



# FUEL YOUR TEAM

breakfast, lunch + all day meeting menus

# MENU SELECTIONS



Our banquet menus are designed to offer you a wide variety of selections. We also welcome the opportunity to personalize a menu to suit your tastes. Buffets are offered for a minimum number of guests as noted on the menus. All food and beverage must be provided by The Menger Hotel. Likewise, all catered food and beverage must be consumed on the premises.

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# ALL DAY MEETING DEAL

## DEAL #1

• MINIMUM OF 25 GUESTS •



### MORNING BREAK

Orange Juice  
Sliced Fresh Fruit & Yogurt Dip  
Assorted Breakfast Bakeries  
with Fruit Preserves & Butter,  
Regular & Decaffeinated Coffee  
+ Novus Teas



### MID MORNING BREAK

Regular & Decaffeinated Coffee,  
Novus Teas, Assorted Soft Drinks  
& Bottled Water

### AFTERNOON BREAK

Assorted Cookies & Brownies  
Regular & Decaffeinated Coffee  
+ Novus Teas, Assorted Soft Drinks  
& Bottled Water



**\$48.00\* PER GUEST**  
(BREAKS ONLY – NO LUNCH)

\* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. \*

# ALL DAY MEETING DEAL

## DEAL #2

### WITH COLD LUNCH

• MINIMUM OF 25 GUESTS •

#### CHOICE OF ONE COLD LUNCH ENTRÉE

##### DELI PLATE

ROAST BEEF, SMOKED TURKEY, HAM, SALAMI

##### CHOOSE ONE SIDE:

POTATO SALAD OR COLE SLAW

##### DELI BREADS TO INCLUDE:

SOURDOUGH, MARBLE RYE & MULTI-GRAIN  
INCLUDES: ASSORTED CHEESES, SLICED TOMATO,  
ONION, PICKLE SPEARS & LETTUCE

##### CHICKEN CAESAR SALAD

GRILLED CHICKEN STRIPS ON A BED OF  
A CLASSIC CAESAR SALAD TOPPED WITH  
PARMESAN CHEESE

##### TRIO SALAD SAMPLER

TUNA, CHICKEN & PASTA SALAD  
PEPPERS AND TOMATO SERVED ON A FRESH  
CROISSANT

##### AVOCADO SHRIMP SALAD

##### CHOOSE ONE DESSERT

PECAN PIE, NEW YORK CHEESE CAKE, CARROT  
CAKE, CHOCOLATE CAKE

#### MORNING BREAK

Orange Juice  
Sliced Fresh Fruit & Yogurt Dip  
Assorted Breakfast Bakeries  
with Fruit Preserves & Butter,  
Regular & Decaffeinated Coffee  
+ Novus Teas

+

#### MID MORNING BREAK

Regular & Decaffeinated Coffee,  
Novus Teas, Assorted Soft Drinks  
& Bottled Water

+

#### AFTERNOON BREAK

Assorted Cookies & Brownies  
Regular & Decaffeinated Coffee  
+ Novus Teas, Assorted Soft  
Drinks & Bottled Water

**\$63.00\* PER GUEST**

**INCLUDES LUNCH CHOICE**

**+ ALL THREE BREAKS**

**LUNCH SERVED WITH ASSORTED  
BREADS, ICED TEA & COFFEE**

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# ALL DAY MEETING DEAL

## DEAL #2

### WITH HOT LUNCH

• MINIMUM OF 25 GUESTS •

#### **CHOICE OF ONE HOT LUNCH ENTRÉE** INCLUDES ONE SALAD OR DESSERT:

**SALAD:** MENDER SALAD WITH MANGO  
PINEAPPLE VINAIGRETTE

**HERB RUBBED CHICKEN BREAST**  
WITH WILD MUSHROOM DEMI GLAZE  
GARLIC MASHED POTATOES & SAUTÉED  
VEGETABLES

**ORANGE GINGER GLAZE ASIAN CHICKEN**  
SERVED WITH JASMINE RICE, SNOW PEAS &  
CARROTS

**GRILLED 8OZ SIRLOIN STEAK WITH**  
PARSLEY NEW POTATOES & JULIENNE  
VEGETABLES

**TRI COLOR TORTILLA CRUSTED TILAPIA**  
WITH TEQUILA CILANTRO SAUCE

**GRILLED PORTABELLA, ASPARAGUS TIPS,**  
TOMATOES, SNAP PEAS WITH LINGUINI PASTA

**DESSERT:** MOIST TRES LECHES, CHOCOLATE  
LAVA CAKE TOPPED WITH SEASONAL FRUIT AND  
WHIPPED CREAM, PECAN PIE, NEW YORK CHEESE  
CAKE, CARROT CAKE, KEY LIME PIE  
OR CHOCOLATE CAKE

#### **MORNING BREAK**

Orange Juice  
Sliced Fresh Fruit & Yogurt Dip  
Assorted Breakfast Bakeries  
with Fruit Preserves & Butter,  
Regular & Decaffeinated Coffee  
+ Novus Teas

+

#### **MID MORNING BREAK**

Regular & Decaffeinated Coffee,  
Novus Teas, Assorted Soft Drinks  
& Bottled Water

+

#### **AFTERNOON BREAK**

Assorted Cookies & Brownies  
Regular & Decaffeinated Coffee  
+ Novus Teas, Assorted Soft  
Drinks & Bottled Water

**\$75.00\* PER GUEST**

**INCLUDES LUNCH CHOICE  
+ ALL THREE BREAKS**

**LUNCH SERVED WITH ASSORTED  
BREADS, ICED TEA & COFFEE**

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# ALL DAY MEETING DEAL

## DEAL #3

### MORNING BREAK BREAKFAST BUFFET

• MINIMUM OF 25 GUESTS •

#### MORNING BREAK = BREAKFAST BUFFET

SEASONAL SLICED FRESH FRUIT TRAY  
ASSORTED CEREALS WITH WHOLE MILK  
FLUFFY SCRAMBLED EGGS  
LINK SAUSAGE  
APPLEWOOD SMOKED BACON  
HOME FRIED POTATOES  
WARM BISCUITS AND BUTTER  
ASSORTED CHILLED JUICES  
FRESHLY BREWED COFFEE & HOT TEA

+

#### MID MORNING BREAK

Regular & Decaffeinated Coffee,  
Novus Teas, Assorted Soft Drinks  
& Bottled Water

+

#### AFTERNOON BREAK

Assorted Cookies & Brownies  
Regular & Decaffeinated Coffee  
+ Novus Teas, Assorted Soft  
Drinks & Bottled Water



**\$58.00\* PER GUEST**

**INCLUDES  
BREAKFAST BUFFET  
+ MID MORNING &  
AFTERNOON BREAKS**

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# ALL DAY MEETING DEAL

## DEAL #4

### WITH DELI LUNCH BUFFET

• MINIMUM OF 25 GUESTS •

#### INCLUDES THE DELI LUNCH BUFFET

SOUP DU JOUR  
OR MENDER TORTILLA SOUP

FRESH MIXED GREENS WITH  
CONDIMENTS & CHOICE OF DRESSINGS

POTATO SALAD,  
COLE SLAW, PASTA SALAD PRIMAVERA

LEAN HAM, SMOKED TURKEY BREAST,  
ROAST BEEF, SALAMI

ASSORTED DELI CHEESES

+ APPROPRIATE CONDIMENTS &  
ASSORTED BREADS

CHEF'S CHOICE  
ASSORTED DESSERTS  
PLUS ICED TEA, COFFEE  
& WATER

#### MORNING BREAK

Orange Juice  
Sliced Fresh Fruit & Yogurt Dip  
Assorted Breakfast Bakeries  
with Fruit Preserves & Butter,  
Regular & Decaffeinated Coffee  
+ Novus Teas

+

#### MID MORNING BREAK

Regular & Decaffeinated Coffee,  
Novus Teas, Assorted Soft Drinks  
& Bottled Water

+

#### AFTERNOON BREAK

Assorted Cookies & Brownies  
Regular & Decaffeinated Coffee  
+ Novus Teas, Assorted Soft  
Drinks & Bottled Water

**\$70.00\* PER GUEST**  
**INCLUDES DELI LUNCH**  
**BUFFET + ALL THREE BREAKS**

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# ALL DAY MEETING DEAL

## DEAL #4

### WITH CHOICE OF HOT LUNCH BUFFET

• MINIMUM OF 25 GUESTS •

#### CHOOSE ONE:

##### THE ALL AMERICAN

**CHOOSE TWO:** COLE SLAW, POTATO SALAD,  
MIXED GREENS OR RANCH STYLE BEANS

**CHOOSE TWO MEATS:** BARBEQUE BRISKET,  
SMOKED SAUSAGE, BARBEQUE CHICKEN,  
BABY BACK RIBS OR ½ POUND HAMBURGER

**INCLUDES:** BAR-B-QUE SAUCE & SLICED ONIONS,  
PICKLES, TEXAS TOAST, HOT FRUIT COBBLER  
COFFEE, DECAF COFFEE, ICED TEA & WATER  
**ADD \$8.00 FOR ADDITIONAL MEAT CHOICE**  
**ADD \$4.00 FOR ADDITIONAL SALAD OR SIDE**

##### THE ITALIANO

**CHOOSE TWO SALADS:** GARDEN GREENS WITH  
DRESSING OPTIONS, TOMATO & MOZZARELLA  
WITH BALSAMIC VINAIGRETTE, CAESAR OR  
FRUIT SALAD

**SAUCES:** MARINARA & ALFREDO

**CHOOSE TWO PASTAS:** LINGUINI, PENNE,  
CHEESE TORTELLINI, SPAGHETTI, FETTUCCINI

**CHOOSE TWO PROTEINS:** GRILLED CHICKEN,  
ITALIAN SAUSAGE AND PEPPERS, BAY SHRIMP  
**INCLUDES:** GARLIC BREAD, CHEF'S CHOICE OF  
ASSORTED DESSERTS, COFFEE, DECAF COFFEE,  
ICED TEA & WATER

##### THE FIESTA

**SIDES:** SALSA DIP WITH TORTILLA CHIPS  
BLACK BEANS & JICAMA SALAD

**MAINS:** CHEESE ENCHILADAS WITH ENCHILADA  
SAUCE, BEEF & CHICKEN FAJITAS  
WITH WARM FLOUR TORTILLAS

**INCLUDES:** CHARRO BEANS, SPANISH RICE,  
PICO DE GALLO, GUACAMOLE & SOUR CREAM  
CHEF'S CHOICE OF DESSERTS, COFFEE,  
DECAF COFFEE, ICED TEA & WATER

**\$78.00\* PER GUEST**  
**INCLUDES YOUR CHOICE OF**  
**ONE HOT LUNCH BUFFET**  
**+ ALL THREE BREAKS**

##### MORNING BREAK

Orange Juice  
Sliced Fresh Fruit & Yogurt Dip  
Assorted Breakfast Bakeries  
with Fruit Preserves & Butter,  
Regular & Decaffeinated Coffee  
+ Novus Teas

+

##### MID MORNING BREAK

Regular & Decaffeinated Coffee,  
Novus Teas, Assorted Soft  
Drinks & Bottled Water

+

##### AFTERNOON BREAK

Assorted Cookies & Brownies  
Regular & Decaffeinated Coffee  
+ Novus Teas, Assorted Soft  
Drinks & Bottled Water

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# À LA CARTE

## À LA CARTE BEVERAGES

COFFEE | REGULAR & DECAFFEINATED  
ICED TEA | SERVED WITH LEMON WEDGES

**\$75.00\*** PER GALLON  
**\$55.00\*** PER GALLON

ORANGE JUICE  
APPLE, TOMATO, CRANBERRY OR GRAPEFRUIT JUICE  
TROPICAL FRUIT PUNCH  
OLD FASHIONED LEMONADE

**\$60.00\*** PER GALLON  
**\$55.00\*** PER GALLON  
**\$55.00\*** PER GALLON  
**\$55.00\*** PER GALLON

SOFT DRINKS  
BOTTLED WATER  
ASSORTED HOT TEAS  
RED BULL

**\$4.00\*** EACH  
**\$4.00\*** EACH  
**\$3.50\*** EACH  
**\$6.00\*** EACH



## À LA CARTE ITEMS

DANISH, MUFFINS & CROISSANTS  
BAGELS & CREAM CHEESE  
FRESH FRUIT TURNOVERS

**\$60.00\*** PER DOZEN  
**\$48.00\*** PER DOZEN  
**\$60.00\*** PER DOZEN



INDIVIDUAL FRUIT YOGURTS  
WHOLE FRESH FRUIT

**\$4.00\*** EACH  
**\$3.00\*** EACH

MIXED NUTS  
PRETZELS & PARTY MIX  
CHEF'S MINIATURE DESSERTS

**\$60.00\*** PER DOZEN  
**\$45.00\*** PER POUND  
**\$60.00\*** PER DOZEN



ASSORTED COOKIES & BROWNIES  
SAUSAGE KOLACHES

**\$55.00\*** PER DOZEN  
**\$60.00\*** PER DOZEN

**BREAKFAST TACOS** | CHOOSE FROM:  
• POTATO & EGG • BACON & EGG •  
• CHORIZO & EGG • BEAN & CHEESE •

**\$65.00\*** PER DOZEN



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# PLATED BREAKFAST

## AMERICAN BREAKFAST

FLUFFY SCRAMBLED EGGS,  
APPLEWOOD SMOKED BACON  
& SAUSAGE PATTIES, HOME FRIED POTATOES  
WARM BISCUITS & BUTTER, COFFEE & HOT TEA

**\$32.00\* PER PERSON**



## WESTERN SCRAMBLER

FLUFFY SCRAMBLED EGGS WITH HAM,  
SCALLIONS, PEPPERS & CHEDDAR CHEESE  
COUNTRY STYLE POTATOES,  
WARM BISCUITS & BUTTER,  
COFFEE & HOT TEA

**\$34.00\* PER PERSON**



## SOUTH OF THE BORDER

TWO FLOUR TORTILLAS FILLED WITH FLUFFY SCRAMBLED  
EGGS, POTATOES, CHEDDAR & JACK CHEESES

**PLEASE CHOOSE ONE MEAT FOR ALL:**

APPLEWOOD SMOKED BACON,  
COUNTRY HAM, MEXICAN STYLE CHORIZO  
OR BREAKFAST SAUSAGE,  
INCLUDES COFFEE & HOT TEA

**\$34.00\* PER PERSON**



## THE COWBOY BREAKFAST

GRILLED 8 OUNCE SIRLOIN WITH FLUFFY SCRAMBLED  
EGGS WITH CHIVES, HOME FRIED POTATOES  
WARM BISCUITS & BUTTER, COFFEE & HOT TEA

**\$40.00\* PER PERSON**

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# BREAKFAST BUFFET

• MINIMUM OF 25 GUESTS •



## HEART HEALTHY BUFFET

SEASONAL FRUIT TRAY OR  
WHOLE FRUIT, APPLES & BANANAS (CHOOSE ONE TYPE)  
ASSORTED DRIED FRUITS,  
ASSORTED CHILLED FRUIT YOGURT  
GRANOLA CEREAL WITH LOW-FAT MILK  
BRAN & BANANA NUT MUFFINS  
FRESH ORANGE, CRANBERRY & GRAPEFRUIT JUICE  
FRESHLY BREWED COFFEE & HOT TEA

**\$38.00\* PER PERSON**

## TRADITIONAL BREAKFAST BUFFET

SEASONAL SLICED FRESH FRUIT TRAY  
ASSORTED CEREALS WITH SLIM AND WHOLE MILK  
FLUFFY SCRAMBLED EGGS  
COUNTRY SAUSAGE, APPLEWOOD SMOKED BACON  
HOME FRIED POTATOES,  
WARM TOAST, JELLY & BUTTER  
ASSORTED CHILLED JUICES  
FRESHLY BREWED COFFEE & HOT TEA

**\$40.00\* PER PERSON**

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# BREAKFAST ENHANCEMENTS

• MINIMUM OF 25 GUESTS •

## **ASSORTED CHILLED FRUIT YOGURT**

**\$4.00\* PER GUEST**

## **BISCUITS & GRAVY**

**\$4.00\* PER GUEST**

## **BAGELS & CREAM CHEESE**

**\$5.50\* PER GUEST**



## **PANCAKES & WARM MAPLE SYRUP**

**\$8.00\* PER GUEST**

## **HONEY BAKED HAM**

**\$8.00\* PER GUEST**

## **BAGELS & SMOKED SALMON WITH CONDIMENTS**

**\$10.00\* PER GUEST**

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# ONE-HOUR BREAKS



## CONTINENTAL BREAK

CHILLED FRUIT JUICES  
SLICED FRESH SEASONAL FRUIT  
ASSORTED MUFFINS, DANISH & CROISSANTS  
SERVED WITH BUTTER & FRUIT PRESERVES  
FRESHLY BREWED COFFEE & HOT TEAS

**\$26.00\* PER GUEST**

## NACHO BAR BREAK

CORN TORTILLA CHIPS, SALSA,  
GUACAMOLE & CHILI CON QUESO,  
sour cream, sliced jalapenos  
ASSORTED SOFT DRINKS  
& BOTTLED WATER

**\$20.00\* PER GUEST**

## OREO BREAK

FRESHLY BAKED ASSORTED COOKIES  
ICE COLD MILK,  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE & HOT TEAS

**\$20.00\* PER GUEST**

## MATINEE BREAK

FRESH HOT BUTTERED POPCORN  
SOFT PRETZELS WITH MUSTARD & CHEESE SAUCE  
CRACKER JACKS, PARTY MIX  
ASSORTED SOFT DRINKS & BOTTLED WATER

**\$22.00\* PER GUEST**

## CHIPS & DIPS BREAK

(CHOICE OF 2 DIPS)  
GUACAMOLE, SALSA, CHILE CON QUESO,  
RANCH DIP, HUMMUS, SPINACH DIP  
OR FRENCH ONION  
SERVED WITH FRESH TORTILLA CHIPS  
ASSORTED SOFT DRINKS & BOTTLED WATER

**\$20.00\* PER GUEST**

## BEVERAGE BREAK

FRESHLY BREWED COFFEE,  
HOT TEAS  
ASSORTED SOFT DRINKS  
& BOTTLED WATER

**\$18.00\* PER GUEST**

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# LIGHT LUNCHEONS

## CHEF SALAD

MIXED CRISP GREENS WITH JULIENNE SLICED LEAN HAM,  
TURKEY + SHREDDED SWISS & CHEDDAR CHEESES  
SLICED BOILED EGG + GOURMET CRACKERS  
COFFEE & ICED TEA

**\$26.00\* PER GUEST**



## GRILLED CHICKEN SALAD

MIXED GREENS WITH JULIENNE SLICED GRILLED  
CHICKEN, HEARTS OF PALM & KALAMATA OLIVES  
GOURMET CRACKERS WITH COFFEE & ICED TEA

**\$28.00\* PER GUEST**

## DELI LUNCH PLATE

SLICED ROAST BEEF, SMOKED TURKEY, HAM, SALAMI  
ASSORTED CHEESES AND APPROPRIATE CONDIMENTS  
SERVED WITH A CHOICE OF POTATO SALAD OR CREAM  
COLE SLAW + COFFEE & ICED TEA

**\$32.00\* PER GUEST**



## CAESAR SALAD

CLASSIC CAESAR SALAD TOOPED WITH YOUR CHOICE OF  
ONE MEAT & SERVED WITH GOURMET CRACKERS:

**WITH GRILLED CHICKEN**

**\$28.00\* EA**

**WITH GRILLED SHRIMP**

**\$32.00\* EA**

**WITH GRILLED SALMON**

**\$33.00\* EA**

## THE HOAGIE CLUB

FRENCH BREAD WITH THINLY SLICED TURKEY, HAM,  
SALAMI AND SWISS CHEESE + LETTUCE, TOMATO,  
KALAMATA OLIVES & OLIVE OIL + COFFEE & ICED TEA

**\$25.00\* PER GUEST**



**ADD MENDER TORTILLA SOUP TO ANY  
LUNCHEON FOR \$6.00\* PER PERSON**

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# PLATED LUNCH

• MINIMUM OF 25 GUESTS •

**ALL LUNCH ENTREES ARE SERVED WITH WARM BREAD & BUTTER,  
COFFEE & ICED TEA PLUS CHEFS ACCOMPANIMENTS OF  
SEASONAL VEGETABLES & POTATO OR RICE OPTION**

## **CHICKEN CHAMPIGNON**

GRILLED BREAST OF CHICKEN TOPPED WITH  
PINOT NOIR & WILD MUSHROOM SAUCE

**\$40.00\* PER GUEST**

## **CHICKEN PICCATA**

SAUTÉED BONELESS BREAST OF CHICKEN IN  
LEMON, CAPERS, VINO BLANCO  
& TOPPED WITH ARTICHOKE HEARTS

**\$42.00\* PER GUEST**

## **CHICKEN ACAPULCO**

BROILED CHICKEN BREAST WITH AVOCADO &  
TOMATO TOPPED WITH JACK CHEESE,  
SERVED WITH PICO DE GALLO

**\$38.00\* PER GUEST**

## **POBLANO CHICKEN**

CHARBROILED CHICKEN BREAST SAUTÉED WITH  
ONION, POBLANO PEPPERS  
TOPPED WITH PEPPER JACK CHEESE, SERVED  
WITH RICE PILAF & VEGETABLE DU JOUR

**\$38.00\* PER GUEST**

## **STEAK MAÎTRE D'HOTEL**

8 OUNCE NEW YORK STRIP STEAK  
TOPPED WITH MAÎTRE D'HOTEL BUTTER

**\$48.00\* PER GUEST**

## **PAN SAUTEED SNAPPER FILLET**

WITH LEMON CAPER BUTTER SAUCE

**\$40.00\* PER GUEST**

## **TORTILLA CRUSTED TILAPIA**

SERVED WITH CHARDONNAY CREAM SAUCE

**\$36.00\* PER GUEST**

## **LINGUINI BOLOGNESE**

LINGUINI PASTA SERVED WITH CLASSIC  
BOLOGNESE SAUCE TOPPED WITH ITALIAN  
PARSLEY & PARMIGIANO REGGIANO

**\$34.00\* PER GUEST**

## **PASTA PRIMAVERA**

LINGUINI PASTA WITH SUNDRIED TOMATO,  
KALAMATA OLIVES, CAPERS & ARTICHOKE  
IN EXTRA VIRGIN OLIVE OIL

**\$30.00\* PER GUEST**



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# À LA CARTE DESSERTS



**SIGNATURE MANGO ICE CREAM**  
\$10.50\*



**TRES LECHEs CAKE**  
\$9.50\*



**NEW YORK CHEESE CAKE**  
TOPPED WITH STRAWBERRY SAUCE  
\$8.50\*



**CARROT CAKE**  
\$8.50\*

**BOURBON PECAN PIE**  
\$9.00\*

**KEY LIME PIE**  
\$8.50\*

**CHOCOLATE LAVA CAKE**  
TOPPED WITH SEASONAL FRUIT &  
WHIPPED CREAM  
\$9.00\*

**CHOCOLATE TUXEDO CHEESECAKE**  
\$9.00\*

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# BOXED LUNCHES



**SLOW ROASTED  
ROAST BEEF & SWISS  
ON A HOAGIE**

**HAM & SWISS  
ON A CROISSANT**

**SAUTÉED PORTOBELLO  
MUSHROOM & ROASTED  
RED PEPPERS,  
AVOCADO SPROUTS ON  
FOCCACIA**

**TUNA SANDWICH**

**DELI SLICED  
TURKEY & SWISS  
ON A KAISER ROLL**

**ALL BOXED LUNCHES ARE SERVED WITH CONDIMENTS AND:  
POTATO CHIPS • FRUIT SALAD • CHOCOLATE CHIP COOKIE  
+ BOTTLED WATER OR SOFT DRINK**

**\$30.00\* PER PERSON**

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# LUNCH BUFFET OPTIONS



## THE DELI BUFFET

- MINIMUM OF 25 GUESTS •

MENGER TORTILLA SOUP **OR** BLACK BEAN SOUP  
FRESH MIXED GREENS

WITH CONDIMENTS & CHOICE OF DRESSINGS

POTATO SALAD, COLE SLAW,

PASTA SALAD PRIMAVERA

LEAN HAM, SMOKED TURKEY BREAST,

ROAST BEEF, SALAMI

ASSORTED DELI CHEESES

& APPROPRIATE CONDIMENTS

PLUS ASSORTED BREADS

+ CHEF'S CHOICE OF ASSORTED DESSERTS

**\$37.00\* PER GUEST**



## THE ITALIANO BUFFET

- MINIMUM OF 50 GUESTS •

SALADS (CHOICE OF TWO):

GARDEN GREENS

WITH CHOICE OF DRESSING

TOMATO & MOZZARELLA

WITH BALSAMIC VINAIGRETTE

CAESAR SALAD OR FRUIT SALAD

SAUCES: MARINARA & ALFREDO

PASTA (CHOICE OF TWO):

PENNE, CHEESE TORTELLINI,

SPAGHETTI OR FETTUCCINI

TOPPINGS (CHOICE OF TWO):

GRILLED CHICKEN,

ITALIAN SAUSAGE & PEPPERS,

BAY SHRIMP

BUFFET SUPPLIED WITH GARLIC BREAD

+ CHEF'S CHOICE OF ASSORTED DESSERTS

**\$42.00\* PER GUEST**



**ALL LUNCH BUFFETS SERVED WITH  
ICED TEA, WATER & COFFEE**

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# LUNCH BUFFET OPTIONS



## THE FIESTA BUFFET

• MINIMUM OF 50 GUESTS •

SALSA DIP WITH TORTILLA CHIPS,  
BLACK BEANS & JICAMA SALAD  
CHEESE ENCHILADAS WITH ENCHILADA SAUCE,  
BEEF & CHICKEN FAJITAS  
WITH WARM FLOUR TORTILLAS, CHARRO BEANS,  
SPANISH RICE, PICO DE GALLO,  
GUACAMOLE & SOUR CREAM  
+ CHEF'S CHOICE OF ASSORTED DESSERTS

**\$42.00\* PER GUEST**



## ALL AMERICAN BUFFET

• MINIMUM OF 50 GUESTS •

ADD \$8.00 FOR ADDITIONAL MEAT CHOICE  
ADD \$4.00 FOR ADDITIONAL SALAD OR SIDE

(CHOICE OF TWO ITEMS)

COLE SLAW, POTATO SALAD,  
MIXED GREENS OR RANCH STYLE BEANS

(CHOICE OF TWO MEATS)

BARBEQUE BRISKET, SMOKED SAUSAGE,  
BARBEQUE CHICKEN, BABY BACK RIBS  
OR ½ POUND HAMBURGER,

BUFFET SUPPLIED WITH  
BAR-B-QUE SAUCE, SLICED ONIONS & PICKLES  
TEXAS TOAST

+ HOT FRUIT COBBLER

**\$45.00\* PER GUEST**



**ALL LUNCH BUFFETS SERVED WITH  
ICED TEA, WATER & COFFEE**

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**START PLANNING TODAY  
& REQUEST MORE INFORMATION**



**CONTACT Kaeli Steiner,  
CATERING DIRECTOR**

