

### **Hot Lunch Buffet Menu**

### **Entrées**

(\$17.50 per person, includes one entrée, two sides, a salad, and housemade rosemary rolls)

#### Beef:

Steak Chimichurri Grilled marinated flank steak dressed in chimichurri sauce.

BBQ Brisket Slow roasted beef served with housemade Bing cherry BBQ sauce.

**Prime Rib** Prime rib carving station, served *au jus*.

### Pork:

**Pork Loin** Pork loin carving station, served *au jus*.

**Pulled Pork Achiote** Slow cooked pulled pork rubbed with a blend of achiote and other rich and aromatic spices.

BBQ Pork Slow roasted pork served with housemade Bing cherry BBQ sauce.

### Chicken:

**Chicken Marsala** Roasted chicken breast served with a blend of wild mushrooms in a sweet and savory Marsala wine sauce.

**Roasted Poblano Chicken Pasta** Chicken breast with roasted corn, roasted poblano, red bell pepper, red onion, and campanelle pasta.

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### **Chicken Florentine**

Chicken breast served with a rich savory spinach and prosciutto cream sauce.

**Chicken Saltimbocca** Chicken breast served with rich prosciutto demi-glace and topped with fresh sage.

Jerk Chicken Jamaican-style chicken breast marinated in a housemade jerk spice blend.

**Chicken Piccata** Chicken breast served in a buttery white wine and lemon sauce, topped with fresh parsley, capers, and lemon slices.

**Chicken Fettucine Alfredo with Mushrooms** Chicken breast served over fettucine with a rich parmesan and mushroom cream sauce.

Fish:

Salmon Roasted salmon with cilantro citrus salsa.

Contact us for custom vegetarian/vegan menu options!

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### Sides

**Loaded Baked Potato Salad** Cooked russet potatoes dressed with white cheddar, bacon, chives, and sour cream.

**Roasted Garlic Mashed Potatoes** Savory mashed potatoes with roasted garlic.

**Rosemary Potatoes** Roasted potatoes lightly dressed with olive oil, garlic, and fresh rosemary.

**Southwestern Rice** White rice sautéed in tomatoes, garlic, onions, corn, black beans, and southwest spices.

**Wild Mushroom Risotto** Arborio rice cooked in a blend of mushrooms, chicken broth, Pecorino Romano and parmesan cheeses, and parsley.

**Caribbean Rice** Rice cooked with coconut milk, red peppers, pineapple, red onions, black beans, and scotch bonnet peppers.

Cilantro Citrus Rice Rice cooked with fresh citrus and cilantro.

Mediterranean Couscous Served with sundried tomatoes and kalamata olives.

**Butter Noodles** Warm egg noodles topped with butter and fresh parsley.

**Colesiaw** Shredded cabbage and carrots mixed with creamy vinaigrette, an American classic.

Broccoli Salad Broccoli, pine nuts, onion, and dried cranberries with a delicious aioli dressing.

**Roasted Corn Relish Salad** Fire roasted corn with tomatoes, red bell peppers, green bell peppers, finely diced red onion, and fresh herbs.

**Borracho Beans** Savory beans cooked with Mexican lager and roast pork.

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Roasted Seasonal Vegetables Seasonal vegetables roasted in olive oil and chef's seasonings.

Calabacitas Roasted zucchini, squash, corn, tomatoes, and red bell peppers.

**Green Bean Almandine** Fresh green beans and toasted slivered almonds, with fresh herbs and shallots.

Brussel Sprouts and Beets Roasted brussels sprouts and beets in a light honey glaze.

**Asparagus with Bacon** Roasted asparagus combined with bacon, onion, and shallots.

Ratatouille Roasted zucchini, eggplant, bell peppers, onions, garlic, and tomatoes.

**Heirloom Carrots** Colorful roasted carrots served with a sweet and savory honey-vinegar glaze.

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