

### Suggested Lunch Menus

For additional menus offered by the hotel please refer to the 2015 Catering Menus by visiting <http://conference.painweek.org/menus>

### PLATED LUNCH

#### **FIRST COURSE OPTIONS – Select ONE**

- Tomato Bisque - California Ranch Olive Oil, Parmesan Crostini
- Grapefruit and Avocado Salad - Rocket Greens, Toasted Almonds, Fresh Mint, Chili Lime Dressing
- Zucchini & Fennel Salad - Nicoise Olives, Ricotta Salata, Green Onions, Lemon Shallot Vinaigrette
- Mixed California Lettuces - Candied Walnuts, Fresh Strawberries, Crumbled Goat Cheese, Pomegranate Balsamic Dressing
- Arugula and Shaved Heirloom Carrots - Asparagus, Watermelon Radish, Cracked Coriander and Honey Vinaigrette
- Baby Gem Lettuce - Piquillo Peppers, Parmesan Reggiano, Garlic Croutons, Caesar Dressing
- Cobb Salad - Cooked Egg, Bacon, Avocado, Blue Cheese, Classic Derby Dressing

#### **ENTRÉE OPTIONS – Select ONE**

- Salmon Nicoise - Fingerling Potatoes, Haricot Vert, Tomato, Egg, Olives, Green Goddess Dressing
- Beer Braised Bratwurst - Sweet and Sour Cabbage, Black Pepper Spaetzle, Whole Grain Mustard Sauce
- Semi-Boneless Rotisserie Style Half Chicken - Potato Puree, Ragout of Vegetables, Roasted Chicken Gravy

#### **DESSERT COURSE OPTIONS – Select ONE**

- New York Cheese Cake with Mixed Berry Sauce
- Mascarpone Mousse with Strawberry Compote and Fresh Berries
- White Chocolate Mousse with Exotic Cream, Coconut Crunch
- Almond and Apricot Mousse Cake with Candied Almonds and Tropical Sauce
- Vanilla Yogurt Panna Cotta with Raspberry Sauce and Fresh Berries (Gluten Free)
- Banana Cream Pie with Whipped Cream, Caramel Sauce
- Key Lime Tart with Vanilla Sable, Raspberry Sauce, Fresh Raspberries

### BUFFET LUNCH OPTIONS

#### **HARMON DELI BUFFET this will require an additional \$509.40**

- Mixed California Lettuces (GF) with Balsamic Vinaigrette, Creamy Italian Dressing
- Creamy Cabbage and Carrot Coleslaw (GF) with Buttermilk Dressing
- Cold German Potato Salad (GF) with Celery, Cornichons, Toasted Caraway, Cider Vinaigrette
- Sliced Cold Cuts and Deli Salads (GF) to include Turkey Breast, Roast Beef, Country Ham, Genoa Salami, Albacore Tuna Salad, Deviled Egg Salad
- Selection of Cheeses to include Aged Swiss, Sharp Cheddar, Muenster, Smoked Gouda
- Freshly Baked Sliced Breads and Sandwich Rolls
  - \*Gluten Free Rolls Available\*
- Shredded Lettuce, Sliced Tomato, Sliced Onion
- Assorted Pickles, Sours, and Sandwich Condiments
- Kettle Chips with French Onion Dip
- Fresh Fruit Salad (GF)
- DESSERTS



- Carrot Cakes
- Chocolate Fudge Cakes
- Banana Cream Pies

**NEW YORK DELI BUFFET this will require an additional \$2,071.20**

- Baby Iceberg Lettuce (GF) - Shaved Red Onion, Tomato Wedges, Hot House Cucumbers, Creamy Italian Vinaigrette, Chunky Bleu Cheese Dressing
- Roasted Red and Yellow Peppers (GF) - Wild Arugula, French Feta, Toasted Pine Nuts, Lemon Herb Dressing
- Tortellini Pasta Salad with Sundried Tomatoes, Fresh Mozzarella, Sweet Basil Pesto
- Grilled Chicken Salad Sliders with Shaved Lettuce, Plum Tomato, Soft Parker House Rolls
- Italian Grinders with Genoa Salami, Coppa Ham, Pepperoni, Mortadella, Provolone, Submarine Dressing, Italian Sesame Roll
- Hebrew National All Beef Hot Dogs with Traditional Accompaniments
- Shaved Hot Pastrami with Sauerkraut, Brown Deli Mustard, Marbled Rye Bread
- Kettle Chips with French Onion Dip
- Fresh Fruit Salad (GF)
- DESSERTS
  - New York Cheesecakes
  - Assorted Cookies
  - Strawberry Cream Pie

**FLAVORS OF THE SOUTH LUNCH BUFFET this will require an additional \$3,633.00**

- Market Field Greens (GF) with Tomatoes, Cucumbers, Radishes, Country Buttermilk Dressing and Red Wine Vinaigrette
- Crunchy Kale Slaw (GF) with Carrots, Cabbage, Dried Bing Cherries, Toasted Pumpkin Seeds, Poppy Seed Dressing
- Pee Wee Potato and Egg Salad (GF) with Green Beans, Herb Pesto
- Buttermilk Fried Chicken with Black Pepper Gravy
- New Orleans Style Shrimp and Grits (GF) with Aged Cheddar, Tasso Ham
- BBQ Dry Rubbed Beef Tri Tip with Ginger Bourbon Glazed Carrots, Tangy BBQ Sauce
  - CHEF ATTENDED REQUIRED \$195++
- Butter Brushed Biscuits
- Fresh Fruit Salad (GF)
- DESSERTS
  - Banofi Tarts
  - Pecan Chocolate Pies
  - Warm Bourbon Bread Pudding with Vanilla Sauce

**THE CANTINA LUNCH BUFFET this will require an additional \$3,633.00**

- Shrimp Campechana (GF) with Fresh Lime, Sea Salt, Cilantro
- Salsa Bar with Flash Fried Corn Tortilla Chips with Salsa Roja, Salsa Verde, Pico De Gallo, Guacamole
- 'Machete' Chopped Salad (GF) with Pickled Onions, Black Beans, Sweet Corn, Spicy Pepitas, Crumbled Cojita Cheese, Tomato-Cumin Dressing
- Build Your Own Taco with Marinated Beef Birria and Smoky Chicken Tinga, Shredded Lettuce, Jack Cheese, Sour Cream, Onion and Cilantro Relish and Served with Warm Flour Tortillas



- Achiote Rubbed Mahi Mahi (GF) with Pineapple and Habanero Salsa, Tamarind Sauce
- Spanish Rice and Refried Beans (GF)
- Freshly Baked Corn Bread
- Sweet Creamery Butter
- DESSERTS
  - Key Lime Tarts
  - Spiced Mexican Chocolate Tart
  - Dulce de Leche Rice Pudding