

# Lunch Buffets

## EXECUTIVE DELI BUFFET

Mixed Greens Garden Salad  
Tomatoes, Cucumbers, Shaved Onion  
Shredded Cheddar Jack Cheese  
Served with Ranch & Balsamic Dressings  
Chilled Bowtie Pasta Salad  
Display of Fresh Deli Meats  
Oven Roasted Turkey, Honey Glazed Ham & Roast Beef  
Sliced Cheddar, Swiss & Provolone  
Leaf Lettuce, Sliced Tomatoes, Red Onions,  
Dill Pickle Spears, Potato Chips  
Chef's Selection Of Assorted Rolls and Breads  
Fresh Baked Chocolate Chip Cookies

*Add Soup Station for an Additional Charge per person*

## SOUP & SALAD BUFFET

Soup Du Jour  
Carrollwood Salad  
Mixed Greens, Feta, Toasted Almonds &  
Mandarin Oranges with Balsamic & Ranch Dressings  
Tossed Italian Salad  
Chopped Iceberg, Salami, Provolone Cheese, Tomato, Olives &  
Banana Peppers in a Light Italian Vinaigrette  
Fresh Seasonal Fruit  
Marinated Cucumber & Tomato Salad  
Fresh Basil & Crumbled Feta  
Fresh Baked Chocolate Chip Cookies

## THE LITTLE ITALY BUFFET

Tossed Caesar Salad & Crusty Garlic Toast  
Lemon Chicken Florentine *Light Lemon Butter Sauce & Sautéed Spinach*  
Traditional Baked Ziti or Vegetable Tortellini Alfredo  
Chocolate Drizzled Cannoli's & NY Style Cheesecake

## SOUTHERN BUFFET

CHOOSE TWO OR THREE ENTRÉES

Tossed Caesar Salad  
Braised Beef Short Rib  
Homestyle Fried Chicken  
Sugar Cane Skewered Shrimp  
Three Cheese Mac & Cheese  
Coleslaw & Fresh Baked Cornbread  
Hot Apple Pie Ala Mode

## THE EMERALD BUFFET

CHOOSE TWO OR THREE ENTRÉES

### SALAD STATION

Mixed Greens Garden Salad  
Tomatoes, Cucumbers, Shaved Onion,  
Shredded Cheddar Jack Cheese  
with Ranch & Balsamic Dressings  
Chilled Bowtie Pasta Salad

ENTRÉES — Select 1 to 2 —

Parmesan Crusted Chicken *in a Rustic Tomato Sauce*  
Chicken Masala *with Mushroom Wine Reduction*  
Herb Tilapia *with a Citrus Buerre Blanc*  
Herb Seared Salmon *with a Lemon Chive Sauce*  
Roasted Sliced Sirloin *with a Rosemary Demi Glaze*  
Traditional Baked Ziti or Veggie Tortellini Alfredo

### ACCOMPANIMENTS & DESSERT

Roasted Vegetable Medley  
Rosemary Red Bliss Potatoes  
Chef's Dessert Du Jour



## BUFFET SERVICE

*Minimum of 30 Guests Required for Buffet Service*  
*Meal Pricing Includes Water, Coffee, & Tea Beverage Service*  
*Fresh Baked Rolls & Butter*

*All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax*



# Three Course Plated Lunch

## FIRST COURSE —Select One—

Club Caesar Salad Crisp Romaine Lettuce, Grated Parmesan, Herb Crostini, Classic Caesar Dressing & Pancetta Crisp  
Carrollwood Salad Mixed Greens, Roasted Almonds, Mandarin Oranges, Feta, Dried Cranberries, Tomatoes & Balsamic Vinaigrette  
Fresh Fruit Martini Fresh Cut Seasonal Fruit Served in a Martini Glass  
Chef's Cup of Soup Du Jour

## SECOND COURSE —Select One or Two—

Shrimp Aurora Linguine Pasta with Grilled Shrimp in a White Wine Roasted Pepper Cream Sauce  
Chicken Carbonara Linguine Pasta with Grilled Chicken, Bacon & Sweet Peas  
Vegetable Primavera Penne Pasta with Roasted Vegetables in a Light Cream Sauce  
Chicken Picatta with a Lemon Butter Caper Sauce  
Chicken Chardonnay with a Chardonnay Cream Sauce & Sweet Tomato Chutney  
Rosemary Pork Loin with a Dijon Honey Glaze  
Herb Panko Crusted Tilapia with a Citrus Buerre Blanc  
Salmon Teriyaki Pan Seared & Smothered in Teriyaki topped with Pineapple Salsa  
Traditional or Vegetarian Lasagna with Traditional Marinara & Garlic Bread  
Herb Marinated Sirloin with Pearl Onion Brandy Cream

## THIRD COURSE —Select One—

Raspberry Drizzled NY Style Cheesecake  
Molten Chocolate Cake ala Mode  
Cocoa Dusted Tiramisu  
Fresh Peach Cobbler ala Mode

## PLATED SERVICE

Three Course Plated Meals include  
Water, Coffee & Tea Service, Fresh Baked Rolls & Butter  
Place Cards are Required with Multiple Entrée Selections

All Food & Beverage Items are subject to 22% Service Charge & 7% Sales Tax



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# Two Course Plated Lunch

## ENTRÉE SALADS —Select One or Two—

**Classic Duo Tuna Salad & Chunky Chicken Salad on a Bed of Mixed Greens with Grape Tomatoes, Cucumber and Julienne Red Onions with Ranch Dressing**

**Country Club Chopped Salad** Iceberg Lettuce, Crisp Bacon, Grilled Chicken Breast, Diced Tomatoes, Bleu Cheese Crumbles, Sliced Avocado, Hard Boiled Egg & Tossed in a Sweet 'n' Sour Dressing

**Grilled Chicken Carrollwood Salad** Mixed Greens, Roasted Almonds, Mandarin Oranges, Feta, Dried Cranberries, Tomatoes & Tossed in a Balsamic Vinaigrette

**Carrollwood 1972 Salad** Chopped Romaine, Julienne Ham, Sliced Black Olives, Red Onion Vine Ripened Tomatoes, Parmesan & Swiss Cheeses finished with a Garlic Dijon Vinaigrette

~ or ~

## WRAPS & SUCH —Select One or Two—

**Country Club Croissant** Oven-Roasted Turkey, Crispy Bacon, Cheddar Cheese, Lettuce, Sliced Tomato & Honey – Dijon Aioli in a Flaky Croissant with a side of Fresh Sliced Fruit & Chilled Bowtie Pasta Salad

**Chicken Caesar Wrap** Seasoned Grilled Chicken, Crisp Romaine Lettuce, Parmesan Cheese & Classic Caesar Dressing folded in a Soft Wrap, served with Fresh Fruit & Chilled Bowtie Pasta Salad

**Caprese Baguette** Fresh Tomatoes with Buffalo Mozzarella, Basil, Caramelized Onions & Balsamic Drizzle on Crusty Baguette Bread, with Fresh Fruit & Chilled Bowtie Pasta Salad



## SECOND COURSE —Select One—

Raspberry Drizzled NY Style Cheesecake  
Molten Chocolate Cake ala Mode  
Cocoa Dusted Tiramisu  
Fresh Peach Cobbler ala Mode

## PLATED SERVICE

Two Course Plated Meals include  
Water, Coffee & Tea Service,  
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# Bar & Beverage Service

## PER DRINK CONSUMPTION

### Soft Drinks & Bottled Water

House Wines *Chardonnay, Pinot Grigio, Cabernet & Merlot*

Premium Wines: *Available Per Bottle*

Domestic Beer: *Bud, Bud Light & Michelob Ultra*

Imported Beer: *Corona, Heineken & Amstel Light*

Silver Tier: *Vodka, Gin, Rum, Tequila, Bourbon and Scotch*

Gold Tier: *Svedka, Beefeater, Cruzan, J&B, Jim Beam, Sauza Blue*

Platinum Tier: *Tito's Vodka, Absolut Vodka, Tanqueray, Bacardi, Captain Spiced, JW Red, Makers Mark, Patron*

*Champagne Toast | Mimosa | Sangria*

## OPEN UNLIMITED BAR & BEVERAGE PACKAGES

Soda Package *Assorted Coke Products*

Open Unlimited Service

Beer & Wine Bar *House Wine, Domestic, Imported Bottled Beer & Soda Package*

Open Unlimited Service 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

Silver Tier Bar *House Wine, Domestic Bottled Beer, Imported Beer, Well Liquors & Soda Package*

Open Unlimited Service 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

Gold Tier Bar *House Wine, Domestic Bottled Beer, Imported Beer, Call Liquors & Soda Package*

Open Unlimited Service 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

Platinum Tier Bar *House Wine, Domestic Bottled Beer, Imported Beer, Call Liquors, Premium Liquors & Soda Package*

Open Unlimited Service 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

## BAR SETUP

Private Bar Setup is Required on All Events of 30 Adult Guests or More

Open Unlimited Bar Service Includes Complimentary Bar Setup & 1 Bartender Per 100 Guests.

Complimentary Lobby Bar Setup | Additional Charges Apply for Bartender & Portable Bar Setup

## SPECIALTY DRINK ADD ONS

Spirits By the Gallon

*Serves 20*

Mimosa: - Sangria: - Rum Punch: - Fruit Punch:

Wine Service

Premium Wines by the bottle or the glass



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