

LUNCH

LUNCH BUFFET

Buffets include iced tea and illy coffee. Buffet will be replenished for one hour.

A minimum of 25 guests is required for any buffet. A surcharge of \$250 will apply for a guest count under 25.

DU PARC DELI

Soup of the Day

Mixed green salad with fresh vegetables + assorted dressings

Whole-grain mustard-tarragon potato salad

Chef's array of gourmet breads

Sliced salami, ham, smoked turkey, roast beef, and tuna salad.

Sliced provolone, cheddar, and swiss cheese

Relish tray including tomatoes, dill pickles, onions, olives, pepperoncini, peppadew peppers

All classic condiments, horseradish cream, cranberry mayonnaise, chipotle aioli

Assorted Miss Vickie's kettle cooked potato chips

Selection of freshly baked cookies and pick up treats •

SOUP, SALAD, AND SANDWICHES

Soups (choose 1)

Southwestern tortilla, tomato basil, leek and potato, roasted corn chowder, butternut squash bisque

Salads (choose 2)

Mesclun greens w/ assorted dressings; fresh fruit + jicama salad tossed in light lime and chile, Greek style salad w/ cucumber, olives, tomato, feta cheese, and herb vinaigrette; whole-grain mustard-tarragon potato salad; spinach salad w/ strawberries, blue cheese, pecans, and balsamic vinaigrette; macaroni salad tossed in smoky chipotle dressing

Sandwiches and Wraps (choose 3)

Smoked chicken salad: baby romaine, roasted hatch chiles, tomatoes, pepper jack cheese

Vegetarian delight: grilled portabella, roasted red pepper, arugula, goat cheese, herb vinaigrette

House smoked salmon wrap: butter lettuce, tomato, avocado, red onion, caper-garlic aioli

The Italian wrap: Italian cold cuts, provolone, pepperoncini-artichoke relish

Ahi Tune Bahn Mi: spicy, sweet onion-tataki aioli, cucumber-cilantro salad

Turkey BLT: Turkey, lettuce, tomato, chipotle mayonnaise

Pricing is per person and subject to 22% service charge and 8.25% sales tax.

Consuming raw or undercooked meats, seafoods, shellfish, or eggs may increase your risk of foodborne illness. Food may contain pork and other allergens such as nuts, tree nuts, peanuts, seeds, wheat, or dairy.

Please inform your Catering Manager of any dietary restrictions your group may have.

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Miami-style Cubano: Mojo roasted pork, ham, pickle, Dijon mustard, swiss cheese
Shaved ribeye cheesesteak: sharp provolone, caramelized onions, peppers

Dessert

Chef's assortment of gourmet cookies and bars •

ITALIAN

Rustic kale and white bean soup

Salad (choose 2)

Caprese tomato, mozzarella, basil pesto

Roasted beets w/ goat cheese, arugula, white truffle dressing

Chef's choice of assorted bruschetta

Entrées

Salmon picatta w/ lemon caper sauce

Pollo Napolitano w/ tomato-basil ragu and formaggio

Penne arrabiata

Sides

Roasted seasonal vegetables

Parmesan baked fingerling potatoes

Dessert

Tiramisu

Blood orange zabaglione w/ frutti di bosco •

SOUTHERN

Salad (choose 2)

Mixed greens w/ pecans, grilled peaches, goat cheese, maple vinaigrette

Southwest Caesar salad, tortilla strips, cotija, chipotle dressing

Roasted potato salad w/ bacon and chiles

Green apple and red cabbage slaw w/ Texas honey vinaigrette

Entrées

Slow smoked, Cajun rubbed beef brisket

Cider marinated BBQ pork shoulder

Chicken creole w/ spiced tomato and okra ragu

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Sides

Red beans and rice w/ ham and andouille sausage
Cracked black pepper biscuits

Dessert

Peach cobbler and bourbon pecan pie •

TEXAN

Soup and salad (choose 2)

Ancho spiced Texas chili
Chilled watermelon salad w/ lime, mint, and ground chili
Texas wedge salad

Entrées (choose 2)

Texas slow smoked brisket
Smoked BBQ chicken w/ peach-jalapeño chutney
Catfish nuggets w/ pickled green tomato tartar sauce
Kielbasa sausage w/ sautéed sweet peppers and onions

Sides (choose 2)

Triple cheese mac and cheese
Borracho beans
Corn on the cob
Summer grilled vegetables

Dessert

Decadent chocolate chip cookies and strawberry shortcake •

MEXICAN

Soup and salad

Chicken tortilla soup
Wedge salad w/ romaine, tomato, cactus escabeche, cotija, cilantro
Fresh jicama, orange, cherimoya, cucumber w/ lime and chile

Entrées

Achiote flank steak and chicken fajitas
Sautéed bell peppers and onions
Grilled Mahi-Mahi w/ tomatillo sauce

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Sides

Red chile-cilantro rice

Charro beans

Warm flour and corn tortillas; sour cream, guacamole, shredded cheese, and signature salsas

Dessert

Dulce de leche cheesecake

Tres leches cake topped with fresh berries and shaved chocolate •

THE BRASSERIE DU PARC

Starter (Choose 3)

Smoky Salmorejo: fresh tomatoes, crusty bread, grapes, smoked almonds

Classic Caesar salad: anchovy vinaigrette, garlic croutons

Wild rocket salad: arugula, shaved red onion, grape tomatoes, parmesan, preserved lemon vinaigrette

Spinach and butter lettuce: local strawberries, blue cheese, pecans, balsamic vinaigrette

Summer salad: English cucumber, heirloom tomato, orange segments, creamy honey dressing

Entrées (choose 2 or 3)

Grilled salmon w/ orange-fennel gastrique

Roasted chicken breast w/ artichoke hearts, tomato, kalamata olives

Grilled flat iron steak w/ truffle scented madeira mushroom jus

Lump crab cakes w/ lemon beurre blanc

Smoked Berkshire pork tenderloin w/ peach BBQ glaze

Grilled swordfish w/ fresh fruit salsa

Sides (choose 2)

Parmesan fingerling potatoes

White truffle risotto

Grilled local vegetable harvest

Roasted tomato and haricot vert

Dessert

Chef's selection of mini desserts, cupcakes, and crème brûlée

2 Entrées •

3 Entrées •

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