



BUFFET LUNCH



All Lunch Buffets include Iced Tea, Freshly Brewed Regular & Decaf Coffee, and a selection of Hot Teas

LITTLE NEW YORK DELI

(minimum of 25 guests)

Soup of the Day

Southern Style Potato Salad

Fresh Fruit Salad

Cole Slaw

Mixed Garden Salad with a selection of Dressings

Deli Presentation of Smoked Turkey Breast, Genoa Salami, Honey-Baked Ham, Pastrami

Provolone, Cheddar, Swiss and assorted Cheeses

Char-Grilled Chicken Salad with Toasted Pecans

Lettuce, Sliced Tomatoes, Sliced Red Onions,

Pickle Spears and Peppers

Assortment of Rolls and Deli Breads

Mayonnaise, Deli Mustard and Pesto Aioli

Gourmet Potato Chips

Key Lime Pie, Brownies and Freshly Baked Cookies

A TASTE OF THE SOUTH

(minimum of 25 guests)

Country Vegetable and Potato Soup

Southern Style Potato Salad

Macaroni Salad

Southern Cole Slaw

Mixed Garden Salad with a selection of Dressings

Meatloaf with Mushroom Gravy

Southern Fried Chicken

Macaroni and Cheese

Black Eye Peas

Stewed or Fried Okra

Cornbread

Apple Pie, Lemon Square and assortment of Cookies



THE MEXICAN FIESTA

(minimum of 25 guests)

Chicken Tortilla Soup

Tossed Garden Greens with Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Shredded Carrots with a selection of Dressings

Tex-Mex Pasta Salad

Cherry Tomato and Avocado Salad

Pollo Mexicano (Mexican Chicken)

Steak Fajitas with Sizzling Onions and Peppers and served with Warm Flour Tortillas, House Made Salsa, Guacamole, Cheese and Sour Cream

Spanish Rice

Refried Beans

Tex-Mex Style Corn

Jalapeno Cornbread

Flan, Churros and assortment of Cookies

HEART HEALTHY BUFFET

(minimum of 25 guests)

Lemon Chicken Soup with Orzo

Low Carb Salad Buffet with assortment of Low Fat Dressings

Mediterranean Turkey Meatloaf

Baked Tilapia with Fresh Lemon

Vegetable Cous Cous

Whole Wheat Penne Pasta with Roasted Tomatoes and Olives

Steamed Vegetable Medley

Fruit Salad with Fresh Mint



VIVA ITALIA

(minimum of 25 guests)

Italian Wedding Soup

Tossed Caesar Salad with Herb Croutons and Kalamata Olives

Rotini Pasta Salad

Vine Ripened Tomato Mozzarella Salad with Balsamic Vinaigrette

Neapolitan Antipasto Salad

Chicken Marsala

Baked Ziti with Meatballs and Peppers

Tri-Colored Tortellini in Pesto Cream

Orzo Rice Pilaf

Zucchini "Pomodoro"

Fresh Garlic Bread and Rolls

Tiramisu, assortment of Italian Gourmet Cookies and Biscotti

THE PEACHTREE SELECTION

(minimum of 25 guests)

Soup of the Day

Tossed Garden Greens with Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Shredded Carrots with a selection of Dressings

Roasted Orzo-Three Pepper Salad

Potato Watercress Salad

Grilled Vegetable Salad

Minted Fresh Fruit Salad

Chef's Specialty Sandwiches to include:

Roasted Sirloin on Focaccia with Red Pepper Aioli and Shaved Reggiano

Smoked Turkey Breast on Crispy French Bread

Curried Chicken Salad on Ciabatta Bread

Grilled Vegetable Wrap

Assorted Rolls and Butter

Pastry Chef's Selection of Cakes, Pies and Cobbler