

corporate luncheon

“Buffet style” menu package

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**Grilled Bistro Steak** *our 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, hand carved, with cabernet wine reduction*

**Hickory Smoked Pulled Pork** *smoked low and slow over hard wood, hand pulled and tossed in our secret BBQ sauce*

**Grilled Key West Chicken** *margarita grilled chicken breast, topped with fresh mango salsa*

**Herb Roasted Potato Wedges** *roasted with herbs and garlic*

**Grilled Seasonal Vegetable Platter** *chef's choice fresh vegetables | olive oil | kosher salt | fresh ground black pepper | room temperature*

**Signature Salad** *artisan greens | crumbled goat cheese | Cajun candied pecans | seasonal berries | honey tarragon vinaigrette*

**Artisan Dinner Rolls** *with herb whipped butter*

beer and wine bar

**Beer** one domestic (Bud/Miller Lite) and one premium beer (Yuengling),

**Wine** Cabernet Sauvignon and Pinot Grigio;

Coke, Diet Coke, Sprite, Club Soda, Ice Water, Lemonade

Clear plastic cups, ice and beverage napkins

