

LUNCH BUFFETS

\$32/person*

FRESH MEX (MONDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Cilantro Lime Vinaigrette
Carrot and Jicama Salad with Ancho Lime Vinaigrette
Beef, Chicken and Portobello Fajitas: with Sautéed Peppers and Onions
Chili-Cilantro Rice and Borracho Beans
Warm Corn and Flour Tortillas,
White Cheddar Cheese and Shredded Lettuce,
Diced Tomatoes, Sour Cream, Guacamole and Salsa
Chef's Selection of Seasonal Desserts

AL DENTE PASTA (TUESDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Tomato Garlic Vinaigrette
Bolognese Rigatoni
Puttanesca with Garlic, Tomatoes, Green Olives
Garden Herb Marinated All-Natural Chicken Breast

Accompaniments

Creamy Polenta
Chef's Selection of Seasonal Desserts

SMOKIN' GOOD BBQ (WEDNESDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads
Lemon Honey Vinaigrette
House Smoked Turkey Breast
Marinated Grilled Portobello
Pulled Pork
Slider Rolls

Accompaniments

Ham Hock Pinto Beans with Garlic and Molasses
House Coleslaw
Creamed Corn
Sautéed Broccoli Florets
Chef's Selection of Seasonal Desserts

SALT AND SEA MEDITERRANEAN (THURSDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads
with Peach Basil Vinaigrette
Mediterranean Chicken with Feta, Tomatoes and Olives
Chef's Fresh Catch of the Day
Israeli Couscous with Capers and Toasted Almond Slivers

Accompaniments

Grilled Eggplant, Green Beans or Seasonal Vegetables
Chef's Selection of Seasonal Desserts

ASIAN FLARE (FRIDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Orange Sesame Vinaigrette
Crispy Tofu
Organic Chicken Satay with Peanut Sauce
Ginger Glazed Beef
Miso Soup with Stir-Fried Vegetables,
Lemongrass and Scallion Rice
Chef's Selection of Seasonal Desserts

HEARTY SOUP & SALAD (SATURDAY)

Chef's Choice of One Soup Selection:

Chili with Salsa (v)
Corn Chowder (v)
Tomato Basil Soup (v)

Salad Display:

Oak Hill Farms Baby Lettuce Mix, Seasonal Vegetables,
Nuts & Seeds, Brazos Valley White Cheddar,
House-Made Balsamic Vinaigrette & Texas Olive Oil & Vinegar
Seasonal Trout
Chicken Breast
Portobello Mushroom
House- Baked Sourdough Bread
Jalapeno, Bacon and Corn Scones
Chef's Selection of Seasonal Desserts

CHEF'S PALATE (SUNDAY)

Chef's Choice of Soup

Seasonal Fresh Salad Bar

Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Strawberry Balsamic Vinaigrette

Baked Potato Bar

Naked Sweet Potatoes & russets, Bacon Bits, Shredded Cheeses,
Diced & Steamed Fresh Vegetables, Sour Cream, Butter & Chives
Chef's Choice of Protein Topping
Chef's Selection of Seasonal Desserts

DETAILS:

**\$28 per person if served on Selected Days (as noted)*

**All Menus are Subject to 22% Service Charge and 8.25% Sales Tax*

**Add additional cost for Private Space Site Fee*

**Minimum 16 Guests Under 16 with \$100 Surcharge*

**16-25 Guests - Buffets may be served Family Style*

**Menus include: House-made Sourdough Bread and Butter or appropriate starch accompaniment*

**Menu Includes Organic Fair Trade Coffees, Hibiscus and Regular Iced Tea*

WORKING LUNCH OPTIONS

Choose one

HEARTY SOUP & SALAD

Choice of soup served with warm proteins for entrée salads

Salad Display

oak hill farms baby lettuce mix, seasonal vegetables, nuts & seeds, Brazos valley white cheddar

Warm Protein Selections for Salad

steelhead trout, chicken breast, Portobello mushroom

Dressings for Salad: house-made, balsamic vinaigrette, Texas olive oil & vinegar

Choice of Soup

chili with salsa (v)

corn chowder (v)

tomato basil soup (v)

Served with house-baked sourdough & jalapeño-bacon-corn scones

SANDWICH PLATTERS

Choice of three sandwiches (served pre-assembled on platters).

Sandwiches accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made bar desserts.

Ham, Baby Swiss & Honey Mustard on nine-grain bread

Turkey, Cream Cheese & Cranberry Relish on sliced house-baked sourdough

Bacon, Lettuce & Tomato with mayonnaise, on nine-grain bread

Balsamic Tuna Salad with fresh tomatoes, avocado, nine-grain bread

Grilled Chicken Breast with herb cream cheese, charbroiled red onions

Grilled Vegetable Sandwich with marinated zucchini, squash, grilled red onions, basil balsamic spread

WRAP PLATTERS

All three options are served pre-assembled on platters. Wraps are accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made bar desserts.

Shrimp Wrap with crisp slaw, pico de gallo, chipotle mayo

Organic Grilled Chicken with seasonal baby greens, honey mustard dressing

Grilled Portobello Fajita Wrap with slaw, pico de gallo, poblanos, caramelized onions

BOXED LUNCHES

All of the above listed sandwiches or wraps can be made into boxed lunches

& will be accompanied by a piece of fruit, bag of chips & dessert bar.

Canned Soft Drinks or Bottled Water to Accompany Boxed Lunches

(Seafood items are not options for the Box Lunch Selections)

**Served in Meeting Space or Adjoining Foyer*

**5 or more guests may be accommodated*

**\$28/person, any day*