

Hot Lunch Buffet Options

**** All Hot Lunch Buffets Serve a Minimum of 12 Guests ****

Service Level, Beverages, and A la Carte Items are Charged Separately Unless Listed as apart of the Package.

Baked Potato Buffet

\$11.25 per guest

Baked Potato, Steamed Broccoli, Shredded Cheddar Cheese, Sliced Black Olives, Sliced Green Onion, Diced Tomato, Crumbled Bacon, Salsa, Sour Cream, Whipped Butter, and Fresh Baked Rolls.

Choose One Dessert:

- Brownies
- Chocolate mousse
- Passionfruit Mousse
- Cupcakes
- Assorted cookies

Taco Buffet

Charged per Guest by Proteins Chosen

Choose Two Protein Entrées:

- | | |
|-------------------------------|---------|
| ○ Skirt Steak | \$11.45 |
| ○ Chicken Tacos with Chilmole | \$6.85 |
| ○ Tacos Al Pastor | \$8.00 |
| ○ Cod Tempura | \$9.50 |
| ○ Fried Avocado Tacos (V) | \$8.00 |
| ○ Black Bean Hummus Tacos | \$10.95 |

Choose One Dessert:

- Churros
- Caramel flan

Served with Salsa Roja, Spanish Rice, Creamy Pinto Beans (V), Flour or Corn Tortillas, Lime Wedges, Cilantro Sprigs, Roasted Salsa Verde, Sliced Radishes, Minced Yellow Onion, Crema Mexicana, and Cabbage-Cilantro Slaw.

Russian Buffet

\$12.60 per guest

Borscht Soup (V), Pirozhki, Megruli Khachapuri, Dill, Sour Cream, Pickles, with Kiev Cake for Dessert.

French Buffet

\$13.20 per guest

Choice of Hot Sandwich:

- Jambon-Fromage (Hot Ham & Cheese)
- French Cheese & Pear

Served with French Onion Soup, Ratatouille, and Mini Crème Puffs for Dessert.

Hummus Buffet

\$15.25 per guest

Smooth, Creamy Hummus (V) Served with Fried Eggs, Mediterranean Chicken and Beef, Tabbouleh, Roasted Curried Chickpeas, Pita Bread, Vegetables, Olives, Condiment, and an Assortment of Pickles.

Ramen Buffet

\$17.15 per guest

A Traditional Ramen Broth and a Vegan Miso Broth served with Ramen Noodles, Cellophane Noodles, Pork Belly, Shoyu Chicked, Fried Tofu, Soy Marinated Eggs, and an Assortment of Pickles, Vegetables, and Condiments.

Southwest Buffet

\$11.45 per guest

Chicken Quesadilla, Cheese Quesadillas, Southwest Avocado & Black Bean Salad, Corn Muffins with Honey Butter, Pico de Gallo, and Sour Cream.

Choice of Soup:

- Chicken Tortilla
- Vegan Vegetable Tortilla

Choose One Dessert:

- Brownies
- Assorted Cookies

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Italian Buffet

\$13.55 per guest

Choose One Entree:

- Meat Lasagna
- Impossible Lasagna
- Stuffed Manicotti with Mushrooms & Spinach
- Pappardelle Bolognese (V)
- Butternut Squash & Root Vegetable Lasagna

Choose One Dessert:

- Tiramisu Torta
- Biscuit Tortoni

Served with Focaccia Breadsticks and House Salad
Bowl Served with Balsamic Vinaigrette (V) and Ranch Dressing.

Indian Buffet

Charged per Guest by Entree Chosen

Choose One Entrée:

- | | |
|------------------------------|---------|
| ○ Indian Style Chili Chicken | \$13.75 |
| ○ Curried Garbanzo Beans (V) | \$10.30 |
| ○ Aloo Gobi (V) | \$11.45 |
| ○ Chicken Tikka Masala | \$16.70 |
| ○ Butter Chicken | \$12.60 |

Choose One Dessert:

- Crème Brûlée
- Jalebi (Indian Funnel Cake)

Served with Dhal (V), Yellow Rice (V), Chutney, Mango Pickles, and Roti

Pizza Buffet

Cost Covers Two Slices per Guest

\$12.95 per guest

Pizza Options:

- Sausage
- Pepperoni
- Cheese
- Vegetable
- Buffalo Chicken
- BBQ Chicken
- Margherita
- Caprese
- The "Works"
- Halal BBQ Chicken (H)
- Halal Pepperoni (H)
- Gluten Free Pepperoni (GF)
- Gluten Free Cheese (GF)
- Eggplant, Spinach, Bell Peppers, Onion & Mushrooms (V)
- Roasted Vegetable Pesto (V)

Choose one Dessert:

- Brownies
- Assorted Cookies

Includes House Salad Bowl Served with Balsamic Vinaigrette (V) and Ranch Dressing.

Ethiopian Buffet

\$18.35 per guest

Doro Wat (Slow Cooked Chicken with Egg in a Spicy Sauce) accompanied with, Spicy Pumpkin Stew (V), Spicy Red Lentils (V), Collard Greens (V), with Habesha (Puff Pastry with Spiced Cream & Berries) for Dessert.

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Health and Wellness Buffet

\$12.60 per guest

Choose One Soup

Choose One Salad:

- Teriyaki Chicken Salad
- Chicken Caesar Salad
- House Salad

Choose One Dessert:

- Fresh Fruit Bowl
- Angel Food Cake with Strawberries

****Add an Additional Soup for \$3.45 per Person****

Available Soup Choices

- Healthier Choice Options:
 - Barley Lentil (V)
 - Butternut Squash Bisque
 - Kathmandu Lentil
 - Black Bean
- Additional Options:
 - Chicken Noodle
 - White Chicken Chili
 - Caramelized Onion Shiitake (V)
 - Roasted Tomato
 - Ten Vegetable Hot & Sour (V)
 - Mushroom & Smoked Gouda Bisque

Salad & Hot Sandwich Buffet

\$11.45 per guest

Choose One Salad:

- House Salad with Ranch & Balsamic Dressing
- Caesar Salad (OL)
- Country Sicilian Salad (V)
- Curried Couscous Salad with Pistachios (V)
- Barley & Roasted Vegetable Salad (OL)
- Soba Noodle Salad (V)
- Greek Salad (OL)
- Pasta Salad (V)
- Watermelon & Arugula Salad (OL)

Choose One Hot Sandwich:

- Three Cheese Grilled Cheese (OL)
- Asian Chicken Banh Mi
- Chicken Sandwich with Caramelized Onions
- Fried Chicken Sandwich with Slaw & Spicy Mayo
- Smoked Pork Sandwich with BBQ Sauce
- Glazed Salmon Sandwich

Choose One Side:

- Lattice Cut Potato Chips
- Crudit  Tray
- Fruit Tray

Choose One Dessert:

- Vanilla Cupcakes
- Chocolate Cupcakes
- Red Velvet Cupcakes
- Brownies
- Assorted Cookies

****Add a Soup Option for \$3.45 per Person****