

Katz **21** STEAK & SPIRITS
BY THEO

Lunch Menu

Lunch Buffets

*Lunch Buffets require a minimum of 25 guests and include
Freshly Brewed Regular and Decaffeinated Coffee Service, a Selection of Teas and Iced Tea.
Please add \$2 for Bottled Waters and Assortment of Diet and Regular Soft Drinks
Please note a \$100 surcharge applies for buffet meals prepared for less than 25 people*

Menus are Priced Per Guest

Prices are subject to 8.25% Sales Tax

And 20% Event Fee

Lunch Buffets

Butcher's Block \$24

Southern Style Potato Salad

Creamy Cole Slaw

Deli Style Tuna Salad

Selection of Deli Meats: Roast Beef, Turkey Breast and Honey Ham

Cheese Assortment: Pepper Jack, Provolone and Cheddar Cheese

Bakery Fresh Sandwich Breads and Rolls

Mustard, Mayonnaise and Dill Pickles

Bowl of Whole Fresh Fruit, Jumbo Chocolate Chip Cookies

Low Country Buffet \$29

Shrimp and Smoked Sausage Chowder

Baby Spinach with Toasted Almonds, Grapes, Maytag Blue Cheese and Raspberry Vinaigrette

Pan Roasted Grouper Sweet Corn Sauce

Cola Marinated Flank Steak Sassafras Jus

Honey Bourbon Roasted Sweet Potato Spears

Spiced Corn Soufflé

Chocolate Pecan Pie

Lunch Buffets

All American Picnic \$26

*Tossed Garden Greens, Cherry Tomatoes, Sliced Cucumbers, Bermuda Onion
Balsamic Vinaigrette and Ranch Dressing
Red Skin Potato Salad*

Choice of Two:

*Grilled Hamburgers with Lettuce, Dill Pickles and Sliced Tomato
Grilled All Beef Hot Dogs with Chili and Cheese
Southern Fried or Barbecue Chicken
Pulled Pork Barbeque
Corn on the Cob
Texas Baked Beans
Basket of Hot Dog Rolls, Seeded and Plain Buns
Freshly Baked Apple Pie a la Mode*

Lunch Buffets

Little Italy \$28

Tuscan White Bean Soup

Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Olive Oil and Fresh Basil

Traditional Baked Ziti with Olive Oil and Fresh Basil

Chicken Picatta with White Wine Caper Sauce

Ratatouille

Crusty Herbed Italian Bread

Chocolate Chip and Ricotta Cheese Cannoli

South of the Border \$26

Tortilla Soup

Southwestern Black Bean Salad

Cilantro Vinaigrette Chicken Fajitas

Julienned Strips of Chicken Breast, Grilled Onions and Green Pepper

Cumin Dusted Mahi Mahi with Fire Roasted Corn and Black Salsa

Spanish Rice

Borracho Beans

Flour Tortillas, Tomato Salsa, Guacamole and Sour Cream

Jalapeno Cheddar Cornbread

Fried Tortilla Triangles Sprinkled with Cinnamon and Sugar

Vanilla Ice Cream

Plated Luncheon Entrees

*Plated Luncheons are Served with a Garden Salad,
Chef's Choice of Rice or Potato, Vegetable Medley, Luncheon Rolls and Dessert,
Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Teas and Iced Tea.
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Plated Luncheon Entrees

Sun Dried Tomato Boneless Breast of Chicken \$25

Topped with Roasted Vegetables and Sun Dried Tomato Cream Sauce

Southern Pork Tenderloin \$26

Sweet Potato and Corn Hash with an Apple Cider Gastrique

Grilled Tenderloin of Beef \$29

Wild Mushroom Demi-Glace and Rutabaga Mash

Coca Cola Marinated Flank Steak \$26

Thinly Sliced Beef with a Sherry Mushroom Sauce

Lemon Grass Salmon \$26

Potato and Horseradish Crusted Salmon with a Lemon Grass Buerre Blanc

From the Garden \$22

Selection of Roasted and Grilled Vegetables with Truffle Oil

Jasmine Rice Pilaf

Plated Luncheon Entrée - Enhancements

Salads

Caesar Salad \$3

*Crisp Romaine Lettuce, Aged Parmesan Cheese, Toasted Croutons
Homemade Traditional Caesar Dressing*

Seasonal Fruit Medley \$4

*Honeydew Melon, Sweet Cantaloupe, Fresh Strawberries
Raspberry Honey Yogurt*

Greek Salad \$4.50

*Lettuce Greens, Feta Cheese, Red Onion, Black Olives, Cucumbers,
Vine Ripe Tomatoes Oregano Vinaigrette*

Chef's Soup du Jour Selection

Homemade Soups \$5

Southern Style She-Crab Soup \$7

Creamy Lobster Bisque with a Hint of Sherry \$7

Desserts

Key Lime Pie

Chocolate Peanut Butter Pie

Triple Chocolate Cheese Cake

Carrot Cake with Cream Cheese Icing

Decadent Chocolate Cake

Apple Pie with Amy's Butter Pecan Cinnamon Ice Cream

Plated Working Luncheons

Include Dessert, Freshly Brewed Coffee Service, Selection of Teas, Iced Tea

Add Chef's Soup du Jour Selection \$3

Suggested for Groups of less than 25 Guests

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Plated Working Luncheons

Board Room Deli \$27

Potato Salad

Lettuce and Tomato

Tender Roast Beef, Honey Ham and Breast of Turkey

Spicy Pepper Jack, Mild Cheddar and Imported Provolone Cheeses

Mustard, Mayonnaise and Crisp Dill Pickle

Basket of Bakery Fresh Rolls, Caraway Seed Rye and Whole Wheat Breads

Salad Trio \$28

Tri Colored Pasta Salad

Chunky Chicken Salad

Deli Style Tuna Salad Served on a Bed of Crisp Romaine Lettuce and Fresh Spinach Leaves

Sliced Cantaloupe Melon

Bakery Fresh Rolls and Sandwich Breads

Plated Working Luncheons

Fajita Salad \$22

*Tender Grilled Breast of Chicken Strips
Mixed Greens, Sautéed Peppers, Onions and Shredded Cheese Served in a Crisp Tortilla Bowl
Tortilla Chips, Tomato Salsa, Guacamole and Sour Cream
(Substitute Marinated Grilled Flank Steak Strips add \$6)*

Chicken Caesar Salad \$22

*Grilled Tender Breast of Chicken
Crisp Romaine Lettuce, Garlic Croutons and
Parmesan Cheese, Seasonal Fresh Fruit
Bakery Fresh Rolls
(Substitute Tequila Lime Shrimp or Marinated Grilled Flank Steak add \$6)*

Chef's Chop Chop \$24

*Mixed Greens, Tomato, Onion, Cucumber, Shredded Carrots,
Diced Turkey Breast and Baked Ham
Imported Swiss and Mild Cheddar Cheese
Chopped Hard Boiled Eggs, Crumbled Bacon
Balsamic Vinaigrette*

“Out of the Box” Lunches

Whole Fresh Fruit, Bag of Potato Chips or Pretzels, Jumbo Cookie and Soft Drink

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Shrimp and Avocado Baguette \$17

*Poached Shrimp Tossed in a Light Dill Cream Avocado, Lettuce and Tomato
on a Crispy Baguette*

Island Sub \$23

*Turkey Breast, Baked Ham and Roast Beef
Imported Provolone Cheese
Shredded Lettuce, Tomato and Onion
On a Bakery Fresh Sourdough Roll
Oil and Balsamic Vinaigrette*

Cranberry Turkey BLT \$19

*Turkey Breast, Imported Swiss Cheese
Apple Wood Smoked Bacon
Crisp Field Greens and Tomato
On a Whole Wheat Tortilla
Cranberry Dressing*

Roast Beef and Cheddar \$19

*Tender Roast Beef, Horseradish
Cheddar Cheese Lettuce and Tomato
on a Soft Brioche Roll
Herb Mayonnaise*

Refreshments

Freshly Brewed Regular and Decaffeinated Coffee \$36 per Gallon

Iced Tea, Arnold Palmer Tea, (Half Lemonade - Half Tea)

House Made Lemonade \$36 per Gallon

Assorted Soft Drinks \$2.50 Each

Bottled Fruit Juices \$3.50 Each

Voss Bottled Water \$3.50 Each

Infused Water \$10 per gallon

(Berries, Cucumber, Herbal)