

Lunch Menu

Roll-In Buffet Options

(Minimum 10 Guests)

All Sandwiches are served with Potato Salad, Fresh Seasonal Fruit Salad, Sun Chips,
Freshly Brewed Coffee, Decaffeinated Coffee & Tea & Chef's Choice of Desserts

\$15.95 per person *(Choice of 3)*

Chicken Salad

Freshly made Chicken Salad served on a Flaky Croissant with Lettuce and Tomato

Italian Combo

Ham, Salami, Pepperoni, Roasted Peppers, Banana Peppers, Lettuce,
Tomatoes & Provolone on a Baguette

L.A. Express

Turkey, Bacon, Swiss, Tomato & Sprouts on 7-Grain Bread

Thai Chicken Wrap

Grilled Chicken, Bell Peppers, Mushrooms, Onions, Lettuce & Peanut Sauce

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan Cheese & Caesar Dressing

The Clevelander

Smoked Turkey with Swiss, Bacon, Lettuce, Tomato & Lemon Thyme Aioli on a Ciabatta Roll

Classic Ruben

Corned Beef, Sauerkraut, Swiss Cheese on Marble Rye Bread with Thousand Island Dressing

Focaccia Club

Smoked Turkey Breast, Bacon, Muenster Cheese, Tomato, Lettuce, Pesto, and Mayonnaise
served on an Herbed Focaccia Roll

Open Face Sandwich

Turkey, Black Forest Ham, Roast Beef, Baby Shrimp with Dill Sauce on Pumpernickel Bread

Executive Package (serves as all 3 choices)

Slow Roasted Honey Ham with American Cheese on Onion Roll

Roast Beef and Smoked Cheddar Cheese on a Ciabatta Roll

Grilled Portobella, Zucchini, Eggplant, and Onion in a Pita Wrap

Lunch Menu

Salad Menu

All salads are served with Fresh Rolls & Butter, Freshly Brewed Coffee,
Decaffeinated Coffee Tea & Iced Tea

Enhance with a Cup of Soup Du Jour for an additional \$2.95

(maximum of 2 entrees for 10 people and over and maximum of 3 entrees for 20 people and over)

Chicken Caesar Salad \$13.95

Crisp Romaine, Grilled Chicken Breast Topped with Herb Croutons & Parmesan Cheese

Steak Salad \$15.95

Grilled Steak atop a bed of Mixed Greens, Bleu Cheese, Oven Roasted Potatoes
& Roasted Red Peppers

Asian Shrimp Salad \$14.95

Vermicelli Noodles with Roasted Peppers, Scallions and Grilled Shrimp with Peanut Dressing

Chicken Waldorf Salad \$12.95

Grilled Chicken Breast Tossed with Mixed Greens, Bleu Cheese, Walnuts &
Granny Smith Apples

Plated Sandwich Menu

All sandwiches are served with Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea,
House Chips and Chef's Choice of Dessert

Enhance with a Cup of Soup Du Jour for an additional \$2.95

Italian Combo Panini \$13.95

Ham, Salami, Pepperoni, Roasted Peppers, Banana Peppers, Lettuce, Tomatoes & Provolone on
Pressed Panini Bread

Chicken Caesar Wrap \$13.95

Grilled Chicken, Romaine Lettuce, Parmesan Cheese & Caesar Dressing

Classic Tuna Melt \$14.95

Tuna Salad atop an English Muffin with Cheddar Cheese

The Clevelander \$12.95

Smoked Turkey with Swiss, Bacon, Lettuce, Tomato & Lemon Thyme Aioli on a Ciabatta Roll

The Classic Ruben \$13.95

Corned Beef, Sauerkraut, Swiss Cheese on Marble Rye Bread with Thousand Island

Box Lunch Options

Box Lunches are served with Sun Chips, Cookie & Fresh Whole Fruit

Cleveland \$13.95

Smoked Turkey, Bacon, Swiss, Lettuce & Tomato on Sourdough Bread

Columbus \$13.95

Roast Beef, Lettuce, Tomato & Herb Cheese on Sourdough Bread

Grilled Veggie Wrap \$13.95

Grilled Vegetables, Sprouts, Tomato, Spinach, Lettuce, Bell Peppers

Lunch Entrée Menu

All plated meals are served with Salad, Warm Rolls & Butter, and choice of one Starch & one Vegetable
Chef's Choice of Dessert. Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea
(minimum two entrées for 10 people and over and minimum 3 entrées for 20 people and over)

Salad (Choice of One)

House Salad with our Signature Champagne Dressing

Spinach Salad with Warm Bacon Dressing

Salad Upgrade

Greens with Roasted Fennel, Orange & Herb Vinaigrette **\$3.95**

Pear & Pecorino Salad with Citrus Vinaigrette **\$4.95**

Classic Wedge Salad with Bleu Cheese, Bacon, Tomato & Creamy Green Goddess Dressing
\$5.95

Seafood

Grilled Mahi Mahi with Pineapple Salsa **\$17.95**

Seared Scallops with Balsamic Glaze **\$17.25**

Beef

8oz New York Strip Grilled to Perfection **\$17.95**

Tequila Lime Marinated Flank Steak with a Chimicheri Sauce **\$17.95**

Roasted Sliced Sirloin with Red Wine Demi Glaze **\$16.95**

Pork

Ancho & Honey Glaze, Pork Tenderloin **\$17.95**

Poultry

Almond Crusted Chicken with Creamy Mornay Sauce **\$17.95**

Grilled Moroccan Chicken Breast with Cilantro Cream **\$17.95**

Honey Rosemary Chicken **\$17.95**

Chicken Marsala **\$16.95**

Vegetarian

Portabella Mushroom Stuffed with Goat Cheese, Spinach & Mozzarella **\$16.95**

Bow Tie Pasta Tossed with Broccoli, Pine Nuts, Red Onions & Garlic Aioli **\$16.95**

Stuffed Eggplant with Israeli Couscous, Zucchini, Squash, Roasted Red Peppers & Sundried
Tomatoes **\$16.95**

Selection of Starches

Herb Roasted Red Skin Potatoes

Roasted Garlic Mashed Potatoes

Smashed Yukon Gold Potatoes with Buttermilk

Basmati Rice

Jasmine Rice

Wild Rice Blend

Roasted Fingerling Potatoes with Roasted Shallots

Mini Potato Pancakes

Au Gratin Potatoes

Israeli Couscous with Roasted Tomatoes

Maple Mashed Sweet Potatoes

Selection of Vegetables

Green Beans with Red Peppers

Broccoli Crowns

Steamed Broccoli, Cauliflower & Carrots

Braised Carrots with Honey Orange Ginger
Glaze

Yellow Squash & Zucchini

Grilled Vegetables (Seasonal)

Steamed Asparagus with Lemon Oil

Sautéed Sugar Snaps with Red Peppers &
Sesame Oil

Sautéed Garlic Spinach

Luncheon Buffets

(Minimum of 20 people)

Buffets include Warm Rolls & Butter, and choice of one Starch & one Vegetable
Chef's Choice of Dessert & Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea

Meeting Planner #1

Salads (*Choice of One*)

Classic Caesar Salad, Spinach Salad with Warm Bacon Dressing, House Salad with Signature
Champagne Vinaigrette Dressing or Penne Pasta Salad with Grilled Vegetables

Salad Upgrade

Greens with Roasted Fennel, Orange and Herb Vinaigrette \$3.95

Pear & Pecorino Salad with Citrus Vinaigrette \$4.95

Entrées

Roasted Pork Loin

Stuffed with Sundried Tomatoes and Italian Sausage

Chicken Marsala

Breast of Chicken Topped with Classic Marsala Sauce

Almond Crusted Chicken Breast

With Creamy Mornay Sauce

Prosciutto Stuffed Chicken Breast

With Creamy Rosa Sauce

Farfalle Pasta

Tossed with Fresh Vegetables

Grilled 8oz NY Strip Steak

With Applewood Smoked Bacon & Caramelized Onions

Tequila Lime Marinated Flank Steak

With Chimicheri Sauce

Fresh Grilled Salmon

Served with Chardonnay Dijon Sauce

Choice of 2 Entrees for \$22.95 per person

Choice of 3 Entrees for \$25.95 per person

Selection of Starches

Herb Roasted Red Skins Potatoes

Roasted Garlic Mashed Potatoes

Smashed Yukon Gold Potatoes with Buttermilk &
Chives

Basmati Rice

Jasmine Rice

Wild Rice Blend

Roasted Fingerling Potatoes with Roasted Shallots

Mini Potato Pancakes

Au Gratin Potatoes

Israeli Couscous with Roasted Tomatoes

Maple Mashed Sweet Potatoes

Selection of Vegetables

Green Beans with Red Peppers

Broccoli Crowns

Steamed Broccoli, Cauliflower & Carrots

Braised Carrots with Honey Orange Ginger Glaze

Yellow Squash & Zucchini

Grilled Vegetables (Seasonal)

Steamed Asparagus with Lemon Oil

Sautéed Sugar Snaps with Red Peppers & Sesame
Oil

Sautéed Garlic Spinach

Lunch Buffet Continued

Meeting Planner #2

Soup (Choice of One)

Potato Leek, Italian Wedding Soup, Roasted Corn Chowder or Chicken Noodle

Salad (Choice of Two)

Classic Caesar Salad, Spinach Salad with Warm Bacon Dressing, House Salad with Signature Champagne Vinaigrette Dressing or Fresh Seasonal Fruit Salad

Salad Upgrade

Greens with Roasted Fennel, Orange and Herb Vinaigrette **\$3.95**

Pear & Pecorino Salad with Citrus Vinaigrette **\$4.95**

Classic Wedge Salad with Bleu Cheese, Bacon, Tomato & Creamy Green Goddess Dressing **\$5.95**

Entrees

Sautéed Chicken

With Lemon Sauce

Guinness Braised Short Ribs

Fresh Grilled Salmon

Served with Herb Compound Butter

Roasted Pork Loin

Stuffed With Apples, Dried Cherries & Mustard Sage Crème

6oz Roasted Prime Rib

With Chili Corn Sauce

Penne Pasta

Tossed with Grilled Chicken, Artichokes & Spinach

Marinated Flank Steak

Served with Mushroom Sherry Sauce

Fresh Baked Trout

Served with Fresh Tomatoes, Basil & Shallots

Honey Rosemary Roasted Chicken

Seared, Baked & Finished with Honey Rosemary Glaze

Grilled Chicken Breast

Served with Cilantro Tequila Lime Butter

Choice of 2 Entrees for \$25.95 per person

Choice of 3 Entrees for \$29.95 per person

Selection of Starches

Herb Roasted Red Skin Potatoes

Roasted Garlic Mashed Potatoes

Smashed Yukon Gold Potatoes with Buttermilk & Chives

Basmati Rice

Jasmine Rice

Wild Rice Blend

Roasted Fingerling Potatoes with Roasted Shallots

Mini Potato Pancakes

Au Gratin Potatoes

Israeli Couscous with Roasted Tomatoes

Maple Mashed Sweet Potatoes

Selection of Vegetables

Green Beans with Red Peppers

Broccoli Crowns

Steamed Broccoli, Cauliflower & Carrots

Braised Carrots with Honey Orange Ginger Glaze

Yellow Squash & Zucchini

Grilled Vegetables (Seasonal)

Steamed Asparagus with Lemon Oil

Sautéed Sugar Snaps with Red Peppers & Sesame Oil

Sautéed Garlic Spinach

Themed Luncheon Buffets

(Minimum 20 Guests)

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea

Tex-Mex

Tossed Salad with assorted dressings
Tex Mex Caesar Salad
Tortilla Chips con Queso
Chicken Fajitas
Beef Fajitas
Cheese Enchiladas
Beans ala Charra & Rice
Guacamole, Sour Cream, Pico de Gallo
Shredded Lettuce, Tomato, Cheese & Flour Tortillas
Tres Leche & Flan
\$16.95 per person

Murray Hill

Tossed Salad with Assorted Dressings
Antipasto Salad
Farfalle with Basil Pesto
Chicken Marsala
Pasta Gorgonzola
Eggplant Parmesan
Green Beans Sicilian
Fresh Baked Bread Sticks
Tiramisu and Cannoli
\$16.95 per person

West Side Market

Tuna Salad
Cole Slaw
Potato Salad
Roast Beef, Smoked Turkey, Pastrami, Hard Salami, Corned Beef, Black Forest Ham
Lettuce, Tomatoes, Red Onions, Dill Pickles, Olives
Swiss Cheese, Cheddar Cheese, Provolone Cheese, Havarti with Dill
Ciabatta Bread, Marble Rye, Sourdough & Onion Rolls
Decadent Chocolate Brownies
Gourmet Cookies
Blondies
\$17.95 per person

Themed Luncheon Buffets (con't)

(Minimum 20 Guests)

Smoke House

Potato Salad

Cole Slaw

Baby Back Ribs

BBQ Brisket

BBQ Chicken

Baked Beans

Corn on the Cob

Apple Pie & Chocolate Cake

Served with Corn Muffins & Biscuits

\$17.95 per person

Soup, Salad, & Baked Potato Buffet

Chef's Soup Du Jour

Fresh Mixed Greens Salad Bar

Diced Turkey & Ham, Shredded Cheese, Cucumbers, Tomatoes,

Black Olives, Bacon Bits, Sliced Onions, Green Onions

Baked Potatoes, Butter & Sour Cream, Cheese Sauce, Chives, Steamed Broccoli

Warm Rolls and Butter

\$17.00 per person