

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 set up 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*

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*

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*

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*

LUNCHES | BUFFETS

