Sammie Time

$23.65

Choose 2 Salads

*Mixed Green Salad*
- cucumbers, tomatoes, shredded carrots, croutons, ranch dressing, champagne vinaigrette

*Greek Salad*
- romaine, pepperoncini, kalamata olives, cucumbers, tomatoes, feta, white balsamic vinaigrette

*Tangy Cole Slaw*
- with fresh herbs and whole grain mustard

*Dijon Herb Potato Salad*

Choose 3 Sandwiches

*Tuna Salad Sandwich*
- celery, onions, on sub roll

*Chicken Salad Sandwich*
- celery, onions, arugula, on oat wheat bun

*Salmon Club Sandwich*
- bacon, herbed mayo on croissant

*Italian Hoagie*
- assorted cured meats, provolone, cherry pepper mayo on baguette

*Grilled Chicken and Havarti Sandwich*
- dried cherry mayo, arugula on ciabatta

*House-made Roast Beef Sandwich*
- horseradish spread, caramelized onion, on baguette

*Turkey and Gouda*
- with grainy mustard, spring mix on tomato rosemary focaccia

*Roasted Veggie*
- with whipped feta on ciabatta

*Middle Eastern Vegan Wrap* 🌮
- roasted cauliflower, sweet potato, tahini vinaigrette

*Southwest Vegan Wrap* 🌮
- black beans, corn

Assorted Gourmet Cookies & Mini Brownie Truffle Cakes
Filtered Ice Water

All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea

Hot Sandwiches

*Additional cost of 2.00*

*Warm Chicken Sandwich*
- tomato, fontina, aioli on rosemary focaccia

*Latin Braised Chicken Sandwich*
- queso asado, cortido cabbage slaw, on jalapeño cheddar roll

*Fried Cauliflower Sandwich*
- romesco sauce, warm garlicky broccoli rabe, provolone on ciabatta
Buffets

The Classic
Mixed Green Salad
tomato, cucumber, carrots
herb champagne dressing, buttermilk ranch dressing
Grilled Herb Marinated Chicken Breast
green beans, natural chicken au jus
Rigatoni Pasta, Squash, Zucchini, and Sun-dried Tomatoes
tomato-basil ragout
Seasonal Grilled Vegetables
Assortment of whole grain, ciabatta, and French dinner rolls
with butter
Chef’s Selection of Miniature Desserts
Filtered Ice Water
All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea
23.65

Enhance Your Buffet
Grilled Beef Medallion 6.00
Bordelaise sauce, mushroom
Atlantic Salmon 6.00
lemon beurre blanc, asparagus
Butternut Squash Soup 3.00
Roasted Sweet Potato Wedges 2.00
Chocolate Pot de Crème 2.25

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.
Buffets

La Comida
Cumin Lime Vinaigrette Slaw
cabbage, black bean and corn slaw with toasted pumpkin seeds and cumin lime vinaigrette
Cilantro Lime Rice
Build-Your-Own Taco Bar
  • Warm flour tortillas
  • Chili-spiced grilled chicken with peppers and onions
  • Chipotle rubbed flank steak with peppers and onions
  • Spiced butternut squash with peppers and onions
  • Shredded romaine, shredded Cheddar cheese, sour cream, house-made salsa, guacamole
Mexican Lime Tartlet
Filtered Ice Water
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23.65

Down Home
Baby Spinach Salad
with dried cranberries, spiced pecans, honey shallot dressing
Maryland Fried Chicken
Pan Roasted Chicken
Vermont Cheddar Macaroni and Cheese
Seasoned Fresh Whole Green Beans
Miniature Cornbread Muffins
with sweet butter
Petite Red Velvet Cakes
Yellow Cake with Chocolate Icing
Filtered Ice Water
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23.65

Enhance Your Buffet
Vegetarian Refried Beans  2.00
Blackened Atlantic Hake  4.00
for tacos
Individual Mexican Flan  2.25
Black Bean Squash and Corn Salad  3.00

Enhance Your Buffet
Chipotle Barbecue Pork Slider  3.66
Braised Collard Greens  3.00
Smoked Barbecue Brisket  6.00
Cajun Blackened Catfish  4.00
Mashed Potatoes and Gravy  3.00
Apple Cobbler  2.25

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**Buffets**

**Power Bowls**
build your own bowls to include:

**Base**
- Kale & Spinach Super Blend
- Quinoa
- Brown Rice

**Choose Two Mains**
- Herb Marinated Grilled Chicken
- Diced Crispy Tofu
- Grilled Shrimp (add $4)

**Toppings**
- Assorted Roasted Vegetables
- Roasted Corn
- Roasted Sweet Potato
- Roasted Garbanzo Beans
- Carrots, Tomatoes and Cucumbers
- Feta Cheese Crumbles
- Shredded Cheddar
- Spiced Pumpkin Seeds
- Dried Cranberries
- Hummus
- Black Beans

**Dressings**
- Avocado Dressing
- Champagne Vinaigrette
- Maple Tahini Vinaigrette

Flatbreads and Lavash
Oatmeal Raisin Cookies
Mini Raspberry Crumble Bars
Filtered Ice Water

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**Mediterranean Flair**

- Fatoush Salad
  romaine lettuce served with toasted pita with diced cucumber, tomato red onion, pomegranate vinaigrette
- Batata Harra
  spiced Lebanese potatoes
- Greek Stewed Green Beans
- Zaatar chicken
  served over pearlled cous cous and seasonal veggies
- Warm Flatbreads
- Greek Cheesecake
- Middle Eastern Date Filled Sugar Cookie
- Filtered Ice Water

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**Enhance Your Buffet**

- Platter Of Seasonal Grilled Vegetables  **2.50**
  marinated in garlic, olive oil and fresh herbs
- Roasted Cauliflower Salad  **2.00**
  with arugula and pomegranate seeds topped with a spiced yogurt drizzle
- Seared Mediterranean Hake  **5.00**
- Baklava  **2.25**

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Testudo’s Picnic

Choose Two Entrées*
- Grilled Hamburgers & Cheeseburgers
- Grilled Turkey Burgers
- All Beef Grilled Hot Dogs
- Herb Marinated Grilled Chicken Breasts
- Chipotle Barbecue Chicken
- Barbecue Smoked Pulled Pork

Choose Two Sides
- Dijon Potato Salad
- Tangy Herb Cole Slaw
- Corn on the Cob
- Vegetarian Honey Baked Beans
- Tomato and Mozzarella Salad
- Cavatappi Veggie Pasta Salad
- Roasted Sweet Potato Salad

Choose Two Desserts
- Fruit Salad
- Petite Apple Tarts
- Diced Watermelon
- Petite Key Lime Pies
- Petite Southern Pecan Tarts
- Assorted Gourmet Cookies
- Brownies

Included
- Filtered Water
- Lemonade

$23.65

*All buffets come with vegan burgers 🍔
please discuss vegan needs with our sales team.

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Build Your Own Buffet

One Entrée  $25.65  
Two Entrées  $29.65

Salad (select one)
Mixed Green Salad
Caesar Salad
Spring Mix with Haricot Vert Salad
with toasted walnuts, feta cheese, dill dijon vinaigrette
Wintergreens and Cabbage Salad
butternut squash, roasted Brussels sprouts, feta, pepitas, diced apples, pita croutons, balsamic sumac dressing
Super Blend Baby Kale
red leaf lettuce, Napa cabbage, Italian parsley, cilantro, grated tri-color carrots, honey miso dressing

Sides (select two)
Medley of Seasonal Grilled Vegetables
Roasted Broccoli Salad
peppadew peppers, golden raisins, scallion relish
Seasoned Green Beans
Rice Pilaf
Mashed Potatoes
Mashed Sweet Potatoes
Penne Pasta with Grilled Vegetables
Creamy Polenta with Herbs

Entrée (select one or two)

Poultry
Grilled Dijon Marinated Chicken Breast
with roasted red bliss potatoes in a dijon jus
Pan Seared Chicken Breast
with mushroom risotto
Butter Chicken
with savory tomato cream
Chicken Piccatta
with tomato and fennel in a lemon butter sauce

Seafood
Herb Crusted Salmon (add $2)
with polenta squares, beurre blanc
Moroccan Salmon (add $2)
with tomato chutney and roasted green beans
Maryland Crab Cakes (Market Price)
with red pepper coulis
Seared Cod (add $2)
with roasted pepper and saffron orzo

Meat
Grilled Beef Medallion (add $2)
Slow Smoked Brisket (add $2)
Grilled Flank Steak (add $2)
with roasted mini potatoes, peppers, chimichurri sauce

Vegetarian
Eggplant Bolognese (vegan cavatapi)
served over cavatappi pasta with vegan parmesan cheese
Yellow Curry (vegan)
with potatoes, carrots, squash and basmati rice
Chana Masala
with chick peas and basmati rice
Creamy Polenta
with mushroom ragu

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Build Your Own Buffet

Dessert (select two)
Mini Chocolate Fudge Cake
Mini Fresh Fruit Tarts
Mini Lemon Meringue Tarts
Mini Profiteroles
Mini Apple Tarts
Mini Milk Chocolate Caramel Tarts
Mini Tiramisu Squares
Mini Assorted Cheese Cakes
Mini Lemon Squares
Mini Raspberry Crumble Bars
Mini Truffle Chocolate Brownie Bites
Mini Caramel Turtle Bars
Mini Bittersweet Blackout Tartlets
Mini Espresso Truffle Pastry
Mini White Chocolate Macadamia Bites
Mini Key Lime Tartlet

Included
All buffets served with filtered ice water and whole grain, ciabatta, and French dinner rolls and butter
All luncheons include iced tea
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