

Buffet Lunch Menus

Jones

Cobb Salad With Tomatoes, Croutons, Egg, Bacon,
Blue Cheese With White Balsamic Vinaigrette and
Blue Cheese Dressings
Sliced Fresh Fruit and Mixed Berries
Honey Roasted Turkey and Swiss Sub Sandwiches
Mozzarella, Basil, and Tomato Sandwiches
(Vegetarian)
Assorted Bagged Chips
Assorted Cookies
Iced Tea & Lemonade

Commerce

Baby Spinach Salad With Sun-Dried Cranberries,
Pecans With Lemon Basil and Buttermilk Ranch
Pan Seared Chicken with Lemon Cream
Crispy Eggplant for Vegetarians
Penne Pasta with Tomato Sauce and Mozzarella
Buttered Broccoli
Individual Apple Pies
Iced Tea & Lemonade

Throckmorton

Caesar Salad With Shaved Parmesan, Grape
Tomatoes, Croutons With Classic Caesar Dressing
or Balsamic Vinaigrette
Beef Lasagna with Ricotta & Provolone Cheeses,
Vegetable Lasagna for Vegetarians
Buttered Green Beans with Toasted Almonds
Cherry Cheesecake with Graham Cracker Crust
Iced Tea & Lemonade

Houston

Mix Green Salad With Grape Tomatoes,
Pepperoncini's and Feta With Citrus Vinaigrette and
White Balsamic Vinaigrette
BBQ Sliced Beef Brisket
Potato Salad and Cole Slaw
Steamed Broccoli and Cauliflower Florets
Sliced Bread
Peach Cobbler
Iced Tea & Lemonade

Calhoun

Mix Green Salad With Jicama, Red Cabbage,
Tomatoes and Cucumbers With Cilantro Vinaigrette
and Honey Chipotle Dressings
Pulled Green Chicken Chile Enchiladas
Cheese Enchiladas For Vegetarians
Steamed Rice with Roasted Poblanos and Corn
(Vegetarian)
Pinto Beans Vegetarian
Tres Leches Cake
Iced Tea & Lemonade

Main

Mixed Green Salad With Pecans, Tomatoes,
Cucumbers, With Ranch and Honey Balsamic
Traditional Meatloaf with Tomato Sauce
Grilled Eggplant for Vegetarians
Home-style Mashed Potatoes
Broccoli and Cheese Casserole
Assorted Cookies
Iced Tea & Lemonade

Sundance

Assorted Breakfast Bakeries
French Toast with Syrup
Scrambled Eggs
Hickory Smoked Bacon
Breakfast Potatoes with Peppers and Onions
Fresh Seasonal Fruit
Orange Juice Plus Iced Tea

Lamar

Mixed Green Salad With Feta, Tomatoes, Cucumbers,
With Ranch and Honey Balsamic
Texas Three Bean Chili
Vegetarian Chili
Baked Potatoes With Assorted Toppings Cheddar,
Bacon Bits, Sour Cream, Chives and Butter
Assorted Cookies
Iced Tea & Lemonade

Burnett

Mixed Green Salad With Cucumbers, Cheddar,
Tomatoes, and Garlic Croutons With Balsamic
Vinaigrette and Ranch Dressings
Grilled Hamburgers With Sliced Cheddar, Swiss,
Lettuce, Tomato, Onion, Pickle
Veggie Patties for 75 ppl and Veggie Hot Dog
Jumbo Hot Dogs With Relish, Ketchup, Mustard and
Mayo on The Side
Assorted Chips
Red Velvet Cupcakes
Iced Tea, Lemonade

Up to 25 guests ~ \$30.00 per person

26 – 100 guests ~ \$26.00 per person

101 – 200 guests ~ \$22.00 per person

200 – 400 guests ~ \$18.00 per person

400+ guests ~ \$14.00 per person

~ 8.25% sales tax and 22% service charge applies