



LUNCH BUFFET MENU

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A GOURMET COFFEE STATION IS INCLUDED IN ALL LUNCH BUFFET MENUS. ICE WATER WILL BE PRE-SET
AT GUEST TABLES.

FEEL GOOD

Homemade meatloaf with rich demi glaze and fresh fried onion
Southern slow roasted chicken
Traditional baked creamy mac 'n cheese
Fried okra with horseradish cream
Refreshing tomato and cucumber salad
Perfectly chocolate cake and lemonade cake with pink lemonade icing

\$32

SPANISH FLAIR

Spicy adobo marinated chicken and southwest rubbed flank steak
Warm flour and wheat tortillas
Hearts of Palm, charred corn and sherry black bean salad
House salsa cruda, salsa verde and pico de gallo
Sour cream, cilantro, guacamole, cheddar cheese, shredded lettuce, grilled peppers
and onions
Red beans and rice
Fresh tortilla chips
Tres leche cake with dulce de leche drizzle

\$34

THE LUNCH LIFE

Choose two
Slow roasted chicken with Carolina barbeque sauce
Ginger and soy marinated grilled chicken
Hickory smoked beef brisket
Homemade meatloaf with rich demi glaze and fresh fried onion

Choose two
Hawaiian rice salad with coconut, pineapple and almonds
Refreshing tomato and cucumber salad
Fresh dill and red onion potato salad
Spinach salad with mushroom, vine ripe tomato, sweet vidalia onion and honey
cranberry vinaigrette
Fresh greens, grilled marinated zucchini, Danish bleu cheese, sun ripe tomato, and
green goddess dressing

Choose one
Creamy jalapeno mac 'n cheese
Cheddar cheese grits
Black beans and rice
Buttery smashed potatoes



LUNCH BUFFET MENU



Choose one

Traditional and black bean hummus with feta, olives, roasted red pepper and pita chips
Assorted domestic cheese and fresh fruit with an array of crostini and flatbread
A collage of fresh seasonal fruit with chai cream dipping sauce

Choose two

Lemonade cake with pink lemonade icing
Chocolate cake with peanut butter mousse
Assortment of cupcakes
Assortment of cookies and brownies

\$38

POWER HOUR

Choose two

Thinly sliced beef on focaccia with pepper jack cheese, pickled cucumber and roasted red pepper
Roasted turkey, apple, and brie on herb brioche
Tuna melt on a croissant with garden fresh tomato and aged cheddar cheese
Smoked turkey, Swiss cheese, and romaine lettuce in a chipotle wrap
Roasted lemon and thyme chicken salad with walnuts, apples, and avocado on fresh bread
Balsamic vegetable wrap with homemade hummus
Peanut butter and jelly with orange marmalade, strawberry or grape jelly with two of the following: banana, Nutella, marshmallow, apple butter, strawberries, and cinnamon apple slices

Choose one

Spinach salad with mushroom, vine ripe tomato, sweet vidalia onion and honey cranberry vinaigrette
Field greens with goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette

Choose one

Homemade cookies, brownies, or cupcakes

\$26

BOX OFFICE HIT

*Lunch will be in a brown paper bag

Choose two

Thinly sliced beef on focaccia with pepper jack cheese, pickled cucumber and roasted red pepper
Roasted turkey, apple, and brie on herb brioche
Tuna melt on a croissant with garden fresh tomato and aged cheddar cheese
Smoked turkey, Swiss cheese, and romaine lettuce in a chipotle wrap
Roasted lemon and thyme chicken salad with walnuts, apples, and avocado on fresh bread



LUNCH BUFFET MENU



Balsamic vegetable wrap with homemade hummus
Peanut butter and jelly with orange marmalade, strawberry or grape jelly with two of the following: banana, Nutella, marshmallow, apple butter, strawberries, and cinnamon apple slices

Mix bags of: chips and homemade cookies
Soda or bottled water

\$20



GENERAL INFORMATION



FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 21% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The lunch menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

DURATION

The menu prices are designed for 90 minutes of food service.

LINEN

All guest table and buffet linens are included in the menu price, with the exception of the Box Office Hit menu. The client will have a variety of colored 120" linen and napkins.

