

Themed Lunch Buffets

The Ohio City BBQ

Green Cabbage Cole Slaw, Sea Salt Kettle Chips, & Fruit Salad Lemon Grilled Chicken, Braised BBQ Beef & Smoked Gouda Sliders, Sweet Bread & Butter Pickles Roasted Zucchini & Peppers with Oregano White Cheddar & Asiago Mac n' Cheese Dessert: Apple Cobbler with Vanilla Ice Cream \$27 per person

Murray Hill's Little Italy

Vegetable Minestrone
House Pasta Salad with Pesto & Roasted Vegetables
Traditional Caesar Salad, Parmesan, Croutons, Dressing
Tender Chicken Marsala & Veal Cutlets in a Tomato Caper Butter Sauce,
Pasta Alfredo, Fresh Vegetables in a Garlic Sauté
Dessert: Tiramisu
\$28 per person

Southwestern Buffet

Lime & Shrimp Tortilla Soup, Sour Cream, Fried Tortillas Mixed Greens, Cucumbers, Tomatoes, Tomato and Chimichurri Vinaigrettes Fresh Fried Tortilla Chips, Guacamole, House Salsa, Sour Cream Grilled Chicken Breasts Mango and Lime Salsa, Roasted Habanero Butter Beef Fajitas with Flour Tortillas, Mexican Rice, & Corn Bread with Butter Dessert: Tropical Coconut Fruit Salad Martini \$30 per person





All Buffets Include Water, Iced Tea, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tazo® Specialty Teas, Warm Rolls & Butter



Signature Lunch Buffets

Wyndham Soup & Salad Bar

Chef's Selection of Soup Du Jour
Grilled Beef & Chicken
Mixed Greens Salad Bowl, Iceberg Lettuce Salad Bowl
Toppings: Tomatoes, Cucumbers, Chick Peas, Grated Parmesan Cheese
Shredded Carrots, Peppers, Croutons, Cranberries, Nuts, Selection of Three Dressings
Chef's Selection of Dessert
Rolls & Butter
\$26 per person

Wyndham Wrap- Buffet

Mixed Greens Salad with Tomatoes, Cucumbers, Olives, Cheese, Choice of Two Dressings Downtown Potato Salad

Roast Beef & Cheddar Wrap- Sliced Roast Beef, Cheddar Cheese, Caramelized Onions Served with a Mild Horseradish Sauce in a Wheat Tortilla

Deluxe Turkey Club Wrap-Turkey Breast, Bacon, Lettuce, and Tomato Served with a Dijon Mayonnaise in a Spinach Tortilla

Vegetarian Wrap- Grilled Vegetables, Goat Cheese and Lettuce Served with a Herbed Mayonnaise in a Tomato Tortilla

Assorted Fresh Baked Cookies & Brownies \$22 per person

Wyndham Deli Buffet

Soup Du Jour, House Pasta Salad, Potato Salad, & Fresh Fruit Salad Slow Roasted Beef, Smoked Turkey, & Ham Assorted Sliced Deli Cheese, Blue Ribbon Pickles, & Relish Condiments, Assorted Fresh Breads & Kaiser Rolls Dessert: Hershey's Chocolate Cake & Lemon Chiffon Cake \$24 per person





Build Your Own Lunch Buffet

Wyndham Build Your Own Buffet

Includes Rolls & Butter, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tazo® Specialty Teas & Iced Tea

Salads (Choice of Two)

Chopped Iceberg Lettuce, Three Assorted Dressings

Tomatoes, Bacon, Hard Boiled Egg, Blue Cheese, Cucumber, Three Assorted Dressings

Watermelon & Honeydew Salad with Mint

Penne Pasta Salad, Pepperoni, Italian Herbs & Vegetables

Entrees (Choice of Two)

Breaded Chicken Cutlets with Swiss Mornay Sauce & Leoncini Ham

Sliced Herbed Pork Tenderloin, Cherry Buerre Blanc

Port Wine Braised Beef Short Ribs

Seared Salmon, Tomato Nicoise Relish

Grilled Vegetable & Tofu Skewers, Pickled Ginger Butter

Starches (Choice of One)

Whipped Idaho Potatoes Roasted Yukon Potatoes with Garlic & Thyme

Radiatore Pasta Alfredo Traditional Rice Pilaf

Vegetables (Choice of One)

Baby Carrots with Honey & Dill

Roasted Balsamic Vegetables

Butter Broccoli with Parmesan Cheese

Green Beans with Roasted Red Peppers

Dessert

Individual Mango Mousse Cakes & Triple Chocolate Cakes \$28 per person

Additional Salad, Starch, or Vegetable \$1 per person Additional Entree \$3 per person





Served Lunch

Starter (Choice of One)

Tomato & Blue Cheese Bisque

New England Clam Chowder

Please select one entrée to be served to each guest. If more than one entrée is chosen, the highest price will be charged for each selection.

Iceberg Wedge with Bleu Cheese & Pickled Red Onion with Raspberry Vinaigrette

Spinach Salad with Walnuts, Red Onion, Gorgonzola Cheese with Warm Bacon Vinaigrette

Spring Greens with Carrots, Cucumbers, Cherry Tomatoes, & Croutons Served with Choice of Dressings

Entrée Selections

Smoked Mozzarella Ravioli

Grilled Artichokes, Roasted Mushrooms Truffled Ricotta \$19 per person

Chicken Francaise

Parmesan, & Herb Battered Chicken Breast Cappelini Pasta & Seasonal Vegetables \$22 per person

Crisp Asian Bourbon Chicken

Hoisin Ginger Broth, Jasmine Rice & Vegetable Stir Fry \$22 per person

Honey Glazed Airline Chicken Breast

with Mushroom Risotto & Hericot Verts \$22 per person

Steelyard BBQ Chicken

BBQ Spiced Chicken Breast Roasted Onion Smashed Potatoes Grilled Asparagus with Lemon Butter \$23 per person

Five Ounce Petit Filet

Port Wine Demi Glace & Caramelized Onions Garlic Mashed Potatoes & Asparagus \$30 per person

Pan Seared Lake Erie Walleye

Nicoise Relish & Parsley Butter \$21 per person

Seared Mahi-Mahi

Pineapple Salsa & Citrus Buerre Blanc \$24 per person

Grilled Pork Chop

with Cranberry, Apple, & Thyme Hash \$19 per person

Penne Pasta Seafood Alfredo

Seared Shrimp & Scallops, Penne Pasta Creamy Alfredo Sauce, Buttered Broccoli \$29 per person

Brown Sugar Crusted Salmon

Braised Mustard Greens, Smoked Ham Hocks Sharp Asiago Risotto, Citrus Hollandaise \$23 per person

Dessert (Choice of One)

Orange Dreamsicle Cake

Lemon Short Cake

Chocolate Tuxedo

New York Style Cheese Cake