

# LUNCH

## LIGHTER FARE LUNCHES – PLATED WRAPS

All Selections served with Choice of Homemade Chips OR Pasta Salad  
Iced Sweetened or Unsweetened Tea, Water and Coffee Accompany All Lunches  
Add Soup or Side House Salad to Any Entrée for an additional \$3 per person  
Add Soup AND House Salad to Any Entrée for an additional \$5 per person

Just the Wrap - \$11 per person  
Soup and Wrap - \$14 per person  
Soup, Salad and Wrap - \$16 per person

### Italian Goodfella Sandwich Wrap

A Tomato-Basil Tortilla heartily stuffed with Capicola Ham, Genoa Salami, Provolone Cheese, and Marinated Red Bell Pepper

### California Wrap

Shaved Turkey Breast, Shredded Romaine Lettuce, Avocado, Roasted Bell Pepper, Tomato and Pepper Jack Cheese Rolled in a Spinach Flour Tortilla Shell and dressed with Chipotle Aioli

### Turkey and Cheddar BLT Wrap

Shaved Turkey Breast, Bacon, Lettuce, Tomato, Sliced Cheddar Cheese, Aioli Mayo wrapped in a Tomato-Herb Tortilla

### Vegetable Wrap

Chef's Assorted Vegetables, Marinated Tofu, Chipotle Aioli, rolled in a Spinach Tortilla

All prices are subject to a 20% service charge and state sales tax.

## LIGHTER FARE LUNCHES – PLATED SALADS

Salad Selections served with Hot Rolls and Butter  
Iced Sweetened or Unsweetened Tea, Water and Coffee Accompany All Lunches  
Add Soup to Any Entrée for an additional \$3 per person

### Florida Panhandle Cobb Salad

Fresh Cut Mixed Greens topped off with Grilled Chicken Breast, Tomato, Hard Boiled Egg, Bacon, Bleu Cheese Crumbles, Black Olives and Avocado. Finished with Your Choice of Salad Dressing  
**\$12.50**

### Tallahassee Grilled Chicken Caesar Salad

Sliced Grilled Chicken Breast, Fresh Cut Romaine Lettuce, Parmesan Cheese, Herbed Croutons and House Caesar Dressing  
**\$13**  
Substitute Shrimp **\$15**

### Sesame Breast of Chicken Salad

Chicken Roasted with Plum Sauce, served with Asian Noodle Salad and Liqueured Melon Ball Garnish  
**\$13**

### Sophisticated Salad Nicoise

A Hot and Cold Combination Salad with Seared Marinated Tuna Kebabs, Tossed Salad Greens, with Herbed New Potatoes, Green Beans, Tomato, Kalamata Olives, and Egg Wedge with Stone Ground Mustard Vinaigrette  
**\$13**

All prices are subject to a 20% service charge and state sales tax.

## HOT LUNCHES – PLATED ENTREES

Served with Crisp Garden Salad, Assortment of Warm Rolls and Butter  
Unsweetened or Sweetened Tea, Water, & Regular or Decaffeinated Coffee Service  
Your Choice of One Vegetable (Choose From Buffet List)

### Chef's Secret Spice Rubbed Roasted Pork Loin

Roasted Pork Loin Rubbed with a Special Blend of Spices and Slow Roasted, served  
with Sautéed Pineapple Relish and Au Jus  
Accompanied by Fresh Mashed Sweet Potatoes  
**\$15**

### Petit Lemon Sirloin with Feta Tabbouleh

Top Sirloin Steak, Steak Dust Seasoning, Fresh Lemon Zest and Juice,  
and Virgin Olive Oil Drizzle  
Accompanied by a House-Made Tabbouleh  
**\$17**

### Chicken Pot Pie

Diced Chicken and Vegetables in a Supreme Sauce, topped with  
Buttery Puff Pastry baked to a Golden Brown  
Accompanied by Duchess Potatoes  
**\$15**

### Ancho Chile Chicken with Black Bean and Yellow Rice

Seasoned Chicken Breast, Sauce Puree of Toasted Ancho Chilies, Tomatoes, Onions,  
Garlic and Chicken Broth topped with Crumbled Queso Fresco Cheese  
Accompanied by traditional black beans and yellow rice  
**\$15**

### London Broil with Balsamic Glazed Onions

Flank Steak Marinated to Perfection, Grilled and topped with Caramelized Balsamic  
Glazed Onions and Au Jus  
Accompanied by Garlic Mashed Potatoes  
**\$17**

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**Grilled Chicken in Rosemary Cream Sauce**

Marinated and Grilled Chicken Breast topped with the  
Chef's Special Rosemary Cream Sauce

Accompanied by fluffy Rice Pilaf

**\$14**

**Mission San Luis Chicken**

Marinated and Grilled Chicken Breast topped with Sautéed, Diced Bell Peppers,  
Queso Fresco Cheese and Creole Cream Sauce

Accompanied by Roasted Sweet and New World Red Bliss Potatoes

**\$16**

**Spicy Citrus Grouper with Cilantro Barley**

Pan Seared Grouper with Orange Citrus Glaze  
on a bed of Spicy Citrus Sauce

Accompanied by Cilantro Barley

**Market Price**

**Big Bang Chicken and Shrimp**

Marinated Chicken and Breaded Shrimp finished with Chef's Spicy Asian Sauce

Accompanied by Jasmine Rice

**\$17**

**Coconut Breaded Grouper**

Fresh Grouper, Breaded in Chef's Special Coconut Seasonings

Accompanied by Lyonnaise Potatoes

**Market Price**

All prices are subject to a 20% service charge and state sales tax.

## BOXED LUNCHES

Choice of: Seasonal Whole Fruit OR Pasta Salad Primavera OR Potato Chips  
All Box Lunches Included Fresh Baked Cookie and are finished with Lettuce,  
Tomato, Mustard and Mayonnaise on the side, and Sliced Pickle Spear  
Choose Croissant OR Kaiser Roll  
Includes Iced Tea & Water

### The Classic Boxed Lunch

Choice of Sandwich:  
Smoked Turkey and Cheddar Cheese  
Black Forest Ham and Swiss Cheese  
Roast Beef and Provolone Cheese  
**\$11**

### Gourmet Tortilla Wrap Boxed Lunch

Italian Goodfella Sandwich wrapped in a Tomato Basil Tortilla, Capicola Ham, Genoa  
Salami, Black Forest Ham, Provolone Cheese, Roasted Bell Peppers, Lettuce, Tomato  
and Roasted Garlic Aioli  
**\$12**

### Turkey BLT Wrap

Shaved Smoked Turkey and Cheddar Cheese wrapped in a Spinach Tortilla with  
Bacon, Lettuce, Tomato and Sun-Dried Tomato Aioli  
**\$11**

### Beef Tenderloin and Gruyere Cheese Wrap

Roasted Tenderloin of Beef and Gruyere Cheese in a Tomato-Basil Tortilla with  
Lettuce, Tomato, Roasted Bell Pepper and Chipotle Aioli  
**\$13**

### Vegetarian Wrap

Chef selection of Marinated Vegetables and Sharp Cheddar Cheese wrapped in a  
Spinach Tortilla with Tofu, Lettuce, Tomato, Roasted Bell Pepper, and Garlic & Sun  
Dried Tomato Aioli  
**\$11**

\*Add a soft drink to your meal for \$1.50 each (select from Pepsi products)

All prices are subject to a 20% service charge and state sales tax.

## LUNCH BUFFETS

Served with Crisp Garden Salad, Assortment of Warm Rolls and Butter

Dessert Selection: "Chef's Best" Fruit Cobbler, Specialty Bread

Pudding and Vanilla Ice Cream

Regular and Decaffeinated Coffee, Iced Tea and Water Accompany All Buffets

Choice of One Vegetable and One Starch from List Below:

### Vegetables

Steamed Broccoli Florets

Green Beans Amandine

Steamed or Mashed Cauliflower

Key West Mixed Vegetables

Okra and Tomatoes

Southern Style Zucchini and

Yellow Squash with Bacon and Onion

Spaghetti Squash

Trio Vegetable with Broccoli,

Cauliflower and Baby Carrots

### Starches:

Oven Roasted New Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Pasta Au Gratin

Mashed Sweet Potatoes

Wide Buttered Egg Noodles

Choice of Rice:

Jasmine

Yellow

Pilaf

Island

Basmati

**Add Additional Starch or Vegetable - \$2 per person**

**Add Soup - \$3 and up per person**

**Add Seasonal Fruit Salad - \$3 per person**

### Chef's Selection of Assorted Desserts

Homemade Pies

Assorted Sheet Cakes

**\$3 per person**

French Silk Pie

New York Style Cheesecake

Key Largo Pie

Gourmet Layer Cakes

**\$5 per person**

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## LUNCH BUFFET ENTREES

One Entree Buffet - \$17 per person  
Two Entree Buffet - \$18 per person  
Three Entree Buffet - \$19 per person

### Poultry Buffet Entrees

Roasted, Baked or Fried Chicken  
Grilled Chicken Breast with Rosemary Garlic Cream Sauce  
Italian Parmesan Chicken  
Cajun Baked Chicken Breast with Creole Cream Sauce  
Savory Barbecued Chicken  
Coq au Vin - Chicken with Mushroom, Onion and Bacon in a Red Wine  
Chicken Cacciatore  
Chicken Tikka Masala

### Beef Luncheon Buffet Entrees

Petite Sirloin Steak with Bell Pepper, Onion and Natural Au Jus  
Beef Tips Burgundy  
Beef Stroganoff  
Salisbury Steak with Mushroom Sauce  
London Broil with Glazed Balsamic Onions and Natural Au Jus

### Pork Luncheon Buffet Entrees

Barbecue Pulled Pork OR Spare Ribs  
Peppercorn Pork Medallions with Dijon Cider Sauce  
Stuffed Pork Loin with Apple, Almond, Cranberry and Apricot Stuffing Served with Chutney Sauce

### Seafood Luncheon Buffet Entrees

Baked Grouper El Greco Style with Bell Peppers, Onions, Kalamata Olives and Capers  
in a Lemon Beurre Blanc Sauce  
Panko and Herb Crusted Grouper Baked with Yogurt Chimichurri Sauce  
Fried Catfish

### Pasta Luncheon Buffet Entrees

Beef OR Vegetarian Lasagna  
Tri-Color Cheese Tortellini Pasta with Grilled Chicken in Pesto Cream Sauce  
Penne Pasta with Italian Sausage, Bell Pepper and Onions in Marinara Sauce

\*Grouper market price varies based on season – please ask your sales associate for current pricing

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## SPECIALIZED LUNCH BUFFETS

Regular and Decaffeinated Coffee, Iced Tea and Water Accompany All Buffets  
Served with Crisp Garden Salad, Assortment of Warm Rolls and Butter  
Substitutions may require additional charge

### Country Barbecue Buffet

Home-Made Cole Slaw

Southern Style Potato Salad

Choose One: Country Fried Chicken, Barbecued Chicken OR Rotisserie Chicken

Choose One:: Barbecued Pork Spare Ribs, Barbecue Pulled Pork OR Dry Rubbed

Beef Brisket with Barbecue Sauce on the side

Award Winning Baked Beans

Collared Greens with Smoked Turkey

Cornbread and Texas Toast

Assorted Fresh Baked Pies

**\$18**

### Little Italy Buffet

Caesar Salad

Chicken Piccata OR Chicken Marsala

Baked Ziti with Italian Sausage, Bell Pepper, Onion and Marinara Sauce

Linguini with Vegetables and Alfredo Sauce on the side

Italian Spiced Zucchini with Garlic and Roma Tomatoes

Garlic Parmesan Bread Sticks

Tiramisu and Cheesecake

**\$18**

### Capital City Deli Board Buffet

Tossed Garden Salad with Dressing

Pasta Salad

Chef's Deli Board of Sliced Turkey, Black Forest Ham, Genoa Salami, Shaved Roast

Beef and sliced Cheddar and Swiss Cheese

Warm Assorted sliced Rolls

Lettuce, Tomatoes, Onions, Pickles

Potato Chips

Traditional Condiments

Cookies and Brownies

**\$18**

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**Old Mexico Buffet**

Chipotle, Tomato, Cucumber and Cilantro Salad  
Chicken Enchiladas with Queso Fresco Cheese, and Enchilada Sauce  
Taco Seasoned Ground Beef with warm Corn and Flour Tortilla shells  
Taco Toppings including: Sour Cream, Salsa, Diced Tomatoes, Shredded Lettuce and  
Sharp Cheddar Cheese  
Yellow Rice  
Spiced Black Beans  
South of the Border Key Lime Pie and Cinnamon Tortilla Chips  
**\$18**

**The Booster's Buffet**

**Available to K-12, Military, First Responder and Senior Citizen Groups  
For 100 Guests or More Only**

Crisp Garden Salad with Dressing OR Fresh Florida Fruit Salad  
Choose One: Southern Country Fried Chicken OR Baked Rotisserie Chicken  
Sliced Tender Roast Beef with Gravy OR London Broil  
Green Beans with Smoked Turkey  
Garlic Mashed Red Bliss Potatoes  
Warm Assorted Rolls and Butter  
Traditional Fruit Cobbler with Vanilla Ice Cream  
**\$17 Inclusive**

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