

Corinthian Event Center

Luncheon Suggestions

All hot luncheons include soup or salad, Chef's selection of accompaniments, a scrumptious dessert, freshly baked rolls with sweet butter, coffee, decaffeinated coffee and tea

Salad Selections

Mixed Baby Field Greens
Grilled tomato wedges, basil vinaigrette

Classical Caesar Salad
Grated Parmesan and croutons

Romaine and Radiccio
Roasted Red Pepper and Tortilla Chips

Arugula and Tuscan Bread Salad
Three Olive Citrus Vinaigrette

Soup Selections

Shrimp and Corn Chowder with Red Pepper Glaze

French Three Onion Soup with Gruyere Crouton

Caramelized Onion and Portobello with Lemon Green Onion Crouton

Chicken Tortilla Soup with Chopped Cilantro and Feta Cheese

Please add 20% service charge and applicable sales tax.

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Lunch Entrees

Sundried Tomato Ravioli

*Tossed with wilted baby arugula, roasted wild mushrooms
and Spanish extra virgin olive oil*

Butternut Squash Basket

*With Roasted Vegetables on Baked Eggplant
Balsamic Syrup*

Sautéed Herbed Breast of Chicken

Boursin Tarragon Sauce

Grilled Angus Rib-Eye Steak

Smothered with mushrooms and onions with a pink peppercorn demi-glace

Mediterranean Breast of Chicken

*Sautéed artichokes, Kalamata olives,
tomatoes and feta cheese, white wine butter sauce*

Seared Fillet of Pacific Salmon

*With Cherry Tomatoes
And Smoked Yellow Tomato Coulis*

Seared Fillet of Seabass

Blueberry Orange Reduction

Grilled Breast of Chicken

With Tomato, Fennel Orange Salsa

Pan Seared Petit Filet Mignon

*On Red Potatoes
Pink Pepper Demi Glaze*

Black Pepper Panko Crusted Rare Ahi Tuna

With Cucumber Avocado Relish

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Luncheon Salads

All entrée salads include choice of soup, a dessert, fresh rolls with butter, coffee, decaffeinated coffee and tea

Classical Caesar Salad with Grilled Chicken

Romaine lettuce with grilled chicken breast, classical Caesar dressing topped with garlic croutons

Chinese Chicken Salad

Grilled breast of chicken over romaine lettuce with water chestnuts, rice noodles, cucumbers and soy rice wine vinaigrette

Grilled Sea Scallops and Gulf Prawns

Baby spinach with roasted pears, pecans and balsamic vinaigrette

Chef's Salad Wraps

*Ham, Turkey, Cheddar Tomato
Hard cooked egg with ranch dressing*

Desserts

Chocolate Oblivion

Coconut Cream Cheese Flan

Fresh Fruit Tart

Tiramisu

Fruit Crisp

Individual Classic Cheesecakes

Choice of: Mango, Strawberry, or Raspberry

Fresh Berries with Grand Marnier Sauce

Tres Leches cake with Caramel Cream Sauce

Chocolate Mousse in a Marbled Chocolate Shell

Chocolate Molten Cake (Maximum 40 guests - \$3.00 additional charge)

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Buffet Suggestions

Deli Buffet

(Minimum 15 guests)

- ☞ *Chilled marinated cherry tomatoes, mushrooms, and cucumbers with Italian Vinaigrette*
 - ☞ *Field green salad with assorted toppings and dressings*
 - ☞ *Fresh seasonal fruit display*
 - ☞ *Roast beef, smoked ham, roasted turkey breast and tuna salad*
 - ☞ *Assorted sliced breads, sandwich rolls and croissants*
 - ☞ *Sliced cheese, beefsteak tomatoes, red onions and red leaf lettuce*
 - ☞ *Deli mustards, mayonnaise and basil aioli*
 - ☞ *Assorted club made cookies and brownies*
 - ☞ *Freshly brewed coffee, decaffeinated coffee and ice tea*

California Buffet

(Minimum 25 guests)

- ☞ *Chilled fresh valley fruit salad with toasted walnut honey yogurt dressing*
 - ☞ *Red potato salad with avocado ranch lime dressing*
 - ☞ *Field greens with marinated vegetables and cider vinegar*
- 4. *Three cheese Quesadilla with corn salsa fresca*
- ☞ *Penne pasta with arugula, pine nuts and sun dried tomatoes*
 - ☞ *Grilled fresh vegetables with red pepper cream*
 - ☞ *Fresh fruit tart*
- ☞ *Freshly brewed coffee, decaffeinated coffee and ice tea*

Luncheon Buffet

(Minimum 25 guests)

- ☞ *Classic Caesar Salad*
 - ☞ *Balsamic Mixed Grilled Vegetable Salad*
 - ☞ *Chicken Waldorf Salad with Apples*
- ☞ *Seared Salmon with Tomato and Kalamata Olive Butter Sauce*
 - ☞ *Grilled Chicken with Black Bean Salsa Fresca*
- ☞ *Sundried Tomato Ravioli with Wild Mushrooms and Baby Spinach*
 - ☞ *Chef's Selection of Accompaniments*
 - ☞ *Coconut Cream Cheese Flan*
- ☞ *Freshly brewed coffee, decaffeinated coffee and ice tea*

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