

LUNCH



LUNCHEON BUFFET (MINIMUM OF 25 GUESTS)

GOURMET GREENS OR CAESAR GREENS
(CHOOSE ONE)

ASSORTED DRESSINGS & TOPPINGS

SELECTION OF TWO ENTREES
(LISTED BELOW)

CHEF'S CHOICE OF STARCH

CHEF'S CHOICE OF VEGETABLE

ASSORTED DESSERTS

UNIVERSITY CLUB GOURMET BLEND COFFEE AND ICED TEA

ENTREES (CHOOSE TWO)

ROASTED TURKEY
WITH STUFFING AND GRAVY

BAKED GROUPER WITH ARTICHOKE HEARTS,
KALAMATA OLIVES AND SLOW COOKED TOMATOES

SMOKED CHICKEN WITH PENNE, ASPARAGUS AND ORANGE ESSENCE

HERB SCENTED SAUTÉED SHRIMP
WITH SWEET ONIONS, BELL PEPPERS AND MUSHROOM
SERVED WITH SAVORY GRITS

TRADITIONAL BEEF BURGUNDY

BAKED PENNE
WITH PARMESAN AND SUN DRIED TOMATOES

22.00 PER PERSON