

LUNCH SANDWICHES

Plated Lunch Sandwiches Served with:

Choice of One Soup:

Tortilla Soup, Minestrone Soup, Chef's Soup du Jour
House-Made Pasta Salad & Deli Pickle
Choice of Dessert
Fresh Brewed Coffee, Decaf Coffee & Iced Tea

ROASTED TURKEY \$22/PERSON

Roasted Turkey, Avocado, Bacon, Lettuce, Tomato & Mayonnaise
Sourdough Bread

CROWNE CLUB \$22/PERSON

Roasted Turkey, Honey Ham, Bacon, Swiss & Cheddar Cheeses, Lettuce, Tomato, & Mayonnaise
French Bread

CHICKEN POWER WRAP \$22/PERSON

Sliced Grilled Chicken,
Blend of Super Vegetables, Citrus Vinaigrette
Flour Tortilla

CHICKEN CAESAR WRAP \$22/PERSON

Grilled Chicken Strips, Romaine Lettuce,
Parmesan Cheese & Creamy Caesar Dressing
Flour Tortilla

CHICKEN BACON RANCH \$22/PERSON

Grilled Chicken, Applewood Smoked Bacon,
White Cheddar, Lettuce, Tomato & BBQ Ranch
Ciabatta Bread

ROAST BEEF \$22/PERSON

Roast Beef, Onion Jam, Arugula & Boursin Cheese
Rosemary Focaccia

ITALIAN SUB \$22/PERSON

Salami, Capicola, Pepperoni, Provolone Cheese, Roasted Red Peppers, Lettuce, Diced Tomatoes & Italian Dressing
Hoagie Sub Bun

GOURMET GRILLED CHEESE \$22/PERSON

Steakhouse Cheddar, Onion Jam, Rye Bread
Havarti, Spinach, Grilled Tomato, Italian Bread
Pancetta, Gouda, Sourdough Bread



VEGETARIAN & VEGAN SELECTIONS

ROASTED VEGETABLE \$22/PERSON

VEGETARIAN

Roasted Portobello Mushroom, Zucchini, Yellow Squash,
Mozzarella Cheese & Tomato Basil Spread
9-Grain Bread

MEDITERRANEAN WRAP \$22/PERSON

VEGETARIAN

Hummus, Spinach, Grilled Peppers, Zucchini, Feta Cheese & Kalamata Olives
Whole Wheat Tortilla

VEGAN WRAP \$22/PERSON

VEGAN & VEGETARIAN

Grilled Mixed Vegetables, Tomato Salsa, Black Bean Spread
Vegan Tortilla

DESSERT SELECTIONS

Strawberry Cloud Cake

Cheesecake

Chocolate Cake

Buckeye Cream Pie

Apple Snickers Parfait

Assorted Fresh Berries & Whipped Cream



**VINE +
FORGE**

RESTAURANT & LOUNGE

23% Taxable service charge and 7.5% sales tax will apply to all food and beverage.

Tax and service charge subject to change. All menu items are subject to change.

October 2019

LUNCH SALADS

Plated Lunch Salads Served with:

Choice of One Soup:

Tortilla Soup, Minestrone Soup, Soup du Jour

Artisan Bread & Butter

Choice of Dessert

Fresh Brewed Coffee, Decaf Coffee & Iced Tea

CAESAR **\$25/PERSON**

Romaine Lettuce, Parmesan Cheese,

House-Made Croutons

Creamy Caesar Dressing

Choice of: Grilled Salmon, Grilled Chicken **OR**
Grilled Steak

COBB **\$25/PERSON**

Mixed Greens, Diced Egg, Tomatoes,

Bacon & Crumbled Blue Cheese

Blush Vinaigrette

Choice of: Grilled Salmon **OR** Grilled Chicken

FIESTA **\$25/PERSON**

Mixed Greens, Roasted Corn, Black Beans,

Tomatoes, Cheddar Jack Cheese

& Tortilla Strips

Cilantro Ranch Dressing

Choice of: Grilled Shrimp **OR** Grilled Chicken

STRAWBERRY PECAN **\$25/PERSON**

Romaine & Baby Greens, Candied Pecans,

Strawberries & Crumbled Blue Cheese

Sweet Poppy Seed Dressing

Choice of: Grilled Salmon **OR** Grilled Chicken

MEDITERRANEAN **\$25/PERSON**

Romaine, Feta Cheese, Cucumbers,

Tomatoes & Roasted Chickpeas

Garlic Lemon Vinaigrette Dressing

Choice of: Grilled Chicken **OR** Grilled Steak

WEDGE **\$25/PERSON**

Iceberg Lettuce, Bleu Cheese Crumbles,

Tomato & Bacon Jalapeno Ranch

Choice of: Grilled Chicken **OR** Grilled Steak



DESSERT SELECTIONS

Strawberry Cloud Cake

Cheesecake

Chocolate Cake

Buckeye Cream Pie

Apple Snickers Parfait

Assorted Fresh Berries & Whipped Cream

Fresh Fruit Tartlet

Chocolate Pot de Crème

Flourless Chocolate Cake (GF)

Pana Cotta



WEDGE **\$25/PERSON**

Iceberg Lettuce, Bleu Cheese Crumbles,

Tomato & Bacon Jalapeno Ranch

Choice of: Grilled Chicken **OR** Grilled Steak

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LUNCH BUFFETS

Buffet Lunch Includes: Fresh Brewed Coffee, Decaf & Iced Tea Service
Minimum of 15 Guests Required; if fewer add \$3/person

ASSORTED SANDWICH BUFFET **\$28/PERSON**

One Soup:

Tortilla, Minestrone, Soup du Jour

Three Lunch Sandwiches:

See Page 9

Three Deli Salads:

Fresh Cut Fruit

Broccoli Salad

Veggie Power Slaw,

Quinoa Salad

Potato Salad

Pasta Salad

Grilled Vegetable & Orzo Salad

Cauliflower Salad

Moroccan CousCous

Crowne Salad

Artisan Bread & Whipped Herb Butter

Choice of Dessert

DELI BUFFET **\$30/PERSON**

One Soup:

Tortilla, Minestrone, Soup du Jour

Deli Tray:

Roasted Turkey, Ham, Roast Beef, Salami,

Swiss, Cheddar, Provolone,

Lettuce, Tomato, Pickles

Mayonnaise & Mustard

Assorted Fresh Bread Selection

Three Deli Salads:

Fresh Cut Fruit (GF, Vegan)

Broccoli Salad (GF

Veggie Power Slaw,

Quinoa Salad

Potato Salad

Pasta Salad

Grilled Vegetable & Orzo Salad

Cauliflower Salad

Moroccan CousCous

Crowne Salad

Artisan Bread & Whipped Herb Butter

Choice of Dessert

SOUP & GRILLED SALAD BAR BUFFET **\$28/PERSON**

One Soup:

Tortilla, Minestrone, Soup du Jour

Mixed Salad Greens

Toppings:

Grilled Boneless Chicken Breast & Grilled Steak

Grape Tomatoes, Cucumber, House-Made Croutons,

Shredded Cheddar Cheese, Crumbled Blue Cheese,

Shredded Carrots, Chopped Eggs, Bacon, Candied Pecans,

Green & Red Peppers, Black Beans

Assorted Dressings

Artisan Bread & Whipped Herb Butter

Seasonal Fresh Cut Fruit

Choice of Dessert

SOUP, SALAD & BAKED POTATO BUFFET **\$27/PERSON**

Two Soups:

Tortilla, Chili, Vegetarian Chili, Soup du Jour

Mixed Salad Greens

Toppings:

Diced Ham, Diced Turkey, Bacon, Black Beans,

Grape Tomatoes, Cucumber, House-Made Croutons,

Shredded Cheddar Cheese, Crumbled Blue Cheese,

Shredded Carrots, Green & Red Peppers, Chopped Eggs

Assorted Dressings

Baked Potatoes

Toppings:

Sour Cream, Whipped Butter, Chives, Bacon,

Shredded Cheddar Cheese, Steamed Broccoli

Artisan Bread & Whipped Herb Butter

Choice of Dessert

DESSERT SELECTIONS

Strawberry Cloud Cake

Chocolate Cake

Apple Snickers Parfait

Chocolate Pot de Crème

Flourless Chocolate Cake (GF)

Assorted Fresh Berries & Whipped Cream

Cheesecake

Buckeye Cream Pie

Fresh Fruit Tartlet

Pana Cotta

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LUNCH BUFFETS

(CONTINUED)



Buffet Lunch Includes:
Fresh Brewed Coffee, Decaf & Iced Tea Service

Minimum of 15 Guests Required; if fewer add \$3/person

HEALTHY CHOICE BUFFET **\$32/PERSON**

Quinoa Salad (GF, Vegan)
 Veggie Power Slaw
 Citrus Vinaigrette
 Atlantic Salmon Filet (GF)
 Tropical Salad
 Grilled Chicken Breast (GF)
 Herb Gremolata
 Roasted Sweet Potatoes (GF, Vegan)
 Roasted Brussels Sprouts (GF, Vegan)
 Artisan Bread & Whipped Herb Butter
 Fresh Mixed Berry Cups (GF, Vegan)
 Toasted Granola

FIESTA BUFFET **\$30/PERSON**

Tortilla Soup
 Tortilla Strips & Shredded Cheese
 Southwest Salad (GF, Vegan)
 Romaine, Tomatoes, Black Olives,
 Tortilla Strips
 Tex-Mex Ranch
 Roasted Corn & Black Bean Salad
 Cilantro Lime Vinaigrette
 Sliced Grilled Chicken (GF)
 Sliced Grilled Steak (GF)
 Grilled Peppers & Onions (GF, Vegan)
 Toppings:
 Salsa, Pico de Gallo, Jalapenos,
 Guacamole, Cheddar Jack Cheese,
 Sour Cream
 Warm Flour Tortillas
 Tortilla Chips
 Fiesta Rice (GF, Vegan)
 Cinnamon Churros
 Grilled Peach Sopapilla Tacos

ITALIAN BUFFET **\$30/PERSON**

Italian White Bean & Kale Soup
 Caesar Salad
 Romaine, House-Made Croutons,
 Parmesan Cheese
 Creamy Caesar Dressing
 Italian Chopped Salad
 Romaine, Cannellini Beans, Mozzarella,
 Sun-Dried Tomatoes, Black Olives
 Pesto Vinaigrette
 Bruschetta Chicken (GF)
 Tomato Bruschetta Topping
 Tuscan Salmon (GF)
 Spinach, Roma Tomatoes, Olives
 Chef's Baked Pasta
 Roasted Italian Vegetables
 Artisan Bread & Whipped Herb Butter
 Fresh Fruit Tartlet
 House-Made Assorted Cannoli

BUILD YOUR OWN BUFFET **\$35/PERSON**

Two Salads:
 Garden, Crowned, Caesar, Chopped,
 Apple Walnut, Strawberry Pecan,
 Veggie Power Slaw
Two Entrees:
 Bruschetta Chicken, Pecan Chicken,
 Boursin Chicken, Chicken Gremolata,
 Tropical Salmon, Soy Ginger Salmon,
 Flat Iron Steak,
 Butternut Squash Ravioli
One Starch:
 Fingerling Potatoes, Wild Rice Pilaf,
 Roasted Sweet Potatoes, Quinoa
 Reskin & Chive Smashed Potatoes
Two Vegetables:
 Garlic Green Beans, Grilled Asparagus,
 Roasted Cauliflower, Ginger Baby
 Carrots, Roasted Vegetable Medley
 Artisan Bread & Whipped Herb Butter
One Dessert:
 See Page 11

LUNCH ENTRÉES

Plated Lunch Entrees Include:

One Salad

One Dessert

Fresh Brewed Coffee, Decaf & Iced Tea Service

ENTREE SELECTIONS

Bruschetta Chicken (GF)

\$30/PERSON

Bruschetta & Melted Mozzarella
Roasted Redskin Potato
Broccolini

Boursin-Stuffed Chicken (GF)

\$30/PERSON

Herb Boursin Cheese
Redskin & Chive Smashed Potatoes
Garlic Green Beans

Pecan Chicken

\$30/PERSON

Ginger Peach Salsa
Wild Rice Pilaf
Grilled Asparagus

Gremolata Chicken (GF)

\$30/PERSON

Herb Gremolata
Fingerling Potatoes
Roasted Vegetable Medley

Flat Iron Steak (GF)

\$34/PERSON

Tri-Peppercorn Demi Glace
Redskin & Chive Smashed Potatoes
Grilled Asparagus

Tropical Salmon (GF)

\$32/PERSON

Tropical Fruit Salsa
Mashed Sweet Potatoes
Brussels Sprouts

Soy Ginger Salmon (GF)

\$32/PERSON

Soy Ginger Glaze
Wild Rice Pilaf
Roasted Vegetable Medley

VEGETARIAN & VEGAN SELECTIONS

Butternut Squash Ravioli

\$28/PERSON

****VEGETARIAN****

Sage Cream Sauce
Grilled Asparagus

Roasted Cauliflower Steak (GF)

\$28/PERSON

****VEGAN & VEGETARIAN****

Mushroom Veloute
Quinoa
Seasonal Vegetables

Portobello Mushroom Stack (GF)

\$28/PERSON

****VEGAN & VEGETARIAN****

Zucchini & Tomato
Tomato Coulis

SALAD SELECTIONS

Crowne (GF)

Romaine, Field Greens, Candied Pecans, Dried Cherries, Crumbled Blue Cheese
BLVD Dressing

Garden (Vegan)

Romaine, Iceberg, Lettuce, Cucumber, Shredded Carrots, House-Made Croutons
Ranch or Balsamic Dressing

Apple Walnut (GF)

Romaine, Spring Mix, Candied Walnuts, Granny Smith Apples, Crumbled Blue Cheese
Balsamic Vinaigrette

Italian Chopped (GF)

Romaine, Cannellini Beans, Mozzarella, Sun-Dried Tomatoes, Black Olives
Pesto Vinaigrette

DESSERT SELECTIONS

Strawberry Cloud Cake

Cheesecake

Chocolate Cake

Buckeye Cream Pie

Apple Snickers Parfait

Fresh Fruit Tartlet

Chocolate Pot de Crème

Pana Cotta

Assorted Fresh Berries & Whipped Cream

Flourless Chocolate Cake (GF)



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