

BUFFETS

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea. There will be an additional charge for dinner portions. Lunch selections require a 25 person minimum. Under 25 people may be subject to a surcharge

SOUP & SALAD BAR

\$18.50

Chef's Soup of the Day

Mixed Greens with Assorted Dressings

Salad Toppings of - Tomatoes, Cheddar Cheese, Crumbled Bleu Cheese, Croutons, Chopped Egg, Sunflower Seeds, Cucumbers, Red Onion, Banana Peppers, Black Olives, Bacon Bits, Grilled Chicken, Egg and Tuna Salad

Assorted Artisanal Rolls and Butter

Fresh Seasonal Fruit Salad



CIVIC CENTER DELI

\$18.75

Red Skin Potato Salad

Mediterranean Pasta Salad with Kalamata Olives, Julienne Vegetables blended with Heart-Healthy Vinaigrette

Deli Sandwiches

- Smoked Turkey Breast with New York Cheddar
- Medium Rare Roast Beef with Provolone
- Maple Glazed Ham with Baby Swiss

Lettuce, Tomato, Onion & Dill Pickle Spears

Seasonal Whole Fresh Fruit

Fresh Baked Cookies and Brownies

PICNIC BASKET

\$22

Spinach-Pesto Pasta Salad with Julienne Vegetables

Creamy Cole Slaw

Seasonal Fruit Salad with Vanilla Whipped Cream

All Beef ½lb. Hamburgers and ¼lb. Hot Dogs

Red Onions, Lettuce, Sliced Tomatoes, Pickles, Mayonnaise, Mustard, Relish and Ketchup

Homemade Potato Chips with Onion Dip

Chocolate Cake



MIDWEST HOSPITALITY

\$28

Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes, Shaved Parmesan and White Balsamic Vinaigrette

Farm Fresh Roasted Corn and Vegetable Salad

Cannellini Bean Salad with Red Onions, Peppers, Applewood Smoked Bacon and Scallion Vinaigrette

Amish Style Roasted Chicken

BBQ Brisket

Red Skin, Chive Mashed Potatoes

Eggplant and Squash Casserole

Fresh Baked Biscuits with Butter and Jam

Seasonal Fruit Cobbler

THE TACO STAND

\$28

Mixed Greens with Cucumbers, Tomatoes and Radish, Pepper-Mango Vinaigrette

Jicama Vegetable Salad

Crisp Tortilla Chips and Homemade Salsa

Make your own Taco Bar -

Cilantro-Lime Marinated Chicken

Ancho-Chili Rubbed Beef

Served with Cabbage Slaw, Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions and Fresh Limes

Corn and Flour Tortillas

Borracho Black Beans

Roasted Vegetable Poblano Rice

Tres Leches Cake



ITALIAN BISTRO BUFFET

\$30

Caesar Salad with Hearts of Romaine and Radicchio, Shaved Parmesan Cheese, Croutons and Classic Caesar Dressing

Herb Rubbed Beef with Roasted Garlic Rosemary Au Jus

Chicken Vesuvio

Gnocchi with Butternut Squash Truffle Cream Sauce

Italian Rapini with Roasted Sweet Peppers

Garlic Breadsticks

Tiramisu Cake