

# "GRANDMOTHER'S SOUP & SALAD LUNCHEON BUFFET"

## SOUP DU JOUR

THE CHEF'S CHOICE OF TWO  
HEARTY HOMEMADE SOUPS PREPARED  
WITH ONLY THE FINEST INGREDIENTS

### CHICKEN CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED IN A  
CLASSIC CAESAR DRESSING WITH  
GRILLED CHICKEN BREAST

### GARDEN SALAD

SPRING GREENS TOSSED WITH DICED  
TOMATOES, ROASTED RED PEPPERS  
AND THE HOUSE VINAIGRETTE

### HOMEMADE POTATO SALAD

A HOMEMADE POTATO SALAD WITH  
BOILED EGG IN A DRESSING WITH  
JUST A HINT OF TANGY MUSTARD

### SEASONAL FRUIT SALAD

CHILLED FRESH SEASONAL FRUIT  
BROUGHT TOGETHER IN THEIR  
OWN NATURAL JUICES

### CHICKEN SALAD

TENDER CHUNKS OF SEASONED CHICKEN  
TOSSED WITH WHITE GRAPES, DICED RED  
ONION AND TOASTED WALNUTS

### TUNA SALAD

WHOLE CHUNK WHITE TUNA PREPARED  
WITH GRATED CARROT AND JUST A  
TOUCH OF CREAMY MAYONNAISE

### SHRIMP SALAD

FRESH SHRIMP TOSSED WITH MINIATURE SHELL PASTA  
AND DICED SWEET PEPPERS IN A LIGHT CREAMY DRESSING

### THE BREAD BOARD

A VARIETY OF FRESHLY BAKED BREADS,  
PETIT PAIN ROLLS AND CRISP FLATBREAD CRACKERS

### DESSERT

A DELICIOUS HOMEMADE DOUBLETREE SIGNATURE DESSERT  
SELECTED BY THE CHEF

### BEVERAGES

A VARIETY OF CHILLED SOFT DRINKS, MINERAL & SPRING WATER  
AND ICED TEA

### \$26.95 PER PERSON

20 PERSON MINIMUM MONDAY THROUGH FRIDAY AND 50 PERSON MINIMUM  
SATURDAY & SUNDAY WITH A \$5.00 PER PERSON SURCHARGE  
A 7% STATE SALES TAX AND A 21% SERVICE GRATUITY CHARGE WILL BE ADDED  
LUNCHEON BUFFETS ARE SERVED UNTIL 2:00 PM