

## THEMED LUNCH BUFFETS

All lunches include table water, fresh brewed ice tea and Chef's daily dessert  
minimum to serve 20 people

### South of The Border

**Carne Asada Skirt Steak & Chicken Fajitas**  
peppers, onions, house-made  
guacamole & fire roasted tomato salsa,  
soft flour tortillas & crispy corn chips

#### Festive Spanish Rice

#### Marinated Vegetable Salad

#### Slow-cooked Black Beans and Cheese

#### Assortment of Condiments

shredded cheese, lettuce, red onion,  
diced tomato, sour cream and jalapeños

36/person

### Sweet Home Chicago

**Famous Lou Malnatis Deep Dish Butter Crust Pizza**  
(cheese and sausage)

**Shaved Chicago Style Italian Beef**  
Turano french bread, mild giardiniera

#### Vienna Beef Hot Dogs

steamed and set into a fresh poppy seed bun  
Condiments the way Chicagoans like them ~  
diced tomato, relish, pickle spears, celery salt,  
onions and mustard

**Chopped Fresh Made Coleslaw**  
**Rustic Kettle Chips, Zesty Rotini Pasta Salad**

37/person

### Mardi Gras

**Cornmeal Breaded Oysters**  
spicy creole mustard

**Authentic Muffuletta Sandwich Wedges**  
stacked high with homemade olive tapenade

**Peel and Eat Shrimp**  
boiled in old bay seasoning  
horseradish cocktail sauce

**Big Easy Gumbo**  
roasted chicken and spicy andouille sausage  
Holy Trinity fire roasted tomatoes  
sided with steamed white rice

**Roasted Fennel and Shaved Tart Apple Salad**  
with honey lime dressing

**Fresh Baked Cornbread**  
with honey jalapeno butter

**Banana Bourbon Bread Pudding**  
with pecans and caramel

39/person

### Gastro Pub

**Duck Slider**  
roasted pear chutney,  
micro arugula, vanilla balsamic drizzle

**Braised Pork Belly**  
star anise, spiced molasses, apple cider slaw

**Old World Charcuterie, Sweet Drop Peppers,  
Coarse Ground Mustard, Crusty French Baguette**

**Smoked Copper River Trout**  
spanish green olive tapenade

**Grilled Fennel Risotto**  
oven dried tomato relish

**Fish and Chips**  
caperberry remoulade, IPA beer batter  
truffle salted waffle fries

38/person

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**Bistro Made Sandwich Trio**

**Shaved Tenderloin of Beef**

boursin cheese, roasted red onion and baby arugula,  
petite artisan pretzel roll

**Organic Roast Turkey**

crisp bacon, baby Swiss, dijon, French croissant

**Grilled Eggplant, Fresh Mozzarella & Basil Leaf**

dried tomato tapenade, salted ciabatta roll

rustic kettle chips, field green salad, seasonal fresh fruit

31/person

**Street Truck Tacos**

**Chili-lime Carne Asada**

**Tomatillo Shredded Chicken**

**Pulled Toasted Cumin Pork**

grilled sweet onion pico, fire roasted  
corn and poblano salsa, lime wedges, micro cilantro,  
chili verde sea salt, citrus crema and queso fresco

griddled soft corn tortillas

fresh made guacamole

crispy corn chips

33/person

**The Steakhouse**

**Slow Roasted Sirloin**

natural jus

**Crispy Steak House Potatoes**

**Classic Wedge Salad**

bacon, ranch, crispy shallot

**Buttered Green Beans**

fresh rolls and sweet cream butter

32/person

**Riverwalk Alfresco**

**Chicken Vesuvio**

garlic white wine sauce, vesuvio potatoes

**Eggplant Parmesan**

house made marinara, fresh mozzarella

**Vine Ripe Tomato Salad**

red onion, sweet basil, balsamic vinaigrette

**Spinach & Artichoke Cavatappi Pasta**

olive oil garden pesto

**Tuscan Greens**

mixed greens, thyme dressing, market vegetables

Italian garlic bread

36/person

**Farmers Market**

**Bistro Chicken Breast**

roasted peppers, olives, caper butter

**Market Mélange Sauté**

crisp vegetables, herbed olive oil

**Roasted Gold Potatoes**

lemon zest, flat leaf parsley

**Chopped Salad**

fresh vegetables, feta, lemon thyme dressing

artisan rolls and rolled butter tuffles

32/person

**Naper BBQ**

**Pesto Chicken & Veggie Brochettes**

**Slow Smoked Pulled Pork**

bbq split top patio buns

**Cucumber, Red Onion & Grape Tomato Salad**

**Oven Roasted Bistro Potato Salad**

**Crisp Watermelon Wedges**

33/person