Salad*

*Hearts Of Palm, Artichokes, And Mushrooms  
With Herb-Mustard Vinaigrette*

*Sliced Fresh Fruit Display*

*Watercress, Jícama, And Cucumber Salad  
Tossed With Creamy Orange Vinaigrette*

*Asian Chicken Noodle Salad*

*Marinated Cucumber, Red Onion, And Tomatoes*

*Club Service Charge and State Sales Tax Added to All Sales*



**Entrées – Choose Two**

*Chicken Ranchero*

*Char-Grilled Breast of Chicken, topped with Ranchero Sauce, Sour Cream and Avocado with Crispy Tortilla Strips*

*Herb Roasted Atlantic Salmon with Bay Shrimp, Sun-Dried Tomatoes, Scallions & Champagne-Dill Sauce*

*Chicken Portobello*

*Portobello-Marsala Sauce With Scallions, Prosciutto Ham, And Tomatoes*

*Cajun Mahi Mahi Served with a Spicy Crayfish Creole Sauce*

*Top-Sirloin Steak*

*Pepper Crusted and Served with a Wild Mushroom Brandy Demi Glace*

*Medallions Of Pork*

*Topped With Mushrooms, Artichoke Hearts, And Bacon In Madeira Wine Sauce*

*Chicken & Spinach Cannelloni*

*Baked with Fresh Tomato Sauce and topped with Three Cheeses*

**Desserts – Choose Three**

*Fresh Strawberries In Grand Marnier Sauce*

*Old-Fashioned Cheesecake*

*Oreo Cheesecake*

*Fudge Marble Cheesecake*

*Dark Chocolate Mousse*

*White Chocolate Frangelico Mousse*

*Carrot Cake*

*1001 Chocolate Chip Cake*

*All Buffets Include Chef's Selection of Two Vegetables and Two Starches, Iced Tea, Coffee, Warm Rolls, and Butter*