



Casa Monica[®]
HOTEL

Lunch Menus

Wrap Lunches To-Go

All To-Go-Boxed Lunches are Served with Whole Fresh Fruit,
Individual Bag of Potato Chips, Energy Bar and a Homemade Cookie

Mediterranean Chicken Salad

With Sun Dried Tomatoes and Spinach

Turkey and Provolone Wrap

With Honey and Dijon Mustard Sauce

Ham and Swiss Wrap

With Sour Cream and Black Pepper Mayo

Roast Beef and Cheddar Wrap

With Horseradish Cream Sauce

Tuna Salad Wrap

With Celery and Onions

Hummus and Roasted Vegetable Wrap

With Baby Spinach

Grilled Chicken Caesar Wrap

With Romaine Lettuce and Asiago Cheese

\$24 per box

All menu items are subject to a 22% service charge and 6% state sales tax.
All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change.

Plated Lunches

All Lunch Entrée Selections Include a Choice of Soup or Salad, a Dessert and are Served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Tea, Iced Water and Bread Service

Soup or Salad (Select one)

Mixed Greens

Assortment of Seasonal Greens and Romaine Hearts, Tomatoes, Shredded Mozzarella Cheese and Balsamic Dressing

Traditional Caesar

Chopped Romaine Hearts Served with Asiago Cheese, Croutons and Blue Cheese

Summer Greens

Mixed Field Greens with Crumbled Goat Cheese and Candied Pecans Served with a Strawberry Vinaigrette

Tomato and Basil Bisque

Creamy Tomato Soup with Fresh Basil

Chicken and Rice Soup

Long Grain Rice, Chicken and Vegetables

ENTRÉES (Select one)

Turkey Club Wrap \$25

Turkey, Bacon, Swiss Cheese, Shredded Lettuce and Diced Tomatoes Served with Mustard & Mayonnaise and Potato Salad

Warm Turkey and Swiss Baguette \$25

Turkey and Swiss with Dijon Mayonnaise on Crusty Baguette Bread Served with a Side of Potato Salad

Portobello and Brie Cheese Sandwich \$26

Soy Marinated and Grilled with Tomatoes with Olive and Garlic Pesto on Asiago Cheese Bread and a Side of Potato Salad

Chicken Pesto Sandwich \$26

Grilled Pesto Marinated Chicken with Provolone Cheese on Asiago Cheese Bread Served with a Side of Potato Salad

Teriyaki Salmon \$27

Teriyaki Marinated Salmon Filet with Lo Mein Noodle Served with Herb Salad

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ENTRÉES (continued)

Chicken and Mushroom Ragout \$27

Grilled Chicken with a Truffle Oil and Mushroom Sauce Served on Mashed Potatoes and Roasted Vegetables

Fire Grilled Flat Iron Steak \$29

Marinated Beef Shoulder Tender with Green Peppercorn Sauce Served with Mashed Potatoes and Roasted Vegetables

Island Spiced Lump Crab Cake \$29

Homemade Lump Crab Cakes with Lemon and Mustard Aioli Served with a Spinach Salad

Tropical Grouper \$29

Grouper Filet with Orange Marmalade Horseradish Glaze Served with Basmati Rice and Baby Spinach

Top Sirloin Steak \$33

Top Sirloin Steak with Balsamic Cabernet Demi Glaze Served with Mashed Potatoes and Roasted Vegetables

Top Sirloin Steak and Shrimp Stack \$39

Top Sirloin Steak, Jumbo Shrimp and Balsamic Cabernet Demi Glaze Served with Mashed Potatoes and Roasted Vegetables

DESSERTS (Select One)

New York Cheesecake

With Berry Garnish and Whipped Cream

Traditional Carrot Cake

With Cream Cheese Frosting

Double Chocolate Cake

With Sliced Strawberries and Whipped Cream

Chef's Selection of Dessert Shots

Sweet Mousse with Garnish

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Lunch Buffets

All Lunch Collections are Served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Tea, and Iced Water
A Minimum of 30 People is Required and if Minimum is Not Met an Additional \$5 Per Person Will be Charged
All Lunch Buffets can be Provided as Dinner Buffets for an Extra \$15 Per Person

The Wrap Platter Buffet \$26 (Choice of 3 Wraps)

Turkey and Provolone Wrap with Honey and Dijon Mustard Sauce
Ham and Swiss Wrap with Sour Crème and Black Pepper Mayo
Roast Beef and Cheddar Wrap with Horseradish Cream Sauce
Tuna Salad Wrap with Celery and Onions
Hummus and Roasted Vegetable Wrap with Baby Spinach
Grilled Chicken Caesar Wrap with Romaine Lettuce and Asiago Cheese
Buffalo Chicken Tender Wrap with Blue Cheese and Mayo
Assorted Dipping Sauces: Garlic Mayonnaise, Honey Mustard, and Thousand Island
Pasta Salad, Diced Fruit Salad and Mixed Green Salad with a Vinaigrette Dressing
Individual Bags of Potato Chips
Chef's Selection of Desserts

The Gourmet Deli Buffet \$31

Monica Greek Salad, Potato Salad, Coleslaw, Tuna Salad and Egg Salad
Sliced Roast Beef, Ham, Turkey, Genoa Salami,
Swiss, Provolone and Smoked Gouda Cheese
Mayonnaise and Mustards
Sliced Tomatoes, Red Onions, Lettuce, and Pickles
Served with Chef's Selection of Breads
Seasonal Fresh Fruit Salad
Chef's Selections of Desserts

The Salad Bar Buffet \$31

Chef's Soup Creation
Create Your Own Salad: Mixed Greens, Chopped Iceberg, and Baby Spinach
Tomatoes, Cucumbers, Carrots, Red Onion, and Shredded Cheese
Sliced Grilled Chicken, Chopped Egg, Bacon and Croutons
Creamy Ranch, Blue Cheese, Balsamic Vinaigrette and Thousand Island Dressings
Chunky Pacific Tuna Salad, Pasta Salad, Potato Salad, and Cucumber Salad
Mediterranean Vegetable Salad and Tomato and Mozzarella Salad
Assorted Breads
Seasonal Fresh Fruit Salad
Chef's Selection of Desserts

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The American Buffet \$34

Cole Slaw and Yukon Potato Salad
Tossed Mixed Greens with Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese and Bacon Bits
Thousand Island, Blue Cheese, and Balsamic Vinaigrette Dressings
Bar-B-Que Chicken, Grilled Hamburgers and Hot Dogs
Sliced Onions, Tomatoes, Lettuce, Pickles and Cheese
Texas Potato Wedges, Corn on the Cob and Baked Beans
Seasonal Fresh Fruit Salad
Chef's Selection of Desserts

The Gold Coast Buffet \$34

Sliced Cucumber Salad with Dill, Marinated Tomatoes with Extra Virgin Basil Oil
Casa Monica Greek Salad with Balsamic Vinaigrette and a Feta Cheese "Splash"
Iceberg Wedge with Olive Pesto, Shredded Mozzarella Cheese Drizzled with Caesar Dressing
Mediterranean Salmon Filet with Spanish and Greek Olives, Feta Cheese,
Tomatoes and Banana Peppers with Basmati Rice
Honey and Ginger Roasted Chicken Breast Served with Roasted Green Beans
Wild Mushroom Pork Tenderloin with Mushroom Brandy Demi Glaze and Served with Asiago Cheese Polenta
Assortment of Freshly Baked Rolls
Chef's Selection of Assorted Desserts

The Italian Buffet \$36

Marinated Mushrooms with Garlic and Thyme, Assorted Mediterranean Olives and Artichokes
Tomato and Mozzarella Cheese Salad with Olive Oil
Chopped Lettuce with White Wine Garlic and Basil Dressing
Shrimp Alfredo Penne Pasta with a Creamy Asiago Cheese Sauce
Linguini Primavera with Basil, Tomato, Kalamata and Green Olives with Fresh Basil, Garlic and Extra Virgin Olive Oil
Chicken Picatta Served in a Lemon and Caper Sauce
Italian Meatballs Served with a Tangy Marinara Sauce and Baked with Shredded Mozzarella
Oven Roasted Zucchini and Yellow Squash
Fresh Baked Focaccia Bread
Chef's Selection of Italian Desserts

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The Spanish Buffet \$39

Marinated Artichokes and Olives
Tomato Salad with Fresh Basil and Balsamic Dressing
Spanish Vegetable Salad with Balsamic Vinaigrette and a Feta Cheese “Splash”
Iceberg Wedge with Olive Pesto, and shredded Mozzarella Cheese Drizzled with Caesar Dressing
Garlic Black Tiger Shrimp with Fresh Basil Pesto and Extra Virgin Olive Oil
Paella with Chicken, Chorizo and Prosciutto Ham
Mojo Skirt Steak Marinated and Grilled with Cuban Rum Sauce
Snapper Filet Served with Avocado, Cilantro and Diced Tomatoes
Served with Black Beans, Rice and Traditional Garnishes
Pressed Cuban Bread
Banana and Chocolate Cheesecake Wrap with Cinnamon Sugar and Berry Sauce
Carmel Flan
Seasonal Fresh Fruit Salad

The Asian Buffet \$36

Steamed and Fried Dumplings
Veggie Springrolls
Chopped Salad with Ginger Dressing
Sweet and Sour Pork
Chicken with Broccoli
Beef Lo Mein
Stir Fried Vegetables
Fried Rice
Chinese Dumplings
Steamed Rice Pudding

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