

## ***Luncheon Suggestions***

*The following entrées include a choice of Hilton garden salad or soup du jour, appropriate accompaniments, dessert, fresh baked bread, coffee, and iced tea.*

### ***Parmesan Crusted Chicken***

*A Boneless Breast Lightly Coated in  
Parmesan Cheese and Baked*

### ***Blacken'd Chicken Pasta***

*Pan Seared Sliced Chicken atop  
Bowtie Pasta with Onion, Peppers, and  
Alfredo Sauce*

### ***Roasted Pork Loin Chops***

*Twin Bourbon Glazed Pork Chops  
(2 - 5oz bone in)  
Topped with a Vidalia Relish*

### ***Rosemary Chicken***

*Basil and Rosemary Rubbed,  
Grilled Chicken Breast with Roasted  
Roma Tomatoes and Mozzarella Cheese  
with a Balsamic Drizzle*

### ***Roasted Pork Loin***

*Lean Tenderloin of  
Pork with Pan Jus*

### ***Twin Tornadoes***

*Two Tenderloin Medallions with a  
Chipotle Mornay Sauce*

### ***Seasoned Flank Steak***

*London Broil Marinated and Topped with  
a Sautéed Mushroom Demi-glace*

### ***Grilled Salmon***

*Center Cut Grilled Salmon Filet with a  
Champagne and Lemon Dill Sauce*

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## ***Additional Luncheon Suggestions***

### ***Tri-Salad Platter***

*Red Potato Salad  
Blackened Chicken and Red Seedless Grape Salad  
Grape Tomato, Cucumber, and Red Onion Salad with  
Boiled Egg Slices  
Foccacia Bread  
Choice of House Dessert  
Coffee, Tea, and Decaf*

### ***Chicken Caesar Salad***

*Grilled Chicken over  
Traditional Romaine Lettuce with  
Savory Croutons and a  
Parmesan Cheese Mixture  
Choice of House Dessert  
Coffee, Tea, and Decaf*

### ***Working Lunches***

*~50 people maximum~*

#### ***Croissant Sandwich***

*Smoked Turkey or Honey Ham on a  
Freshly Baked Croissant  
Served with Potato Salad and  
Apple Pie  
Coffee, Tea, Decaf*

#### ***Club Sandwich***

*A Triple-Decker of Ham, Turkey, Bacon,  
Lettuce and Tomato on  
Whole Wheat Toast with  
Potato Salad and  
Apple Pie  
Coffee, Tea, Decaf*

#### ***Philly Cheesesteak Sandwich***

*Shaved Prime Rib with  
Sautéed Peppers, Onions, and  
Melted Provolone Cheese on a  
Freshly Baked Hoagie  
Served with Chips  
Choice of Fudge Brownie or  
Jumbo Cookie  
Coffee, Tea, Decaf*

#### ***Grilled Chicken Sandwich***

*Grilled Chicken Breast with Bacon,  
Melted PepperJack Cheese, and  
Chipotle Mayonnaise on a  
Freshly Baked Hoagie  
Served with Chips  
Choice of Fudge Brownie or  
Jumbo Cookie  
Coffee, Tea, Decaf*

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**Luncheon Buffet**  
~Minimum of 35 People~  
**Food service is for one (1) hour.**

***The Deli Buffet***

*Creamy Potato Salad, Pasta Salad  
Freshly Shredded Cole Slaw  
Platters of Deli Styled Roast Beef, Turkey, Ham,  
Cheddar, and Swiss Cheeses  
Assorted Sliced Breads and Rolls  
Condiments to include Lettuce, Tomato,  
Pickles, Mayonnaise, and Mustard  
Assorted Chips  
Brownies and Assorted Jumbo Cookies  
Coffee, Tea, and Decaf*

*\*Add Soup Du Jour*

***A Touch of Rome***

*Fresh Caesar Salad  
Sliced Roma Tomatoes with  
Mozzarella and Fresh Basil  
Antipasto of Pepperoni, Black Olives,  
Roasted Peppers, Pepperoncini,  
Onion, and Romaine Lettuce  
Lasagna  
Cheese & Meat Tortellini with a  
Cream Sauce  
Chicken Cacciatore  
Sautéed Zucchini and Squash  
Focaccia Bread  
Tiramisu  
Coffee, Tea, and Decaf*

***Americana***

*Marinated Tomato-Onion-Cucumber Salad  
Creamy Macaroni Salad  
Crispy Fried Chicken  
Jumbo Hotdogs  
Old Fashioned Grilled Hamburgers  
Baked Beans, Corn Cobbettes  
Breads, Relishes, and  
Condiments  
Apple Pie and Southern Pecan Pie  
Coffee, Tea, and Decaf*

***Soup, Salad and Potato Bar***

*(2) Soup of the Day  
Bowls of Mixed Spring Greens,  
Fresh Spinach, and Crisp Romaine  
Savory Croutons, Diced Hard Boiled Eggs,  
Grated Parmesan Cheese, Sliced Onions,  
Black Olives, Cherry Tomatoes  
Italian, Ranch, Bleu Cheese,  
And French Dressings.  
(Regular and Low Calorie available)  
Jumbo Baked Potatoes with Sour Cream, Bacon Bits,  
Shredded Cheddar Cheese, Whipped Butter  
Key Lime Pie  
Coffee, Tea, and Decaf*

*\*Add strips of grilled chicken and  
julienne ham for an additional cost*

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## ***Luncheon Buffet***

*~Continued, Minimum of 35 People~  
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### ***Trip to Old Mexico***

*Tortilla Chips and Salsa  
Southwest Garden Salad  
Marinated Beef and Chicken Fajitas  
Cheese Enchiladas  
Tamales  
Refried Beans  
Spanish Rice  
Warm Flour Tortillas  
Flan  
Coffee, Tea, and Decaf*

### ***BBQ Buffet***

*Freshly Shredded Cole Slaw  
Creamy Potato Salad  
Pit Smoked Brisket  
Golden Pulled Pork  
Smoked Sausage  
Slow Simmered Green Beans with Onions  
Creamy Macaroni Salad  
Assorted Relishes  
Rolls  
Apple Pie and Southern Pecan Pie  
Coffee, Tea, and Decaf*

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