

**THE HOTEL AT
AUBURN UNIVERSITY**

AND DIXON CONFERENCE CENTER

BUFFET LUNCH MENUS

CUSTOMIZE YOUR OWN LUNCH BUFFET

SALAD (PLEASE SELECT THREE)

Seasonal Garden Greens, Cucumbers, Grape Tomatoes, Bleu Cheese and Candied Pecans served with Balsamic Dressing

Or

Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese

Or

Traditional Iceberg Salad with Crispy Bacon, Bleu Cheese and Buttermilk Ranch Dressing

Or

Greek Salad with Tomatoes, Olives, Cucumbers and Feta Cheese served with Pita Bread

Or

Sliced Vine-Ripened Tomatoes with Mozzarella and Fresh Basil Oil

Or

"BLT" Slaw

Or

Sweet Southern Coleslaw

Or

Fusilli Pasta, Roasted Artichoke, Tomato Confit and Basil Pesto with Shaved Parmesan Cheese

Or

Old-Fashion Potato Salad with Chorizo and Spanish Sherry Vinaigrette

Or

Couscous and Vegetable Confetti and Raisin Salad

COLD ENTREE (PLEASE SELECT TWO)

Traditional New York Deli Meats to Include: Ham, Turkey, Roast Beef and Salami with Cheddar, Provolone and Swiss Cheeses

Traditional Condiments

Or

Tuna Nicoise Salad

Confit Tuna, Olives, Green Beans, Egg, Tomatoes and Onions

Or

Sliced Grilled Lemon-Herb Marinated Chicken with Frisee Chive Salad and Mustard Dressing

Or

Chilled Poached Salmon with Chive and Caper Remoulade

DESSERT (PLEASE SELECT THREE)

Bourbon Pecan Pie

Or

Ricotta Cheesecake

Or

Red Velvet Cake with Cream Cheese Frosting

Or

Mini Cheesecake Selection

Or

Saffron Marinated Fruit Cocktail

Or

Pear Frangipane Tarts

Or

Carrot Cake

Or

Berry Trifle

Or

Lemon Curd Tart with a Candied Lemon and Crème Fraiche

Or

Warm Apple Crumble with Vanilla Ice Cream

Or

Fresh Seasonal Sliced Fruit

Or

Brownies and Blondies

Or

Assorted Cookies

ACCOMPANIMENTS FOR COLD BUFFET

Chef's Selection of Vegetable Chips and Olives

Assorted Fresh Breads and Rolls from the Bakery

Freshly-Brewed Coffee, Decaffeinated Coffee, and Unsweetened Iced Tea

\$24.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

COLD LUNCH BUFFET SELECTIONS

THE DELICATESSEN

Basket of Baby Greens with Tomatoes, Cucumbers and Feta with Herb and Balsamic Vinaigrette
Roasted Pepper, Olives, Artichoke and Fusili Pasta Salad with Herb Vinaigrette
Old-Fashioned Potato Salad
Green Bean and Herb Salad with Crisp Bacon Vinaigrette

Selection of Pre-Carved Items to Include:

Sliced Smoked Turkey Breast, Roast Beef, Sugar-Cured Ham, Ed's Tuna Fish Salad and Salami
Swiss, Cheddar and American Cheeses

Relish Tray to Include

Sliced Beef Steak Tomatoes, Shaved Red Onions, Red Leaf Lettuce and Pickle Spears
Dijon Mustard, Honey Whole Grain Mustard, Mayonnaise and Pesto Mayonnaise
Basket of Assorted Deli Breads and Rolls

Freshly-Baked Soft Rolls and Sweet Cream Butter

Assortment of Cookies and Brownies

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$19.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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COLD LUNCH BUFFET SELECTIONS

COUNTRY SIDE DELI

Traditional Cobb Salad:

House Greens, Grilled Chicken, Roma Tomatoes, Hard Boiled Eggs, Bacon, Red Onions with Bleu
Cheese and Italian Dressing

New Potato Salad

Cole Slaw

Fresh Fruit Salad

Turkey Breast with Provolone on Focaccia

Black Forest Ham and Swiss on House-Baked Rye

Grandma's Chicken Salad on a Miniature Croissant

Old-Fashioned Tuna Salad Wrap

Freshly-Baked Soft Rolls and Sweet Cream Butter

Red Velvet Cake with Cream Cheese Frosting

Chocolate Chip Cookies

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$22.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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LUNCH BUFFET SELECTIONS

CALIFORNICATION

Smoked Chicken Tortilla Soup

"California Caesar Salad"

Shredded Pepper Jack Cheese and Fried Tortilla Croutons with Chipotle Caesar Dressing

Fajita and Taco Station:

Marinated Chicken Breast, Basil Chimichuri Skirt Steak and Spicy Taco Beef

Sautéed Green Peppers and Onions

Served with Hard and Soft Shell Tacos

Refried Beans

Mexican Fiesta Rice

Vegetable Tamales

Condiments to Include:

Shredded Lettuce, Diced Tomatoes, Shredded Monterey Jack Cheese, Sour Cream and Guacamole

Fresh Baked Soft Rolls and Sweet Cream Butter

Carrot Cake

Berry Trifle

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$22.00 per person

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LUNCH BUFFET SELECTIONS

MELVIN'S MASTERPIECE

Fresh Garden Salad with Cherry Tomatoes, Sliced
Cucumbers, Julienne Carrots, Crispy Bacon Bits
And Shredded Cheese with Choice of Two Types of
Dressing

(Ranch, Italian, Balsamic Vinaigrette, or Strawberry Vinaigrette)

Old Fashioned Potato Salad
Traditional Macaroni Salad
Creamy Southern Style Cole Slaw

Country Fried Chicken
Fried Catfish Fingers
Barbeque Boston Pork Butt

Macaroni and Cheese
Southern Style Black-Eyed Peas with Ham Hocks
Collard Greens
Sweet Corn on the Cob

Corn Bread, Freshly-Baked Soft Rolls and Sweet Cream Butter

Chocolate Bread Pudding
Pecan Pie
Banana Pudding Martinis

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$25.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

LUNCH BUFFET SELECTIONS

NOVA'S NOVELTY

Cannellini Bean and Asiago Cheese Soup

Caesar Salad with Olives, Shaved Parmesan and Croutons

Classic "Panzanella" Bread Salad with Tomatoes, Artichokes, Olives and Red Onions

Chef's Pasta Salad

Orange Glazed Atlantic Salmon with Caponata of Vegetables

Pan-Seared Chicken Picatta with Pesto Cream Sauce

Cheese Tortellini with Fresh Basil and Marinara Sauce

Chef's Selection of Seasonal Vegetables Tossed in Extra-Virgin Olive Oil

Fresh Baked Soft Rolls and Sweet Cream Butter

Miniature Cheesecake Selection

Saffron Marinated Fruit Cocktail

Pear Frangipane Tarts

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$26.00 per person

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LUNCH BUFFET SELECTIONS

SOUTHERN PLANTATION

Baby Iceberg Lettuce with Shaved Onions, Spiced Pecans and Tomatoes with Buttermilk Dressing
New Potato Salad

Black-Eyed Peas, Crispy Bacon and Grilled Corn Salad

Fried Green Tomatoes with Bacon Ranch
Roasted Pork Loin with Whole Grain Mustard Jus
Blackened Snapper with Tomato Okra Stew
Buttermilk Marinated Southern Fried Chicken
Baked Mac 'n' Cheese

Sweet Corn Muffins

Lemon Tart
Southern Pecan Pie

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$26.00 per person

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LUNCH BUFFET SELECTIONS

THE ALL AMERICAN

Baby Iceberg Lettuce, Vine-Ripe Tomatoes, Red Onions and Cucumber Salad
with Herb Vinaigrette and Bleu Cheese Dressing

Traditional New Potato Salad

House-Made Cole Slaw

Barbecued Chicken Breast

All-Beef Hot Dog

Italian Sausage

Grilled Black Angus Sirloin Burger

served with Kaiser Rolls and Hot Dog Buns

Molasses Baked Beans

Accompaniments to Include:

Red Leaf Lettuce, Sliced Tomatoes and Red Onions

American, Swiss and Cheddar Cheese

Dill Pickles and Black Olives

Heinz Ketchup, Hellmann's Mayonnaise and Yellow Mustard

Freshly-Baked Soft Rolls and Sweet Cream Butter

New York Style Cheese Cake

Lemon Meringue Pie

Carrot Cake

Southern-Style Sweet Tea

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$28.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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