

All Items Priced Per Person Unless Otherwise Specified.
Buffets will be available for 1 hour and 30 minutes.
Minimum of 25 Guests

SOUP & SALAD LUNCH BUFFET

\$25 Per Person

Includes Choice of 2 Salads, 2 Soups,
Dinner Rolls with Honey Cinnamon & Whipped Butter
& Assortment of Dessert Bars

SALADS

Grilled Vegetable Salad

Mixed Greens, Locally Sourced Yellow Squash & Zucchini,
Red Bell Pepper, Asparagus, Bermuda Onion, Green
Onions & Fried Tortilla Strips
Served with Sweet Herb Vinaigrette
*Add Salmon or Seared Tuna for \$5.00

Steak Cobb Salad

Mixed Greens, Tomato, Avocado, Bacon, Cheddar
Cheese, Bleu Cheese Crumbles, Charbroiled Beef
Tenderloin & Egg
Served with Buttermilk Dressing & Fresh Thyme

Pear Chicken Salad

Romaine Lettuce, Grilled Asian Pears, Feta Cheese,
Bermuda Onion, Red Bell Pepper
Served with Citrus Vinaigrette

Grilled Chicken Caesar Salad

Romaine Hearts, Grated Parmesan & House-made
Croutons
Served with Caesar Dressing
*Add Salmon or Seared Tuna for \$5.00

Salad Nicoise

Seared Yellow Fin Tuna, Roasted Red Skin Potatoes,
Locally Sourced Green Beans, Sliced Eggs, Nicoise Olives
& Tomatoes
Served with Sweet Herb Vinaigrette

Shrimp & Asparagus Salad with Mango

Gourmet Greens, Marinated Asparagus & Roasted Shrimp
Served with Jicama Vinaigrette

SOUPS

Chili

Minestrone

BLT

Smoked Chicken & Wild Rice

Tomato Basil Bisque

Potato Bacon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
9% Indiana state tax and 20.5% administrative will be applied to all food and beverage pricing.
Food and beverage pricing subject to change outside of 6 months from your scheduled event date.

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HOT LUNCH BUFFET

\$34.00 Per Person

Includes Choice of 2 Entrees, 2 Vegetables, 1 Starch,
Mavris Garden Salad, Dinner Rolls with Honey Cinnamon & Whipped Butter
& Assortment of Dessert Bars

ENTREE SELECTIONS

Hearty Beef Pot Roast with Red Potatoes & Carrots

Raspberry Barbecue Chicken

Sage Crusted Pork Lion, Apples, Onions & Brandy Cream

Lemon Chicken Picatta

Tilapia with White Wine Beurre Blanc

Black & Bleu Beef Sirloin with Toasted Bleu Cheese & Goat Cheese Crumble

Salmon Florentine with Spinach, Roasted Red Bell Pepper & Onions

Home-Style Fried Chicken

VEGETABLE SELECTIONS

Steamed Broccoli with Herb Butter

Sautéed Fresh Vegetable Medley

Sautéed Green Beans with Lemon Pepper

Zucchini Provencal with Grape Tomatoes

Indiana Jalapeno Corn

STARCH SELECTIONS

Twice Baked Potato Casserole

Fettuccine in Parsley Butter

Roasted Vegetable Orzo

Cheddar Mashed Potatoes

Macaroni & Cheese

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SANDWICHES & WRAPS

\$26 Per Person

Includes Choice of 2 Sandwiches or Wraps, 1 Side,
Mavris Garden Salad, Dinner Rolls with Honey Cinnamon & Whipped Butter
& Assortment of Dessert Bars

ASSORTMENT OF SANDWICHES & WRAPS:

Hot Chicken Salad Sandwich

with Cream Cheese & Pepperoncini's on a Toasted Bun

Grilled Pesto Chicken

with Tomato, Pesto-Mayo & Swiss Cheese on Sourdough

Spinach Artichoke Melt

with Grilled Artichokes, Baby Spinach, Mozzarella &
Parmesan-Yogurt Spread on Sourdough Rolls

Slow Smoked Beef Brisket

with Beer Cheese & Caramelized Sweet Onions on a
French Baguette

Shrimp Salad Wrap

with Fresh Chopped Hearts of Romaine & Arugula,
Strawberries, Mangoes & Cilantro Dressing

Marinated Grilled Portobello – Sandwich or Wrap

with Spinach & Red Bell Pepper

Blackened Chicken Caesar Wrap

Genois, Capicola, Pepperoni & Spinach Wrap

with Pimento Cheese Spread

SIDE SELECTIONS

Mavris Homemade Chips

with Bleu Cheese Dipping Sauce

Asian Pear Cole Slaw

with Asian Pears, Napa Cabbage, Carrots & Tamarind Aioli

Cup of Soup

Choice of 1: Chili, Minestrone, BLT, Smoked Chicken & Wild Rice, Tomato Basil Bisque, Potato Bacon

Red Skinned Potato Salad

with Celery, Onions & Roasted Garlic Dressing

Bowtie Pasta Salad

with Black Olives, Tomatoes, Green Onions, Feta Cheese, Pine Nuts & Basil Vinaigrette

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