



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**

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

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 MEXICAN 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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