



CHILLED SERVED LUNCHES

Minimum of 25 people, served by 1:30pm

All chilled served lunches include coffee, decaffeinated coffee, hot tea, iced tea and your choice of dessert.

GRILLED CHICKEN WRAP 27

Grilled chicken breast wrapped in a tortilla with tomatoes, lettuce, ranch or caesar dressing Potato salad

CHICKEN CAESAR SALAD 27

Romaine lettuce topped with grilled chicken and focaccia croutons Rolls and butter

CHEF SALAD 28

Mixed greens topped with julienne pieces of turkey, ham, Swiss, American cheese, and diced egg Served with ranch dressing Rolls and butter

FRUIT PLATE 30

Seasonal selection of melons, berries and banana Served with cottage cheese and banana nut bread Rolls and butter

DELIPLATE 34

Sliced roast beef, turkey, salami and corned beef Lettuce, tomatoes, onions and slices of American and Swiss Potato salad and assorted breads

Dessert - Choice of one

Deep caramel apple pie Apple strudel with crème anglaise Black Forest cake Carrot cake Tiramisu cake Double chocolate fudge cake Plain or strawberry cheesecake





SERVED LUNCHES

Priced per guest. Minimum of 25 people, served by 1:30pm.

All served lunches include choice of soup or salad, and dessert, in addition to coffee, decaffeinated coffee, hot tea, iced tea and rolls & butter.

SERVED LUNCH BEGINNINGS - choice of one

Roasted tomato soup Clam chowder Potato leek soup Traditional Caesar salad Spring mixed greens with assorted dressings Sonoma field greens with oranges and toasted pecans Tossed green with assorted dressings

SPECIALTY BEGINNINGS

Spinach salad with warm bacon dressing 8 per guest Assorted chilled seafood 24 per guest Shrimp cocktail 8 per guest Seafood chowder 8 per guest

SERVED LUNCHES

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GRILLED CHICKEN PENNE 29

Al dente penne tossed with strips of grilled chicken breast, pancetta and sweet corn Rolls and butter

CHICKEN PICCATA 30

Sautéed and served with lemon butter caper sauce Chef's choice of appropriate vegetable and starch Rolls and butter

CHICKEN ACAPULCO 32

Grilled breast of chicken with chili con queso, pico de gallo, topped with shredded white cheddar Chef's choice of appropriate vegetable and starch Rolls and butter

CHICKEN PORTOBELLO 32

Sautéed breast of chicken topped with grilled marinated portobello mushrooms and prosciutto sage sauce Chef's choice of appropriate vegetable and starch Rolls and butter

CATERING MENU | SUNCOAST | LUNCH





SERVED LUNCHES

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All served lunches include choice of soup or salad and dessert, in addition to coffee, decaffeinated coffee, hot tea, iced tea and rolls & butter.

LEMON PEPPERED CRUSTED COD 34

Chef's choice of appropriate vegetable and starch Rolls and butter

BRISKET OF BEEF 36

Slowly braised brisket for tenderness with natural gravy Chef's choice of appropriate vegetable and starch Rolls and butter

GRILLED TUSCAN SIRLOIN 36

Grilled sirloin steak with Italian herbs, spices and red wine reduction Chef's choice of appropriate vegetable and starch Rolls and butter

GRILLED SALMON 36

Grilled salmon with dill cream sauce Chef's choice of appropriate vegetable and starch Rolls and butter

Dessert - Choice of one

Deep caramel apple pie Apple strudel with crème anglaise Black Forest cake Carrot cake Tiramisu Double chocolate fudge cake Plain or strawberry cheesecake







BUFFET LUNCHEONS

Minimum 50 guests. Must be provided before 1:30pm. Buffets provided for a maximum of 1½ hours. Priced per guest. All buffet lunches include coffee, decaffeinated coffee, hot tea and iced tea.

ALL-AMERICAN BUFFET 34

Add chicken breast for \$5 per person House green salad with assorted dressings Macaroni salad and potato salad Grilled hamburgers Hot dogs Potato wedges and onion rings Sliced onions, tomatoes, Swiss & American cheese Chili, sauerkraut, lettuce and diced onions Chocolate cake, apple pie and blueberry pie Rolls and butter

SOUTHWESTERN BUFFET 34

Fiesta salad with assorted dressings Cheese enchiladas Chicken acapulco Marinated beef fajitas Warm tortillas Spanish rice and refried beans Shredded lettuce, cheese & sour cream Tortilla chips and salsa Strawberry margarita cheesecake, tres leches cake and fruit turnovers

DELI BUFFET 36

House green salad with assorted dressings Cucumber tomato salad Red potato, bacon and onion salad Classic tuna salad Sliced roasted beef, smoked ham and turkey Cheddar, Swiss and provolone Assorted sliced breads Sliced tomatoes, red onion, and shredded lettuce Assorted desserts







BUFFET LUNCHEONS

Minimum 50 guests. Must be provided before 1:30pm. Buffets provided for a maximum of 1½ hours. Priced per guest. All buffet lunches include coffee, decaffeinated coffee, hot tea and iced tea.

CLASSIC LUNCH BUFFET 40

Fresh Garden Salad with Assorted Dressings

Entrée - choice of three

Sautéed sole fillet with sun-dried tomato artichoke sauce Grilled pork chops with onion demi glaze Grilled chicken breast with madeira wine sauce Lemon pepper crusted cod Asiago-crusted chicken breast with citrus beurre blanc sauce Sliced tri-tip of beef with mushroom sauce

Potato or Rice - choice of one

Garlic mashed potatoes Roasted red potatoes

Rice pilaf

Fresh garden vegetables, assorted pies and cakes, rolls and butter

MARKET SQUARE BUFFET 43

Salad - choice of three

Homemade potato salad	Cucumber tomato salad	House green salad
Pasta salad	Caesar salad (dressing on the side)	Macaroni salad

Entrée - choice of three

Herb-roasted chicken Chicken portebello Southern fried chicken Sliced pork loin Meatloaf Braised brisket of beef Sliced tri-tip of beef Meat or vegetable lasagna

Traditional mac and cheese Baked ziti Breaded cod Seared tilapia

Vegetable - choice of one

Potato or Rice - choice of one

Peas and carrots Corn on the cob Fresh mixed vegetables

Roasted red skinned potatoes Garlic mashed potatoes Rice pilaf

Assorted pies and cakes, rolls and butter

CATERING MENU | SUNCOAST | LUNCH





BOX LUNCHES

Maximum choice of two box lunches for minimum of 25 people. Maximum choice of three box lunches for 50 people or more. Beverages are not included with box lunches. Priced per guest. Must be provided by 1:30pm.

THAT'S A WRAP 27

Roasted turkey wrapped in a tortilla with lettuce, tomatoes and Swiss Potato salad Bag of chips and fudge brownie

VEGETARIAN 27

Chilled roasted vegetables tossed in a balsamic vinaigrette in a tortilla Potato salad Bag of chips and cookies

DELI 27

Potato salad, pickle, bag of chips and cookies

Sandwiches - choice of one Roast beef on whole wheat or white bread Ham on whole wheat or white bread Turkey on whole wheat or white bread

MEAT LOVER'S SUB SANDWICH 27

Sliced ham, roast beef, turkey, salami Provolone, lettuce and tomatoes Potato salad Bag of chips and brownie

ADD ON

Coffee, decaffeinated coffee, hot tea, iced tea, pink lemonade 50 per gallon Assorted sodas 4.50 each Bottled water 3.50 each