



Heritage Catering

Quality Service with a Resort Feel

Lunches

BUFFET LUNCH SELECTIONS

Buffets will be service for 90 minutes. Water service is included.

Selected lunches will include bread service.

Enhance your meal by adding raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade for an additional \$.50 per person.

Taco & Fajita Bar **\$19.50**

mixed green salad, chips & salsa, spanish rice, refried beans, ground beef, grilled fajita chicken, soft & hard shells, assorted toppings, churro bites, almond cookies, flan (no bread service)

Delicatessen **\$18.95**

soup de jour, mixed green salad, pasta salad, roasted vegetable platter, hummus, roast beef, turkey, ham, salami platter, assorted cheeses, fresh baked rolls, lettuce, tomatoes, pickles, cookies & brownies (no bread service)

Island Buffet **\$18.95**

coleslaw with miso dressing, spicy cucumber salad, spring rolls, sweet & sour meatballs, huli huli chicken, steamed brown rice, banana cream pudding, lemon squares, white chocolate macadamia nut cookies (no bread service)

The Rancher (gluten free) **\$19.50**

mixed green salad, ranch style rolls, baked beans, roast beef, sautéed corn, dutch-oven potatoes, peach cobbler and ice cream

Southwest **\$20.50**

southwest black bean salad, jalapeno poppers, spanish rice, pie azteca con pollo, taco meatloaf, beef taquitos, salsa, guacamole, sour cream, cheesecake chimichanga, sopapillas, fruit salsa cups

Viva Italia **\$20.95**

caesar salad, fresh baked bread, tarragon salmon, roast pork, creamy risotto, grilled vegetable tray, cheese cake tasters, lemon bars, chocolate mousse torte

Straight off the Grill **\$21.95**

mixed green salad with ranch dressing, roasted garlic mashers, steamed chef cut vegetables, chipotle mango BBQ chicken, porter marinated grilled beef tender with gorgonzola compound butter, grilled pineapple with pound cake and rum caramel sauce, assorted cookies

BBQ Buffet **\$18.50**

mixed green salad, coleslaw with dressings, dutch oven potatoes, baked beans, pulled pork sandwich with fixins, peach cobbler and ice cream

PLATED LUNCH SELECTIONS

Please allow 90 minutes for lunch. Water service is included.

Selected lunches will include bread service.

Enhance your meal by adding raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade for an additional \$.50 per person.

All lunches include a Chef's choice dessert.

Add a garden fresh salad for an additional \$1.50 per person.

Chipotle-Mango BBQ Chicken (gluten free) **\$18.50**

6oz grilled chicken breast, chipotle-mango BBQ sauce, roasted corn mashers, steamed green beans

Swiss Steak **\$18.95**

braised top sirloin, mushrooms & tomatoes demi, roasted garlic mashers, steamed garden vegetables

Chicken Enchiladas **\$17.95**

chicken enchiladas, tomatillo sauce, spanish rice, refried beans, chips & salsa appetizer

Orange Peel Beef **\$20.50**

grilled beef shoulder tender, steamed brown rice, orange glaze, ginger infused sautéed vegetables

Meatballs with Penne Pasta **\$17.50**

meatballs, parma rosa sauce, penne pasta, zucchini, yellow squash

Southwest Chicken (gluten free) **\$17.95**

spiced rubbed grilled chicken, sweet potato mashers, warm pineapple compote, roasted asparagus

*Vegetarian, wheat and gluten free options are available upon request.

7.75% local tax and 21% gratuity charge will apply





PLATED WRAPS & COMPOSED SALAD & SPECIALITY SELECTIONS

Please allow 90 minutes for lunch. Selected lunches will include bread service. Water service is included. Enhance your meal by adding raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade for an additional \$.50 per person.

All lunches include a Chef's choice dessert.

Add a garden fresh salad for an additional \$2.75 per person.

Vegetable Lasagna (vegan, gluten free)	\$14.95
<i>layered zucchini, yellow squash, mushrooms, potatoes, eggplant, roasted peppers with a chickpea puree</i>	
Black Bean & Sweet Potato Enchiladas (vegan)	\$12.50
<i>black bean enchiladas, tomatillo sauce, spanish rice, refried beans</i>	
Chicken Cobb Salad	\$14.95
<i>crisp romaine lettuce, grilled chicken, avocado, tomatoes, bacon, bleu cheese, egg, roasted shallot dressing. (includes bread service)</i>	
Roast Turkey	\$12.95
<i>fresh baked hoagie roll, roast turkey, lettuce, tomato, cornbread stuffing, cranberry sauce, avocado spread, sweet potato chips</i>	
Thai Grilled Chicken Salad	\$14.50
<i>crisp romaine lettuce, edamame beans, roasted red bell peppers, avocado, cucumbers, grilled chicken, cilantro mango vinaigrette (includes bread service)</i>	
Chicken Salad Wrap	\$12.50
<i>grilled chicken, cashew, feta, and grape chicken salad, mixed greens, pasta salad</i>	
Turkey BLT on Wheat Berry Bread	\$12.95
<i>oven roasted turkey, bacon, lettuce, tomato, provolone, potato salad</i>	



BOX LUNCHES

Box lunches can be purchased for off property activities.

A supplemental charge of \$2.00 per person will be added to the event if the lunches are eaten on property.

Bottled water is offered with all lunches.

Turkey Sub	\$13.95
<i>sliced turkey, provolone, lettuce, tomato, cheese, whole fruit, chips, cookie</i>	
Chicken Salad Wrap	\$15.95
<i>grilled chicken, cashews, grapes, mixed greens, flour tortilla, whole fruit, chips cookies</i>	
Ham & Swiss on Rye	\$14.50
<i>smoked ham, swiss lettuce, tomato, potato salad, cookies</i>	

7.75% local tax and 21% gratuity charge will apply

10/1/2019