



~Please Choose from the Following Options~

BOX LUNCHES

Choice Of Sandwich

Herb Roasted Turkey Breast

Havarti Cheese, Lettuce, Tomato & Basil Aioli

Tomato Caprese

Fresh Mozzarella, Tomato, Arugula & Basil Pesto

Herb Roasted Turkey Breast

Brie With Salted Apricot Jam & Arugula

Salt & Pepper Roast Beef

Aged Blue Cheese & Balsamic Sun Dried Tomato Jam

Antipasta

Sliced Salami, Ham, Provolone Cheese, Stone Ground Mustard, Olive Tapenade

Rotisserie Chicken Salad

Lettuce, Tomato & Basil Apricot Aioli

All Sandwiches Served On Choice Of Sliced Sourdough, Kaiser Roll Or Whole Grain
Wheat

All Lunches Served With Grilled Vegetable Pasta Salad Or Texas Caviar & Chocolate
Chip Cookie

TK CULINARY

~Please Choose from the Following Options~

LUNCH BUFFET MENU

Choose 1 Salad

Field Greens Salad

Sweet & Salty Pecans, Shafts Blue Cheese,
Dried Cherries, Julienne Carrots,
Balsamic Vinaigrette

Romaine Caesar

Romaine Lettuce, Sourdough Croutons, Cherry
Tomato,
Roasted Garlic White Anchovy Dressing

Baby Spinach Salad

Baby Spinach, House Made Bacon Lardons,
Feta Cheese
Sliced Strawberries, White Balsamic Vinaigrette,
Crispy Fired Shallots

Choose 1 Entree

**Herb Roasted Airline Chicken Breast With
Basil Oil**

**Barbecue Spiced Pork Loin With House
Made Cherry Barbecue Sauce**

**Chicken Milanese With Caper Butter Sauce
Grilled Lemon Rosemary Chicken Breast
With Roasted Garlic Cream**

**Seared Scottish Salmon With Cherry
Balsamic Reduction (\$5 Extra)**

**Salt Crusted Smoked Tri Tip With Au Jus &
Horse Radish Sour Cream (\$5 Extra)**

Choose 1 Vegetable

Roasted Baby Carrots With Lemon & Dill

Sautéed Green Beans With Garlic & Bacon

Steamed Seasonal Vegetables

Grilled Seasonal Vegetables

Herb Roasted Brussels Sprouts (\$2 Extra)

**Herb Roasted Asparagus With Compound
Butter (\$3 Extra)**

Choose 1 Starch

Boursin Whipped Yukon Potatoes

Traditional Parmesan Risotto

Au Gratin Parmesan & Gruyere Potatoes

Texas Caviar

TK CULINARY

SOUTHERN LUNCH BUFFET
ALL MENUS ARE CUSTOMIZABLE

~Please Choose from the Following Options~

Salads

Choose 1

Chopped Wedge Salad

Romaine & Iceberg Lettuce, Tomatoes, Hard Boiled Egg, Red Onion, Blue Cheese, Crispy Fried Onions & Buttermilk Dressing

Field Green Salad

Field Greens, Pickled Red Onion, Julienne Carrots, Spicy Almonds & Red Wine Dijon Vinaigrette

Entrées

Choose 1

Chicken Fried Steak

Hand Bread Beef Deep Fried, Served With Burnt Honey Gravy

Fried Chicken

Herb Brined Chicken (Dark & White Meat) Then Battered & Fried, Served Jalapeño Salted Honey

BBQ Spiced Salmon

Scottish Salmon Rubbed With BBQ Spices & Grilled, Served Cherry Balsamic Vinegar

Sides

Choose 2

Texas Caviar

Black Eye Peas, Bell Peppers, Red Onions, Fresh Herbs, Tomato & Sweet Corn, Dijon Herb Vinaigrette

Creamy Mac & Cheese

Rotini Pasta With Cheddar, Parmesan & Jack Cheese, Baked BBQ Bread Crumbs

Steamed Broccoli & Cauliflower

Broccoli & Cauliflower With Fresh Herbs & Tabasco Pepper Hollandaise

TK CULINARY

TEX-MEX LUNCH BUFFET
ALL MENUS ARE CUSTOMIZABLE

~Please Choose from the Following Options~

Salads

Choose 1

South West Cesar Salad

Romaine Lettuce, Chipotle Cesar Dressing, BBQ Spiced Croutons, Cherry Tomatoes, Shaved Parmesan Cheese

Chopped Wedge

Romaine & Ice Burg Lettuce, Roasted Sweet Corn, Red Onions, Hard Boiled Egg, Jalapeño "Croutons" & Jalapeño Blue Cheese Dressing

Entrées

Choose 1

Adobe Marinated Grilled Chicken Breast

Chipotle Adobe Grilled Chicken Breast, Black Bean Poblano Sauce, Cotija Cheese

Cilantro & Lime Flat Iron Steak

Flat Iron Steak Grilled With Cilantro Lime Pesto, Garnished With Pico

Chimichurri Tilapia

Farm Raised Tilapia Roasted & Served With Chimichurri & Pico

Sides

Choose 2

Roasted Sweet Corn Rice

Cilantro & Lime

Dos XX Black Beans

Queso Crema

Roasted Yellow & Green Squash

Adobe Lime Sauce

TK CULINARY

TEXAS BBQ LUNCH BUFFET
ALL MENUS ARE CUSTOMIZABLE

~Please Choose from the Following Options~

Salads

Choose 1

BBQ Chopped Wedge

Romaine & Ice Burg Lettuce, Roasted Sweet Corn, Red Onions, Hard Boiled Egg, BBQ Spiced Croutons, Buttermilk Dressing & BBQ Sauce

Field Green Salad

Field Greens, Red Onions, Sweet & Salty Pecans, Boursin Cheese Vinaigrette, Carrots, Dried Cherries & Crispy Fried Onions

Entrées

Choose 1

Texas Beef Brisket

Slow Smoked Beef Brisket Sliced & Served
Home Made BBQ Sauce

Cider Brined Smoked Chicken

Cider Brined Whole Chicken Smoked Then Cut & Served
Cider BBQ Sauce

BBQ Scottish Salmon

Scottish Salmon With BBQ Spice Grilled & Served
Cherry Dr. Pepper BBQ Sauce

Sides

Choose 2

Smoked Potato Salad

Smoked White Cheddar Cheese, Bacon, Chives, Sour Cream & Fried Yukon Potatoes

Grilled Vegetable Pasta Salad

Grilled Seasonal Vegetables, Squash, Red Onions, Bell Peppers & Asparagus, Fusili Pasta & White Balsamic Dressing

BBQ Baked Beans

Pinto & Red Beans Slow Cooked With Brown Sugar & Dried Chili Peppers

Creamy Mac & Cheese

Rotini Pasta With Cheddar, Parmesan & Jack Cheese, Baked BBQ Bread Crumbs