

**THE HOTEL AT
AUBURN UNIVERSITY**

AND DIXON CONFERENCE CENTER

PLATED LUNCH MENUS

Individual, 4x5 personalized Menu Cards are available for \$1.00 per guest. We will print the name and date of your function along with a detailed description of the menu to be served.

FAST LUNCH OPTIONS

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer
(Presetting Available Upon Request)

**Fast Lunch Options Include: Coffee, Iced Tea and Water, Rolls, and One
Entree and Dessert Listed Below**

FAST LUNCH OPTION #1

Pan-Seared Key West Lump Crap Cake Salad
Roasted Artichoke, Roasted Red Peppers and Tomatoes with an Orange and
Champagne Cilantro Vinaigrette

Lemon Curd Tart with Candied Lemon and Crème Fraiche
\$22.00 per person

FAST LUNCH OPTION #2

Traditional Chicken, Skirt Steak or Salmon Caesar Salad
Fresh Garden Romaine, Creamy Caesar Dressing, Shaved Parmesan and Topped with
a Sun-Dried Grilled Crostini

Ricotta Cheesecake with Berry Salad
\$22.00 per person

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.

PLATED LUNCH STARTER OPTIONS

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

SALAD OPTIONS

Mixed Greens with Tomatoes, Cucumbers, and Croutons served with Ranch or Italian Dressing
\$5.00 per person

Young Romaine Hearts, Raisins and Candied Pecans served with Bleu Cheese Dressing
\$5.00 per person

Classic Caesar including Romaine, Shaved Parmesan, Croutons and Mixed Olives served with a Tuscan Dressing
\$6.00 per person

Salad of Baby Lettuce, Diced Mango, Pear Tomatoes and a Crisp Crostini served with Mango Vinaigrette
\$6.50 per person

Baby Spinach Salad, Poached Pears, Toasted Almonds and Crumbled Goat Cheese served with Balsamic Vinaigrette
\$6.50 per person

Hand-Picked Farmers Greens with Sweet Caramelized Onion Tart, Crumbled Bleu Cheese with Walnut Thyme Dressing
\$7.00 per person

Heirloom Tomatoes with Baby Arugula, Aged Balsamic, Onion Marmalade and Extra-Virgin Olive Oil
\$7.50 per person

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.

BUILD YOUR OWN
PLATED LUNCH ENTREE

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

Build Your Own Plated Lunch Options Include: One Selection of Protein from the Hot Entrees, One Starch Option, Chefs Selection of 2 kinds of Local and Seasonal Vegetables, Rolls, Coffee and Iced Tea

CHICKEN OPTIONS \$18.00 PER PERSON

Roasted Herb-Marinated Chicken Breast

Or

"Roasted Duo of Chicken"

Thyme and Garlic Marinated Chicken Breast and 3-Hour Pulled Chicken Thigh

Or

Honey-Pecan-Crusted Chicken Breast

Or

Grilled Moroccan Dry-Rub Chicken Breast

Or

Citrus-Spiked Seared Chicken Breast

Or

Sun-Dried Tomato and Prosciutto Crusted Bone-In Chicken Breast

BEEF OPTIONS \$19.00 PER PERSON

Braised Beef Short Rib

Or

6 oz Marinated Hanger Steak with a Roasted Garlic Merlot Sauce

Or

Tuscan-Style Beef Steak

FISH OPTIONS 6OZ \$18.00 PER PERSON

Fine Herb-Crusted Filet of Salmon with Whole Grain Mustard and Fennel Cream

Or

Ariccia's Famous Marinated Salmon with Smoked Tomato Vinaigrette

Or

Pepper-Jelly Glazed Salmon in a Lemon Caper Butter Sauce

Or

Seared Florida Grouper with Shaved Shallot, Baby Tomato and Basil Salad

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.

STARCH OPTIONS

Bleu Cheese Scallop Potato

Or

Truffle-Scented Mashed Potato

Or

Yukon and Creamy Sweet Potato Mash

Or

Crushed Fingerling Potato with Parsley and Extra-Virgin Olive Oil

Or

Roasted Parsnip and Russet Potato Mash

Or

Bolangere Potato

Or

Seared Wild Mushroom, Fine Herb and Asiago Risotto

Or

Roasted Butternut Squash Risotto with Belle Cherve Goat Cheese

Or

Fried Boursin Cheese and Sun-Dried Tomato Polenta

Or

White Cheddar and Bacon Grit Cake

PLATED LUNCH DESSERT TREASURES

Bourbon Pecan

Or

Ricotta Cheesecake

Or

Caramel Apple Pie

Or

Triple Vanilla Bean Crème Brulee with Citrus Madeline and Berry Salad

Or

Lemon Curd Tart with Candied Lemon and Crème Fraiche

Or

Red Velvet Cake with Cream Cheese Icing

Or

Warm Apple Crumble with Vanilla Ice Cream

\$5.00 per person

Additional \$1 Charge for Alternating Desserts Per Person

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.