

The Salad Bar



Starters

Fresh Fruit Salad Topped with Berries
Rainbow Pasta Salad with Balsamic Vinaigrette
Assorted Crackers
Mixed Green Garden Salad
Fresh Caesar Salad with Caesar Dressing, Croutons and
Parmesan Cheese



Toppings

Cheddar and Mozzarella Cheese

Bacon Bites

Sliced Hard Boiled Eggs

Chopped Tomatoes

Onions

Cucumbers

Sliced Mushrooms

Sunflower Seeds

Homemade Fresh Seasoned Croutons

Dressings

Ranch & Italian

Sweets

Freshly Baked Chocolate Chip and Macadamia Nut Cookies

Beverages

Regular & Decaffeinated Classic

Gourmet Coffee

Sweet and Un-Sweet Tea, Water

Add Chef Smoke's Famous Shrimp Bisque \$2.00 per person

Taco and Fajita Bar

Grilled Chicken Strips with Peppers and Onions
Seasoned Angus Ground Beef
Black Bean Dip and Spanish Rice
Taco Shells, Flour Tortillas, Tri-Colored Chips
Chopped Tomatoes, Diced Onions, Chopped Romaine Lettuce
Shredded Cheddar Cheese, Sour Cream, Guacamole, and Salsa



Freshly Baked Cookies or Brownies

Regular and Decaffeinated Classic Gourmet Coffee, Sweet and Un-Sweet Tea, Water

ALL PRICES ARE SUBJECT TO CURRENT SALES TAX AND A 20% SERVICE CHARGE TRAVEL FEE MAY APPLY



Design a Deli Buffet

Choose Three

Roast Beef Turkey Breast Honey Smoked Ham Genoa Salami Corned Beef Pastrami

Choose Two

Cheddar Swiss Monterey Jack Provolone

Choose Two

Pasta Salad Italian Pasta Salad Mustard Potato Salad Pesto Tortellini Dill Redskin Potato Salad Macaroni Salad The Flame's Tossed Salad



Includes Breads, Condiments, and Dessert of Freshly Baked Cookies or Brownies Regular and Decaffeinated Classic Gourmet Coffee, Sweet and Un-sweet Tea, Water

Add Chef Smoke's Shrimp Bisque Soup, Hearty Vegetable Soup or Chicken Noodle Soup

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Lunch Buffet

Two Entree or Three Entree Options

Buffet Includes The Flame's Rolls with Whipped Margarine

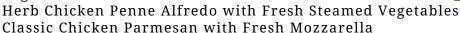
Choose One Salad

Fresh Mixed Green Garden Salad with Grape Tomatoes and Sliced Cucumbers Caesar Salad

Fruit Salad with Pineapple, Cantaloupe, Honeydew and Grapes

Choose Two or Three Entrees

Grilled Salmon with Lemon Beurre Blanc Sauce
Asian Flank Steak over Egg Noodles
Grilled Pork Tenderloin Medallions with Hunters Sauce
Southern Fried Chicken
Southern Baked Chicken
Beef Tips in a Bourguignonne Sauce with Mushrooms
Beer Battered Fried Shrimp
Vegetables Baked Ziti

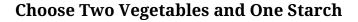


Tuscan Style Lasagna Prime Angus Ground Beef, Fresh Mozzarella and Chopped Tomatoes

Chicken Supreme with Smoked Bacon, Mozzarella Cheese and Mushrooms over Rice Pilaf

Chicken Roma Stuffed with Spinach, Mushrooms, Pine Nuts, and Mozzarella with Sun Dried Tomato Cream Sauce

Chicken Carbonara Served in a Creamy White Wine Sauce with Chopped Bacon, Garlic and Fresh Parmesan



Vegetables

Green Beans Honey-Glazed Baby Carrots Roasted Vegetable Medley Broccoli, Cauliflower, Carrots Buttered Corn

Starch

Roasted Redskin Potatoes Cheesy Garlic Mashed Potatoes Asiago Scalloped Potatoes Wild Rice Pilaf Spanish Rice

Choose One Dessert

Strawberry Shortcake Lemon Cake Pineapple Cake Double Chocolate Cake Carrot Cake Praline Bread Pudding

Marble Cake Classic Yellow Cake Red Velvet Cake

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Seated Luncheon

All selections are accompanied by Chef's complimenting Fresh Vegetables and Starch, The Flame's Rolls with Whipped Margarine, Choice of Garden Salad and Specialty Dessert

Regular and Decaffeinated Classic Gourmet Coffee, Sweet and Unsweetened Tea, Water

Mahi-Mahi with Mango Pomegrante Sauce

Roasted Chicken with Thyme Jus

Roasted Medallions of Beef with Mushroom Brandy Sauce

Chicken Cordon Bleu Made with Ham and Swiss Cheese

Rolled Chicken Breast Stuffed with Andouille and Smoked Gouda

Beef Tips served in a Puff Pastry Shell with a Button Mushroom Sauce

Grilled Shrimp Classico with Fresh Basil and Tomatoes in a Garlic-Butter Sauce

Bourdon Pork with Caramelized Bourbon Apple Chutney

Chicken Supreme with Smoked Bacon, Mozzarella Cheese and Mushroom

Roasted Chicken Stuffed with Spinach Mushroom Risotto with Garlic Lemon Sauce

Chicken Roma with Spinach, Mozzarella and Sun Dried Tomato Cream Sauce

Add Chef Smoke's Shrimp Bisque Soup

Combination Plates Available Upon Request. Please Call for a Custom Proposal

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Boxed Lunches

Selection of Sandwiches

Walnut Chicken Salad Croissant with Lettuce and Tomatoes

Croissant Club with Thinly Shaved Fresh Turkey, Ham and Swiss Cheese stacked with Lettuce and Tomatoes

Deli Stack with Salami, Ham, Provolone Cheese, Sliced Tomatoes

Classic Hoagie with Cured Ham, Provolone Cheese, Sliced Tomatoes, Yellow Peppers and Shredded Lettuce with Olive Oil ad Basil Dressing

Classic Italian with Pepperoni, Salami, and Sliced Ham with Provolone Cheese and Red Onions on Soft Italian Bread

Chicken and Portobello Mushroom Sandwich with Swiss Cheese, Lettuce and Tomatoes on a Hoagie Roll



Pita Wrap with Grilled Chicken, Pesto and Olive Oil, Sliced Tomatoes and Swiss Cheese

Sliced Ham, Herb Cream Cheese, Swiss Cheese and Spinach Leaf on Italian Style Foccia Bread

Smoked Turkey and Havarti Cheese with Sun Dried Tomatoes cheese Filling on Italian Style Foccia Bread

Roast Beef Sandwich with Swiss Cheese on Ciabatta Bread

Triple Decker Classic Club on Whole Wheat Bread

Thick Carved Turkey with a Cranberry Relish on Multigrain Bread

Each Sandwich Includes

Herb Pasta Salad, Potato Salad or Fresh Cut Fruit Salad

Bag of Potato Chips

Freshly Baked Cookies

Mustard and Mayonnaise

Sweet and Unsweet Tea

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