

# WORKING LUNCH MENU

All Lunch buffets are served with Freshly Brewed Colombian and Decaffeinated Coffee and a Selection of Teas, setup outside your main meeting room.

## **The Sandwich Board**

Daily Soup from the Chef's Kettle

Seasonal Greens with a Selection of Dressings

Coleslaw and Potato Salad

Crisp Vegetables & Dip, Selection of Pickles & Marinated Olives

Lean Roast Beef & Grainy Mustard on Sourdough

Grilled Chicken with Sage and Thyme on Seven Grain Loaf

Egg & Red Pepper Salad on Whole Wheat

Grilled Vegetables & Provolone with Guacamole in Spinach Wrap

Tuna Salad in Whole Wheat Wrap

Apple Flan, Cookies and Freshly Sliced Seasonal Fruits

## **Niçoise Bistro**

Seasonal Salad Greens, Tomato & Cucumber with Grape Vinaigrette

Niçoise Salad with Green Beans, Tuna, Hard Boiled Eggs, Potatoes, Tomatoes & Olives

Basil & Olive Oil Marinated Chicken Breast on Stewed Tomatoes

Balsamic Roast Vegetables with Fresh Thyme

Rice Pilaf with Vegetable Brunoise

Selection of Artisan Breads

Mini French Pastries

## **Tuscan Treat**

Crisp Romaine Leaves with Lemon Parmesan Dressing

Pasta Salad, Tomato Florentine Salad

Marinated Olives & Pickles

Baked Beef Lasagna, Topped with Mozzarella

Penne Rigate with Piquante Tomato Sauce & Roasted Vegetables

Fresh Artisan Breads

Tiramisu

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## **The Executive Lunch Buffet**

This menu varies Daily in conjunction with the Dining Room lunch menu and includes:

Salad Greens, Two Prepared Salads, One Appetizer Item

Hot Selection of Daily Soup, Two Proteins, Fresh Pasta

Daily Garden Vegetable and Starch

Dessert Selection

## **On The Go**

Assorted Sandwiches (one per box)

Black Forest Ham & Swiss Cheese, Tuna Salad Wrap

Grilled Vegetables & Provolone, Smoked Turkey, Roast Beef

Carrot & Celery Sticks

Potato Chips

Individual Natural or Fruit Yogurt

Cookies and Whole Fruit

Bottled Water