

## LUNCHEON BUFFETS

(Minimum of 25 people for luncheon buffets or an additional \$2.50 per person applies)  
All Luncheon Buffets are served with Seattle's Best Coffee or Hot Herbal Teas.

### SOUP, SALAD, AND THE POTATO BAR

Fresh Garden Greens  
With tomatoes, cucumbers,  
Sliced onion, sliced carrots, herbed croutons  
and selection of two dressings  
Chef's Soup of the Day with assorted crackers  
Baked Potato Bar  
With toppings to include sour cream, chives,  
shredded cheddar cheese, bacon bits,  
ham bits, and broccoli florets  
Tuna Salad and Chicken Salad  
Rolls and Butter  
Fresh Baked Fruit Cobbler  
**\$16.00 per person**

### SEBRING'S DELI

Fresh Tossed Garden Greens  
Accompanied by tomatoes, cucumbers,  
sliced onions and  
A selection of two dressings  
Pasta Salad  
Potato Salad  
Sliced Roasted Turkey, Honey Baked Ham,  
Roast Beef and Genoa Salami  
Sliced Swiss, Cheddar, American and  
Provolone Cheeses, Assorted Sliced Breads  
Mayonnaise, Dijon and Yellow Mustard,  
Pickles, Leaf Lettuce and Sliced Tomatoes  
Fudge Brownies and Chocolate Chip Cookies  
**\$18.00 per person\***  
**\*Add A Cup of Chef's Soup of the Day for  
additional \$1.00 per person**

### THAT'S AMORE'

Fresh Cut Romaine Lettuce  
with shredded Parmesan Cheese, toasted  
Herb Croutons and Caesar Dressing  
Minestrone Soup  
Tortellini Pasta Salad  
Meat Lovers Baked Lasagna  
Chicken Parmesan  
Sautéed Italian Vegetables  
Garlic Bread  
Tiramisu  
**\$19.00 per person**

### SOUTHERN HOSPITALITY

Freshly Tossed Mixed Greens accompanied  
with choice of dressings  
Coleslaw  
Homemade Potato Salad  
BBQ Chicken  
Sliced BBQ Beef  
Corn on the Cob  
Macaroni and Cheese  
Country Style Green Beans  
Cornbread, Assorted Rolls and Butter  
Pecan Pie  
**\$19.00 per person**

Chateau Élan Hotel & Conference Center  
Luncheon Buffets continued

**All Food & Beverage Prices are subject to the customary 20% taxable service charge and  
7% State sales tax.**

## FLORIDA FIESTA

Seasonal Sliced Fresh Fruit  
White Corn Tortilla Chips and Salsa  
Guacamole

Sautéed strips of Beef with grilled green & red peppers and onions  
Sautéed strips of Chicken with grilled green & red peppers and onions

Shredded Cheddar Cheese  
Diced Tomatoes, Shredded Lettuce, Chopped Onions, Sour Cream

Spanish Rice  
Refried Beans

Soft Flour Tortillas and Corn Tortilla Taco Shells

Traditional Flan and Churros

**\$19.00 per person**

## THE ELAN EXECUTIVE

Fresh Garden Greens

Accompanied by sliced cucumbers, tomato  
wedges, sliced red onion  
with selection of two dressings

Fresh Seasonal Fruit Display  
Roasted Red Potatoes

Rosemary Roasted Pork Loin with pan gravy  
Herb Seasoned Baked Chicken  
Baked Cod

Seasonal Steamed Vegetables  
Rolls and Butter

Cheesecake with fresh fruit topping

**\$21.00 per person**

## CHATEAU ELAN BISTRO

Soup du jour from the Chef  
served with assorted crackers

Fresh Fruit Salad

Tortellini Pasta Salad with Sun-dried Tomatoes  
Vegetable Crudités with Herb Ranch Dressing

Grilled Chicken Caesar Salad

Fresh Cut Romaine Lettuce with shredded  
Parmesan cheese, toasted herb croutons

Caesar dressing and

Grilled Chicken Breast Strips

London Broil served with crusty  
French Rolls and au jus

Horseradish and Spicy Mustard  
Roasted Red Potatoes

Lemon Meringue Pie

Chocolate Mousse with Fresh Berries

**\$22.00 per person**

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