

PEABODY LUNCHEON BUFFETS

· New York Deli ·

Minimum 75 Guests

Seasonal Mixed Greens with Cherry Tomatoes
Red Bliss Potato Salad and Spicy Jalapeno Coleslaw
Marinated Vegetable Salad with Fine Herbs
Deli-Style Meats and Cheese
Aged Cheddar, Jalapeno Jack, Swiss Cheese
Beefsteak Tomatoes, Bermuda Onion, Kosher Dill Pickle,
Mustard, Mayonnaise, and Horseradish
Sliced White, Wheat, and Rye Breads
Hoagie and Onion Rolls
Assorted Cakes, Pies and Cobblers

\$24.00 per person

· Down Home Southern Buffet ·

Minimum 75 Guests

Field Greens
with Cherry Tomatoes, Cucumbers, and Carrot Curls
Barbecue Coleslaw and Tomato & Cucumber Salad
Country Fried Chicken
Pulled Pork Barbecue and Hamburger Buns
Dirty Rice and Corn Cobbettes
Steamed Fresh Vegetable Mélange with Lemon Butter
Warm Buttermilk Biscuits
Chocolate Reese's Peanut Butter Pie
Carrot Cake and Chocolate Cake

\$28.00 per person

· The Traveler ·

Minimum 30 Guests

Mixed Miniature Greens
Sliced Cucumber and Tomato Salad
Fresh Fruit Salad
Sliced Deli Meat Tray
Roast Beef, Ham and Turkey
Swiss and Cheddar Cheese
Sliced Tomato, Lettuce, Onion and Pickles
Mustard, Mayonnaise and Horseradish
White, Wheat, Rye Bread and Soft Hoagie Rolls
Cookies and Fudge Brownies

\$23.95 per person

The Governor

Minimum 30 Guests

Caesar Salad
Mango, Mint, Grilled Vegetable, Tabbouleh Salad
Vegetable Minestrone
Grilled Eggplant, Portobello Mushroom and Fennel
in a Red Pepper Wrap
Peppered Tuna, Bibb Lettuce and Egg Salad
on Soft Focaccia Bread
Roast Turkey, Cured Tomato and Sprout Wraps
Flat Bread with Baba Ghanouj
Baked Potato Chips
Chocolate Profiterole

\$25.00 per person

· Little Italy ·

Minimum 100 Guests

Caesar Salad with Focaccia Croutons
Tortellini Salad with Kalamata Olives
Roma Tomato, Cucumber, Hearts of Palm Salad
Chicken Parmesan with Mushrooms
Fettuccini Alfredo
Traditional or Vegetable Lasagna
Garlic Bread Sticks
Citrus Cheese Cake
Tiramisu

\$27.50 per person

All Prices Subject to 20% Service Charge, 3% Facilities Upgrade Charge, and Applicable Taxes

All Prices Are Subject to Change



04/01/03 LJK/WJZ

PEABODY LUNCHEON BUFFETS

(continued)

· South of the Border Buffet ·

Minimum 100 Guests

Mixed Garden Greens in a Chipotle Vinaigrette
Seasoned Ground Beef
Chicken Enchiladas
with Cheddar Cheese and Picante Sauce
Refried Beans, Mexican Rice and Pork Carnitas
Shredded Lettuce, Shredded Cheddar Cheese,
Sliced Olives, Diced Red Onion,
Chopped Tomatoes, Jalapeno Peppers,
Salsa-Fresca, Sour Cream, Guacamole
Baskets of Crisp Tri-Colored Tortilla Chips
Soft Flour Tortillas and Taco Shells
Churros and Tres Leches Cake

\$27.00 per person

· Heart Healthy Buffet ·

Minimum 75 Guests

Carrot Consommé
with Lemongrass, Ginger, and Bean Thread
Crisp Organic Greens
Pears, Walnuts, Maytag Blue Cheese Crumbles
Olive Oil, Balsamic Vinegar, Fresh Lemon
Grilled Chicken and Pecan Salad
Spinach Salad with Marinated Shiitakes and Red Onion
Shaved Tenderloin of Beef with Mild Ancho Chile Sauce
Jalapeno Jack Cheese Polenta
Grilled Herbed Salmon with Southwest White Bean Stew
Stir Fried Garden Vegetables with Marinated Tofu
Lemon or Raspberry Mousse with Tuile Cookie Garnish
Assorted Seasonal Fresh Fruit Display

\$33.95 per person

**All Luncheon Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, and Tea.
All Luncheon Buffets can be upgraded to Dinner Buffets for an Additional \$5.00 per Guest.
Add \$5.00 Surcharge Per Guest for Groups Under Minimum.**

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