

# Hot Buffet Lunch Ideas

Remember we are custom caterers; these are just ideas and anything is customizable.  
We welcome substitutions: speak with one of our team  
Individually Packaged Upon Request

**Starting at \$12.95**

**Lunch Buffets Served with choice of sides, Yeast Rolls, Choice of Dessert, Sweet and Unsweet Tea.**

**Triad Famous Chicken Pie**

Filled with Diced Chicken Breast and Vegetables in a Silky Sauce with a Flaky Crust

**Sirloin Beef and Four Cheese Lasagna**

**Mediterranean Chicken**

Sautéed Breast of Chicken with Sundried Tomatoes, Mushrooms, Capers, Red Onions Kalamata Olives in a Silky Mediterranean White Wine Sauce

**Lemon Chicken Florentine**

Lemon Egg Battered Breast of Chicken with Sautéed Spinach in a White Wine Herb Sauce

**Southwest Fiesta Themed Buffet**

Marinated Grilled Chicken with Onions & Peppers, Seasoned Beef Taco Meat, Tri colored Corn Tortilla Chips with Salsa, Soft Flour Tortillas, Crunchy Taco Shells, Shredded Lettuce, Cheddar Cheese, Sour Cream, Salsa and Guacamole served with Southwest Style Rice and Black Beans with Fresh Cilantro

**Carolina Pulled Pork BBQ**

House smoked and served with a Local Cheerwine BBQ Sauce or NC Vinegar Sauce

**Herb Roasted Pork**

with a Natural Pan Sauce & Sautéed Apples, Served

**Herb & Peppercorn Encrusted Sliced Top Round of Beef**  
with a Rich Mushroom- Merlot Sauce

**Hot Lunch Side Options**

**Pan Roasted Fresh Green Beans with Grape Tomatoes**

**Sautéed Fresh Vegetable Medley in a Lemon Butter Sauce**

**Herb Roasted Redskin Potatoes**

**Creamy Homestyle Mashed Potatoes**

**Southern Style Green Beans**

**Rice Pilaf**

**Cheesy Squash Casserole**

**Mac N Cheese**

**Sautéed Fresh Green Beans with Honey Ginger Glazed Carrots**

**Penne Pasta Primavera**

**Potatoes Au Gratin**

**Marinated Grilled Vegetables with a Balsamic Drizzle**

**Collard Greens**

**Cole Slaw**

**Vegetarian Baked Beans**

**Southwest Fiesta Corn**