



C A R I B E R O Y A L E

ALL-SUITE HOTEL  
& CONVENTION CENTER

## THEMED LUNCH BUFFETS

Selections Include Iced Tea, Coffee, Decaffeinated Coffee and Tea  
(Minimum of 50 Guests)

### Deluxe Deli

New Potato Salad, Creamy Cole Slaw, Tropical Fresh Fruit Salad

A Deli assortment including Roast Beef, Honey Glazed Ham,

Roasted Breast of Turkey, Genoa Salami

American, Swiss and Provolone Cheese,

Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce,

Black Olives, and Dill Pickle Spears

An array of Breads, Rolls, Mayonnaise, Mustard, Dijon Mustard, and Horseradish

Assorted Ginger and Sugar Cookies, and Fruit Tartlets

\$38.00

### Spring Salad

Fresh Florida Fruit Salad, Chilled Pasta Salad, Fresh Seasonal Greens

House and Ranch Dressing

Fresh Buffalo Mozzarella and Vine Ripe Tomatoes, Grilled Marinated Chicken and Pesto Salad,

Albacore Tuna Salad, Seafood Salad

White and Wheat Pita, Sliced Rolls, and Croissants

Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce, Black and Green Olives,

Dill Pickles, Pepperoncini, Alfalfa Sprouts, Mayonnaise and Mustard

Make your own Strawberry Shortcake

\$38.00

### Sandwich Shop

Tossed Green Salad with House and Ranch Dressing

Warm German Potato Salad, Tortellini with Sun Dried Tomato and Pesto,

Turkey or Corned Beef Reuben's on Marbled Rye

with Sauerkraut, Swiss Cheese, and Russian Dressing,

Homemade Cheese and Pepperoni Pizza

Make Your Own Philly Cheese Steak

Philly Steak with Grilled Onions, Peppers, Mushrooms, and Mini Hoagie Rolls

Hot White Cheese Sauce

Potato Chips

Chocolate Brownies and Blondies

\$41.00

2010 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.

REVISED January 26, 2010



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## THEMED LUNCH BUFFETS

### **Mexican**

Tossed Garden Salad, Marinated Tomato Avocado Salad,  
Marinated Beef and Chicken Fajita with Grilled Onion and Peppers, Seasoned Taco Beef  
Guacamole, Jack Cheese, Jalapeno Peppers, Sour Cream, Shredded Lettuce  
Chopped Tomato, Green Tomato Salsa, and Pico de Gallo  
Warm Corn Tortilla Shells and Soft Flour Tortillas  
Tortilla Chips with Chili Con Queso, Re-Fried Beans, Yellow Rice with Peas  
Rice Pudding  
Churros  
\$45.00

### **Italian**

Antipasto Platter, Caesar Salad, Tuscan Pasta Salad  
Beef Steak Tomato and Buffalo Mozzarella  
Fresh Fruit Display  
Garlic Bread and Bread Sticks  
Baked Eggplant Parmigiana, Sauteed Breast of Chicken Piccata  
Stuffed Shells with Ricotta and Marinara Sauce, Ratatouille  
Cannoli, Amaretto Cookies, Tiramisu  
\$43.00

### **Southern**

Louisiana Seafood Gumbo  
Florida Greens with Citrus Dressing  
Alabama Three Bean Salad  
Black Eyed Peas and Spicy Sausage  
Virginia Scalloped Potato  
Tennessee Lynchburg Chicken Breast  
Carolina Barbecue Beef Brisket with Mini Hoagies  
Georgia Peach Cobbler  
Mississippi Pecan Pie  
Messy Mud Pie  
\$45.00

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### Executive

Cream of Three Onion Soup  
Fresh Fruit Display with Berries  
Pepper Encrusted Chilled Strip Loin of Beef with Orzo, Spinach, and Asiago Cheese  
Seasonal Baby Greens with Chef's Dressing, Waldorf Salad  
Whole Grain Freshly Baked Rolls and Butter  
Sautéed Chicken Breast with Wild Mushroom and Red Wine Sauce  
Seafood Newburg with Shrimp and Scallops in a Sherry Cream Sauce  
Fresh Sautéed Vegetables, Saffron Rice Pilaf  
Assorted French Pastry  
\$48.00

### Caribbean

Conch Chowder  
Shrimp Salad, Bahamian Onion, Cilantro Vinaigrette  
Papaya, Cantaloupe, Pineapple and Coconut Salad  
Mixed Greens with Cucumber, Tomato, and Crispy Plantain Chips  
Lime Vinaigrette  
Black Beans and Rice  
Fried Yucca with Garlic Mojo  
Roasted Adobo Pork with Sugar Cane Dijon  
Pan Seared Mahi with Mango Sauce  
Jamaican Jerk Chicken Breast  
Bread Pudding with Warm Coco Lopez Sauce  
Passion Fruit Mousse Cake  
Guava Coconut Macaroons  
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**~WORKING ROLL-IN BUFFETS~**

Designed for Functions with Less Than 50 Guests  
*(May be rolled into room-less than 25 people)*

**Sierra Executive Deli**

Chilled Pasta Salad with Basil, Tomato, Toasted Garlic and Olive Oil  
Roasted Potato Salad with Chive Dressing  
Platters of Smoked Turkey, Sugar Cured Ham and Roast Beef  
Mirrors of Sliced Cheese  
Garnishments of Lettuce, Tomato, Onion and Pickles  
Homemade Rolls and Bread  
Choice of Dessert  
Iced Tea  
\$37.00

**Pita Power**

Tri-Color Tortilla Chips with Salsa  
Cilantro Shrimp Salad, Tabouli and Potato Salad  
*"Stuff Your Own"*  
Curry Chicken Salad with Mango and Albacore Tuna Salad  
Floridian Greens, Alfalfa Sprouts, Tomatoes, Cucumber  
Onions and Cheddar Cheese  
Gourmet Breads and Pita Pockets  
Choice of Dessert  
Iced Tea  
\$39.00

**Deli Italian Sub**

Marinated Vegetable Salad with balsamic Vinaigrette  
Redskin Potato Salad  
Fresh Baked Semolina Hoagie with Your Choice of:  
Italian, Fresh Turkey, Tuna Salad or Ham & Swiss Cheese and Dijon Mustard  
Assorted Brownies and Cookies  
Iced Tea  
\$38.00

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