



## LUNCH MENUS



### THE ALEXANDRIAN LUNCH BUFFET

*(Select One)*

HEARTY CHICKEN NOODLE SOUP  
Pasta, Roast Chicken, Seasonal  
Vegetables

MIXED GREEN SALAD  
Toasted Pecans, Buttermilk Chive  
Dressing, Vine Ripe Tomato

BUTTERNUT SQUASH SOUP  
Roasted Squash

CAESAR SALAD  
Sourdough Croutons and Grated  
Parmesan Cheese

SPINACH SALAD  
Cherry Tomatoes, Black Berry  
Vinaigrette, Goat Cheese

CREAMY MUSHROOM SOUP

SHRIMP AND CRAWFISH CHOWDER

### ENTRÉES

*(Select Two)*

ROASTED HERB CHICKEN  
Fresh Rosemary and Garlic Jus

GRILLED FLANK STEAK  
Sautéed Wild Mushrooms and Wine  
Reduction

GRILLED SALMON  
Caper Brown Butter

ROASTED PORK LOIN  
Roasted Granny Smith Apples

J20 JAMBALAYA  
Shrimp, Chicken, Sausage Jambalaya  
served over Rice

SHRIMP SCAMPI  
Sautéed Shrimp, White Wine, Garlic  
Butter Sauce on Linguine

### SIDES

*(Select Two)*

Herb Roasted Potatoes - Sautéed Seasonal Vegetables – Garlic Smashed Potatoes -  
Mac and Cheese – Sautéed Greens – Polenta – Wild Rice - Potato Gratin

### DESSERTS

*(Select one)*

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Seasonal Fruit Cobbler

Pecan Pie

\$38.00 per person

**Add \$5.00 for each additional Salad, \$9.00 for additional entrée.**

**All Food and Beverage Subject to 20% taxable gratuity and 9% tax.**

### **WRAP IT UP**

Mixed Greens with Assorted Dressings  
Country Style Potato Salad

Assorted Wraps:  
Smoked Turkey Wrap  
Roast Beef Wrap  
Grilled Vegetarian Wrap

Selection of Potato Chips  
Chef's Selection of Desserts  
Freshly Brewed Coffees and an Assortment of Tea  
\$30.00 per person

### **DELI BUFFET**

Mixed Seasonal Greens with House Vinaigrette

Assorted Sliced Meats to include:  
Turkey, Roast Beef & Ham

Assorted Sliced Cheeses  
Sliced Ripe Tomato, Onions, Lettuce and Pickles  
Selection of Potato Chips  
Freshly Baked Breads  
Chef's Selection of Desserts  
Freshly Brewed Coffees and an Assortment of Tea  
\$30.00 per person

### **FARMERS MARKET**

Roasted Tomato with Fresh Basil Soup  
Freshly Baked Rolls with Sweet Butter

Build Your Own Cobb Salad:  
Iceberg, Romaine & Mixed Greens, Chicken, Avocado, Plum Tomatoes, Red Onion,  
Hard Cooked Egg, Bacon Bits, Black Olives & Crumbled Blue Cheese  
Butter Milk Chive, Balsamic and Blue Cheese Dressings, Oil and Vinegar  
Classic Caesar Salad with Grilled Beef Medallions, Herbed Croutons and  
Shaved Parmesan

Grilled Farmers Market Vegetable Pasta Salad  
Seasonal Fruits and Berries with Fresh Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea  
\$36.00 per person

***All Food and Beverage Subject to 20% taxable gratuity and 9% tax.***



## PLATED LUNCHES

*Please Select One Item from Each Course.  
All lunches served with fresh baked rolls and butter, soup or salad and dessert selection, Freshly brewed coffee, tea and decaffeinated coffee*

MIXED GREEN SALAD  
Toasted Pecans, Buttermilk Chive dressing

CAESAR SALAD  
Sourdough Croutons and Grated Parmesan Cheese

BEEF AND VEGETABLE STEW

SPINACH SALAD  
Cherry Tomatoes, Black Berry Vinaigrette, Goat Cheese

BUTTERNUT SQUASH SOUP  
Roasted Squash

## ENTRÉES

ROASTED PORK LOIN  
Braised Collard Greens, Garlic Smashed Potatoes Caramelized Onions, Thyme Scented Jus

WILD CAUGHT ROCKFISH  
Creamed Corn, Stewed Tomatoes and Basil Butter, Haricot Vert

GRILLED SALMON  
Caper Brown Butter, with Polenta and Sautéed Greens

GRILLED FLANK STEAK  
Red Wine Reduction, Roast Potatoes and Grilled Asparagus

HERB ROAST CHICKEN  
Brandy Mushroom Sauce, Brown Butter Mashed Potatoes, Sautéed Greens

J20 THREE CHEESE PENNE  
Sun Dried Tomatoes, English Peas and Panko Bread Crumbs

## DESSERTS

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Fruit Tart with Vanilla Custard

Pecan Pie

Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
\$36.00 per person

***All Food and Beverage Subject to 20% taxable gratuity and 9% tax.***



**BOARD ROOM BREAKS**  
*(10 guest minimum)*

**MOVIES**

Popcorn  
Apple Slices, Caramel Fondue  
Soft pretzels, Mustard  
Assorted Nuts  
Soft Drinks  
Freshly Brewed Coffees and  
an Assortment of Tea  
\$15.00 per person

**SOMETHING SWEET**

Homemade Cookies and Brownies  
Chocolate Dipped Strawberries  
Hot Chocolate and Milk  
Freshly Brewed Coffees and an  
Assortment of Tea  
\$15.00 per person

**SOUTHERN**

Mini Lemon Tarts  
Jam and Sugar Cookies  
Fresh Sliced Fruit  
Southern Style Sweet Tea  
Freshly Brewed Coffees and an  
Assortment of Tea  
\$15.00 per person

**HEALTHY**

Fresh Vegetable Crudités with  
Assorted Dips  
Assorted Roasted Nuts  
Fresh Sliced Fruit and Berries  
Chilled Fresh Orange Grapefruit and  
Cranberry Juices  
Freshly Brewed Coffees and an  
Assortment of Tea  
\$14.00 per person

Whole Fruit	\$2.00 per piece
Homemade Cookies and Brownies	\$2.50 each
Bowls of Fresh Popped Popcorn	\$2.00 per person
Mixed Asian Rice Snacks	\$3.00 per person
Assorted Roasted Nuts	\$3.00 per person
Assorted Granola and Power Bars	\$3.00 each
Fresh Banana, Strawberry, & Mango	Small - 5 oz – 3.50
Yogurt Smoothies	8 oz glass - \$5.00 each

**REFRESHMENTS**

Fresh Brewed Coffee (Regular and Decaffeinated)	\$45.00 per gallon
Apple Juice or Apple Cider (seasonal)	\$35.00 per gallon
Iced Tea or Lemonade	\$30.00 per gallon
Assorted Soft Drinks	\$4.00 each
Bottled Still or Sparkling Water	\$8.00 lg \$4.00 sm
Fresh Squeezed Orange, Grapefruit or Cranberry Juice	\$35.00 per gallon

**All Food and Beverage Subject to 20% taxable gratuity and 9% tax.**