

LUNCH

Light Luncheons

Served with Freshly Brewed Iced Tea and Colombian Coffee

Chicken Caesar Salad

\$16.00 per Guest

Traditional Caesar Salad of Romaine Lettuce Tossed with Herb Baked Croutons and Caesar Dressing Topped with Choice of Blackened or Grilled Boneless Breast of Chicken
Substitute Georgia Wild Shrimp \$17.00 per Guest

Classic Chef Salad

\$14.00 per Guest

Julienned Ham, Turkey, Cheddar and Provolone Cheeses on Mixed Greens with Cucumber and Roma Tomato Rounds, Red Onion Rings, Shredded Carrots, Sliced Hard Boiled Egg and Herbed Baked Croutons

Mandarin Orange Chicken Salad

\$14.00 per Guest

Boneless Breast of Chicken Blackened and Served Atop Fresh Mixed Greens with Mandarin Oranges, Toasted Slivered Almonds and a Citrus Herbed Vinaigrette

Chicken Salad Wrap

\$14.00 per Guest

Homemade Puffed Chicken Salad in a Sundried Tomato Tortilla Wrap Served with Seasonal Fresh Fruit

Seafood Quiche

\$15.00 per Guest

Topped with Mornay Sauce and Served with Fresh Seasonal Fruit

Deli Plate

\$15.00 per Guest

Build Your Own

Sliced Smoked Turkey, Ham, Italian Roast Beef, Swiss and Cheddar Cheese, Lettuce and Tomato Served Alongside a Hoagie Roll and Red Bliss Potato Salad

Chicken Cordon Bleu Sandwich

\$18.00 per Guest

Grilled Breast of Chicken Topped with Thinly Sliced Ham and Melted Swiss Cheese Served on a Seeded Sandwich Roll Accompanied by Pasta Salad.

Grilled Grouper Sandwich

\$16.00 per Guest

Grilled Fresh Florida Grouper on Toasted Hoagie Roll Served with Asian Cole Slaw

Soup and Sandwich

\$ 16.00 per Guest

Royal Navy White Bean Soup Paired with a Classic Cuban Sandwich

Thai Steak Salad

\$ 18.00 per Guest

Sliced Beef Tenderloin on Mixed Greens Dressed with a Spicy Thai Dressing and Topped with Julienned Papaya & Roasted Peanuts

Shrimp Po' Boy

\$19.00 per Guest

Golden Fried Georgia Wild Shrimp with a Spicy Cajun Mayonnaise on Toasted Cuban Bread served with Caribbean Cole Slaw

Cajun Catfish Po'Boy

\$17.00 per Guest

Served with Caribbean Cole Slaw

Grilled Shrimp and Pasta

\$22.00 per Guest

Grilled Georgia Wild Shrimp Around a Garlic Tossed Nest of Angel Hair Pasta and Paired with Julienned Vegetables



ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE SALES TAX
ALL PRICES AND PRODUCT AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE

PLATED LUNCHEONS

All Lunches are Served with a Choice of One Starter, Oven-fresh Breads and Freshly Brewed Iced Tea and Colombian Coffee

Starters

Mixed Green Salad
Seasonal Fresh Fruit Cup
Caesar Salad – Add \$3.00
French Onion Soup – Add \$5.00

Entrées

Island Grouper Filet

\$23.00 per Guest
Fresh Grouper Broiled and Topped with a Tropical Fruit
Salsa Served with Sautéed Garden Vegetables
and Rice Pilaf

Blackened Chicken Penne Pasta

\$21.00 per Guest
Julienned Breast of Chicken with Sundried Tomatoes,
Prosciutto, and Shiitake Mushrooms in an Alfredo Sauce
Served with Toasted Garlic Bread

London Broil

\$21.00 per Guest
Marinated Flank Steak Topped with Bourbon Mushroom
Sauce Served with Roasted New Potatoes and Fresh
Seasonal Vegetables

Chicken Piccata

\$20.00 per Guest
Boneless Breast of Chicken, Battered and Pan Sautéed
Served with a White Wine Lemon-Butter Caper Sauce
Accompanied by Wild Rice and Seasonal Fresh Vegetables

Grilled Teriyaki Salmon

\$23.00 per Guest
Ginger Soy Teriyaki Glazed Salmon with Lemon Grass
Infused White Asian Rice and Stir Fried Vegetables

Caribbean Baby Back Ribs

\$23.00 per Guest
Baby Back Ribs Glazed with Tortuga Honeysuckle Honey
Served with Baked Beans and French Fries

Open Faced Roast Beef Sandwich

\$23.00 per Guest
Thinly Sliced Roasted Prime Rib Stacked High
on Texas Toast Topped with Natural Au Jus Gravy
and Served with Red Skin Garlic Mashed Potatoes

LUNCH BUFFETS

*All Buffets are Served with Freshly Brewed Iced Tea
and Colombian Coffee*

Add \$3.00 per Guest Set-up Fee for Outside Events

Add Royal Navy White Bean Soup for \$3.00 per Guest

All American Cook-Out

\$20.00 per Guest
Creamy Cole Slaw, Red Bliss Potato Salad, Pasta Salad, Country
Style Pork Baked Beans, Pulled Pork Barbecue, Angus Beef
Hamburgers and Cheeseburgers, All-Beef Hot Dogs,
Condiment and Relish Tray

New York Style Deli Buffet

\$23.00 per Guest
Macaroni Salad, Red Bliss Potato Salad, Four-Bean Salad, Mini
Corned Beef Reubens, Sliced Deli Tray to Include: Genoa Salami,
Sliced Ham, Smoked Turkey, Mortadella and Italian Roast Beef,
Cheeseboard of Old English Sharp Cheddar, Baby Swiss,
Provolone and Pepper Jack, Onion Rolls, Sour Dough Rolls, New
York Bagels, Rye, Wheat and White Breads, Shredded Lettuce,
Sliced Red Roma Tomatoes, Sliced Red Onions, Whole Dill
Pickles, Relish, Spicy Brown Mustard, Pure Horseradish,
Mayonnaise and Potato Chips with Dip

Italian Buffet

\$24.00 per Guest
Caesar Salad, Deli Meats and Cheeses, Baked Three Cheese and
Meat Lasagna, Grilled Italian Rope Sausage with Sautéed Peppers
and Onions, Chicken Penne Pasta, Veal Parmigiana, Italian Green
Beans and Toasted Garlic Bread

Southern Buffet

\$25.00 per Guest
Red Bliss Potato Salad, Creamy Cole Slaw, Marinated Cucumbers,
Tomatoes, and Onions, Georgia Fried Chicken, Honey Barbecue
Baby Back Ribs, Corn Cobbets, Baked Macaroni and Cheese,
Country Style Pork Baked Beans and Cornbread Muffins

Southern Brunch Buffet

\$30.00 per Guest
Fluffy Scrambled Eggs, French Toast, Cheese Blintz, Crispy Bacon,
Sausage, Georgia Fried Chicken, Tennessee Country Pot Roast,
Florida Seafood Quiche, Mississippi Fried Catfish, Cheese Grits,
Mashed Potatoes, Macaroni and Cheese, Green Bean
Casserole, a Variety of Fresh Salads, Breakfast Sweet Breads,
Seasonal Fresh Fruit, King & Prince Muffins, Butter and Preserves

**ALL LUNCH BUFFETS ARE CHARGED
FOR A MINIMUM OF 35 GUESTS**

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