



LUNCH BUFFET MENU



LUNCH BUFFET MENU

MENU I

Homemade Meatloaf with Rich Demi Glaze and Fresh Fried Onion
Southern Slow Roasted Chicken
Traditional Baked Creamy Mac 'n Cheese
Sautéed Green Beans
Brussels Sprout Cole Slaw
Perfectly Chocolate Cake and Lemonade Cake with Pink Lemonade Icing

\$36

MENU II

Spicy Adobo Marinated Chicken and Southwest Rubbed Flank Steak
Warm Flour and Wheat Tortillas
Hearts of Palm, Charred Corn and Sherry Black Bean Salad
House Salsa Cruda, Salsa Verde and Pico de Gallo
Sour Cream, Guacamole, Cheddar Cheese, Lettuce, Grilled Peppers and Onions
Red Beans and Rice
Fresh Tortilla Chips
Churros with Dipping Sauce
Tres Leche Cake with Dulce de Leche Drizzle

\$40

MENU III

Refreshing Tomato and Cucumber Salad
Hawaiian Rice with Coconut Pineapple and Almonds
Honey and Thyme Roasted Vegetables
Herb Mashed Potatoes
Huli Huli Marinated Grilled Chicken
Blackened Salmon
Lemonade Cake with Pink Lemonade Icing

\$40



MENU IV

Fresh Greens, Grilled Marinated Zucchini, Danish Bleu Cheese, Sun Ripe Tomatoes,
and Green Goddess Dressing
Brown Buttered Brussels Sprouts and Carrots
Smoked Gouda Grits
Butter Smashed Potatoes
Slow Roasted Chicken Glazed with Baby Rays
Hickory Smoked Beef Brisket
Assortment of Cookies and Brownies

\$44

MENU V

Choose two

Thinly Sliced Beef on Focaccia with Pepper Jack Cheese, Pickled Cucumber and
Roasted Red Pepper

Roasted Turkey, Apple, and Brie on Herb Brioche

Tuna Salad on a Croissant with Garden Fresh Tomato and Aged Cheddar Cheese

Roasted Lemon and Thyme Chicken Salad with Walnuts, Apples, and Avocado on
Fresh Bread

Roasted Turkey and Apple on Brioche

Italian Sandwich with Swiss Cheese, Lettuce, Banana Peppers and Red Wine Vinaigrette

Edamame Hummus with Seasonal Veggies Drizzled with Balsamic Dressing Served on
Homemade Wheat Bread

Choice of Chips or Cookie

\$20

Add-ons:

Pasta Salad with Seasonal Vegetables and Red Wine Vinaigrette

Mixed Green Salad with Tomatoes, Cucumber, Crispy Onion and Ranch
or Sherry Vinaigrette

Lentil Soup or Tomato Bisque Soup

\$4/each



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event. The lunch menu includes gourmet coffee.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 23% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7.5%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The lunch menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

DURATION

The menu prices are designed for 90 minutes of food service.

LINEN

All guest table and buffet linens are included in the menu price, with the exception of the Box Office Hit menu. The client will have a variety of colored 120" linen and napkins.

FOR MORE INFORMATION

(813) 575-7522 info@sbgjcc.com

