

LUNCHEON BUFFET

ASIAN BUFFET

Seasonal Greens with Rice Wine Vinaigrette

Thai Vegetable Salad with Cellophane Noodles

*Oriental Bean, Shiitake Mushroom and Almond Salad
with Ponzu Sauce*

Curried Seafood Salad with Mango

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Beef and Snow Peas in Oyster Sauce

Chicken Breast Moo Goo Gai Pan

Steamed Dim Sum with Soy Dipping Sauce

*Wok Charred Vegetables
with Sesame Seeds*

Fried Rice

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Banana Lumpia with Caramel

Coconut Rice Pudding

Chocolate Mandarin Terrine

Fortune Cookies

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Peabody Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 50 guests

LUNCHEON BUFFET

DELI BUFFET

*Seasonal Field Greens
with Cherry Tomatoes and Assorted Dressings*

Sliced Fresh Fruit and Seasonal Berries

*Red Bliss Potato and Green Onion Salad
with Stone Ground Mustard Dressing*

Pasta Salad with Julienne Vegetables

Cucumber, Tomato and Feta Cheese Salad with Nicoise Olives



*Decorative Display of Deli Meats and Cheeses Including:
Genoa Salami, Smoked Ham, Roast Beef, Roast Turkey
Swiss, Cheddar and Provolone Cheeses*



*Freshly Baked Peabody Deli Breads
Appropriate Condiments*



*Freshly Baked Brownies
Chocolate Chip, Oatmeal and Chocolate Nut Cookies*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Enhance with a Hot Pasta

Tri-Colored Tortellini with Light Cream

~ or ~

Penne a la Arrabbiata

Minimum 15 People

Special arrangements may be made for groups less than 15 people

LUNCHEON BUFFET

GARDEN SALAD BUFFET

Chef's Homemade Soup



Sliced Fresh Seasonal Fruit with a Strawberry Yogurt Sauce

Cucumber and Dill Salad

Mushroom and Artichoke Salad

*Red Bliss Potato and Green Onion Salad
with Stone Ground Mustard Dressing*

*Curried Chicken and Roasted Pecan Salad
with Granny Smith Apples*

Tabouleh Salad

Orzo and Shrimp Salad with Dill

*Ham and Asparagus Salad
with Stone Ground Mustard Dressing*

*Fresh Garden Greens
with Garlic Croutons, Bacon Bits, Shredded Cheese,
Cucumbers, Carrots, Chick Peas, Mushrooms, Tomatoes,
Broccoli Florets and Sliced Olives
Chef's Selection of Fat Free and Low Fat Dressing*



*Sweet Assortment from the Pastry Shop
to include Tarts, Cakes and Pies*



A Selection of Baked Peabody Breads and Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 50 guests

LUNCHEON BUFFET

PEABODY BUFFET

*Baby Greens with Seasonal Tomatoes
and Aged Sherry Vinaigrette*

Orecchiette and Shrimp Salad with Dill

Cucumber and Red Onion Salad with Sweet Vinaigrette

*Poached Asparagus and Parma Ham
with Shaved Reggiano Parmesan*

*Marinated Mushroom and Artichoke Salad
with Olive Oil Cured Shallots*



*Grilled N.Y. Strip Steaks
with Caramelized Onions and Merlot Sauce*

*Sautéed Chicken Breast, Roasted Mushrooms
and Tarragon Chicken Jus Lié*

*Broiled Fresh Florida Fish
with a Mango Coulis and Cilantro*

Chef's Selection of Seasonal Vegetables and Rice



*Sweet Assortment from the Pastry Shop To Include:
Tarts, Cakes and Pies*

Freshly Baked Peabody Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 50 guests

LUNCHEON BUFFET

ITALIAN BUFFET

Panzanella Salad

Caesar Salad with Focaccia Croutons

Fusilli Pasta Salad with Shrimp and Pesto

Fresh Mozzarella and Tomato Salad with Basil Vinaigrette



Assorted Pizzas

Vegetable, Pepperoni and Cheese

Grilled Grouper

*with Tomatoes, Onions, Olives, Garlic Fondue
and Extra Virgin Olive Oil*

*Grilled Breast of Chicken and Wild Mushrooms
with Pommery Mustard Sauce*



Please Select One:

*Baked Penne Pasta with Sausage,
Roasted Peppers and Fresh Tomato Basil Sauce
~ or ~*

*Baked Rigatoni with Seasonal Vegetables
and a Light Parmesan Cream*

Vegetable Ratatouille



Italian Desserts to Include:

Tiramisu, Cannoli, Caramelized Pear and Pine Nut Tart, Hazelnut Cake and Caramel Flan

Herb Focaccia, Garlic Bread Sticks and Hard Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 50 guests

LUNCHEON BUFFET

MEXICAN BUFFET

Southwest Tomato-Tortilla Soup

Corn Salad with Chorizo Sausage and Sun-dried Tomatoes

Southwestern Style Caesar Salad

*Black-eyed Pea and Bay Shrimp Salad
with Cilantro Vinaigrette*

*Red, Golden and Blue Tortilla Chips
with Fresh Tomato Salsa, Guacamole,
Sour Cream and Scallions*



Tacos with Seasoned Ground Beef

Fajitas

*Marinated Beef and Chicken Strips
Onions and Peppers*

*Served with Flour Tortillas, Guacamole, Grated Cheese,
Sour Cream and Diced Tomatoes*

*Cheese and Onion Enchiladas
with a Chipotle Pepper Sauce*

Mexican Rice

*Freshly Baked Jalapeño Cornbread,
Cayenne Cheese Straws and Rolls with Butter*



*Kahlua Cheesecake, Caramel Flan, Churros,
Mexican Chocolate Cake Glazed with Coffee-Flavored Ganache*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 50 guests

LUNCHEON BUFFET

EXECUTIVE DELI BUFFET

*Hot House Tomato and Buffalo Mozzarella Salad
with Opal Basil Vinaigrette*

*Hearts of Romaine
with Shaved Parmesan and Focaccia Croutons
Caesar Dressing*

*Yukon Gold Potato Salad
with Whole Grain Mustard Dressing*

*Farfalle Pasta Salad
with Bay Shrimp, Sweet Peppers
and Lemon Sage Vinaigrette*

*Grilled Vegetable and Feta Cheese Panzanella
with Extra Virgin Olive Oil*

*Display of Imported and Domestic Cheeses
Sliced Fresh Seasonal Fruits and Berries*



Selection of Carved Meats to Include:

Slow Roasted Sage Crusted Turkey Breast

Garlic Rubbed Beef Tenderloin

Maple Glazed Pork Loin

*Sliced Tomato, Onion, Lettuce, Cheddar and Provolone Cheeses,
Dijon Mustard and Herbed Mayonnaise*



Assorted Baked Deli Breads and Rolls

Assorted Selection of Pastries, Cakes and Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 50 guests

LUNCHEON BUFFET

J.J. MALLARD BUFFET

Sweet-and-Sour Cabbage and Vegetable Salad

*Baby Spinach, Crisp Pancetta and Walnuts
with Apple Cider Vinaigrette*

*Tomato, Hearts of Palm and Bermuda Onions
with Balsamic Vinaigrette*

*Carrot and Raisin Salad
with Late Harvest Wine Vinaigrette*

*Fresh Seasonal Fruit Kabobs
with Strawberry Yogurt Sauce*

Freshly Made Tuna Salad

Oriental Marinated Chicken Salad



Cold Poached Salmon with Champagne Chive Sauce

*Chilled Beef Tenderloin
with Whipped Horseradish Dipping Sauce*



Assorted Freshly Baked Breads and Rolls

Appropriate Condiments



*Assorted Selection of Baked Pastries,
Cakes and Fruit Tarts*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 50 guests