

# Lunch Menu



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## Lunch Buffets (Minimum of 25 guests)

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### **Soups** *(Choose One)*

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- Smoked Bacon and Baby Lima Bean Soup
- Spiced Collard Green and Sausage
- Crab and Corn Chowder
- Tomato and Basil
- Lobster Bisque (+4.00 per person)

### **Salads** *(Choose One)*

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- Classic Caesar
- Fresh Mixed Green Salad with Traditional Garnishes and Choice of Dressings
- Fresh Mixed Green Salad with Strawberries, Bleu Cheese, Roasted Pecans and Honey Balsamic Vinaigrette
- Cobb Salad with Bacon, Eggs, Tomato, Gruyere Cheese, Bleu Cheese Dressing

### **Entrees** *(Choose 1 from Group A and 1 from Group B)*

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#### **Group A**

- Southern Fried Chicken
- Barbecue Pork Loin with Jack Daniels BBQ Sauce
- Grilled Chicken Topped with Smoked Gouda and Served with a Creamy Tomato and Chive Sauce

#### **Group B**

- Blackened Grouper with Local Bean and Andouille Ragout
- Seared Salmon with Caramelized Onion & Tomato Ragout and Wilted Arugula
- Peppercorn Crusted Skirt Steak with House Made Worscheshire Demi Glace

All buffets accompanied by Chef's choice of one starch, one vegetable, warm rolls and butter.

### **\*Desserts** *(Choose One)*

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- French Bread Pudding—Warm Pecan and Chocolate Studded Bread Pudding with Crème Anglaise on the Side
- Warm Mixed Berry Cobbler—Strawberry, Blackberry, Blueberry and Raspberries on a Sweet Biscuit Crust and Topped with Streusel, Served with Chantilly Cream
- Chocolate Trifle—Crumbled Chocolate Cake Layered with Chantilly Cream, Served Cold

\$26.00 per person

*All prices subject to 20% service charge and applicable sales tax.*



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## Plated Lunch Menu

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*All entrees include warm rolls, butter, iced tea and coffee service.  
One first course, and one dessert are included with each entrée.*

### **1st Course** (Choose One)

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- Tomato Basil Bisque
  - Seafood Gumbo (+3.00 per person)
  - Corn and Crab Chowder
  - Vegetable Minestrone
  - Lobster Bisque (+4.00 per person)
  - Potato Leek Soup
  - Mixed Green Salad with Balsamic Vinaigrette
  - Caesar Salad
  - Baby Spinach Salad with Warm Bacon Vinaigrette
  - Cobb Salad (chopped) with Bacon, Eggs, Tomato, Gruyere Cheese, Bleu Cheese Dressing
- Dressing Options: Honey Balsamic Vinaigrette, Honey Mustard Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Jalapeno Ranch, Ranch, Smoked Tomato Ranch and Five Flavor Asian Vinaigrette

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### **Entrée** (Choose One)

- Farfalle Pasta with Grilled Chicken, Crimini Mushrooms, Pearl Onions, Spinach & Roasted Garlic Cream \$24.50
- Roasted Pork Loin with Apple Creole Mustard Glaze \$25.00
- Grilled Chicken Topped with Smoked Gouda and Served with a Creamy Tomato and Chive Sauce \$26.00
- Rosemary Flavored Shrimp with Grilled Chicken, Roasted New Potatoes and Sautéed Zucchini and Squash Vegetable Hash \$28.00
- Sautéed Gulf Grouper Topped with a Crab, Roasted Shallot and Mushroom Medley with Tarragon Cream Sauce \$33.50
- Filet of Beef with Au Poivre Sauce \$36.00

*All prices subject to 20% service charge and applicable sales tax.*



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## Platd Lunch Dessert Menu

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### *Desserts (Choose One)*

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- **Key Lime Pie** - Graham Cracker Crust, White Chocolate Layer, Joe & Nellie's Key Lime Juice, Cream Cheese, Chantilly Cream, Lime Slices, Raspberry Coulis
- **French Bread Pudding** - Pecan and White Chocolate Studded Bread Pudding, Carmel Sauce, Crème Anglaise and Chantilly Cream
- **Apple Tart** - Grannysmith Apples, Brown Sugar Streusel, Crumb Topping, Caramel Sauce, Cinnamon Infused Chantilly Cream
- **Cheese Cake** - Graham Cracker Crust, Creamy Cheesecake, Dulce de Leche Sauce, Chantilly Cream and Strawberries
- **Chocolate Bundt Cake** - Devils Food-Style Bundt Cake, Dark Chocolate Ganache, Chocolate Sauce, Chantilly Cream and Chocolate Shavings

The Governors Club is always happy to create custom menus to fit a theme or budget.

Let your catering director know what you are looking for and we will design a menu to fit your needs.

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## Sandwich Buffet

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### ***Deluxe Sandwich Buffet***

\$17.50

- Gourmet Meats and Cheeses
- Assorted Fresh Breads
- Lettuce Tomato, Onion, Pickles & Appropriate Condiments
- Red Bliss Potato Salad
- Carrot & Cabbage Slaw
- Coffee, Iced Tea and Soft Drinks
- Fresh Baked Cookie Platter

*All prices subject to 20% service charge and applicable sales tax.*

