## Lunch Buffets

All lunch buffets include iced tea or lemonade, coffee and chef's choice dessert. Buffets are available Noon-1:30pm. Deviation from dining hours may incur a $\$ 100$ fee per 30 minutes. When private dining is required, a rental fee may be incurred. A minimum of 30 people required.
$\$ 22$ per person

## The Harrison

Minnesota Salad*
(Kale, green cabbage, brussel sprouts, broccoli, pepitas, craisins, scallions, wild rice, poppy seed dressing)

Chipotle Cole Slaw*
Southwest Black Bean and Corn Salad*
Artisan Cheddar Mac ' $n$ Cheese
Himalayan Red Rice Sauté with Edamame, Mushroom and Spinach*

Grilled Chicken Breasts*
Smoked Pulled Pork*
House-Made Carolina and KC BBQ Sauces*
Sliced Watermelon* Assorted Breads

## Lean 'n Green

Orchard Salad*
(Spring greens, spinach, strawberries, apples, candied pecans, lime pineapple vinaigrette) Greek Vegetable Salad* Broccolini and Black Beluga Lentil Sauté* Lemon Roasted Chicken*

Cod Tapenade* Fingerling Potatoes*

Gull Dam Coleslaw*
Potato Salad*
House-Made Baked Beans*
Grilled Hamburgers*
Veggie Burgers
Beer Brats*
Assorted Condiments
Potato Chips

Mexican
Taco-Seasoned Beef*
Enchilada Chicken
Bean Burrito
Spanish Rice*
Refried Beans*
Hard and Soft Shells
Lettuce, Tomato, Onions, Guacamole, Salsa, Black Olives, Cheese, Sour Cream Tortilla Chips*

Executive
Soup du jour Tossed Garden Salad Bowl* Cucumber Vinaigrette Salad* Mediterranean Pasta Salad
Deli Meats including Ham, Turkey, Salami, Tuna Salad and Egg Salad Lettuce, Tomato, Onion, Relish Platter Assorted Cheeses* Potato Chips*

Soup \& Salad Bar
Two Soups du jour
(One soup will be gluten free)
Cobb Salad*
(Grilled chicken, romaine lettuce, tomato, Roquefort, hard boiled eggs, bacon, avocado, black olives)

Tuna Salad and Egg Salad Sliders
Creamy Pesto Pasta Salad
Southern Potato Salad*
Potato Chips*

