



The Main Event

A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.



CHASE CENTER
on the riverfront

SERVED LUNCH

2 COURSE LUNCH ENTREES

THAI CHICKEN SALAD
thai-style grilled chicken salad with pea shoots, crushed peanuts, ginger and lemongrass dressing

SALAD NICOISE
seared fresh tuna, marinated potatoes, green beans, egg, nicoise olives and mixed field greens

CHICKEN ARRABIATA
grilled chicken tossed with penne pasta with roasted tomato and caramelized egg plant

BRAISED BRISKET
hominy and grits with succotash

(please select one from above)

2 COURSE DESSERTS

STRAWBERRY SHORTCAKE
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING
flavored crème anglaise

POACHED PEAR
wine poached, mascarpone filled pear, zabaglione

(please select one from above)

Regular coffee, decaffeinated coffee and assorted teas, served with
raw sugar, equal, sweet & low, half and half

\$24 PER PERSON

3 COURSE LUNCH SALADS

MIXED FIELD GREEN SALAD
warmed goat cheese cake, herb citrus vinaigrette

STEAKHOUSE WEDGE
tomatoes and crumbled blue cheese dressing

HEARTS OF ROMAINE WITH CAESAR DRESSING
foccacia crostini, tomato compote and shaved locatelli cheese

BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE
crostini topped with olive tapenade

(please select one from above)

3 COURSE LUNCH ENTREES

BRAISED BONELESS BEEF SHORT RIB AND ARTISAN STONE GROUND GRITS
roasted root vegetables accented with a turmeric emulsion

CORIANDER DUSTED CHICKEN AND POTATO-GOAT CHEESE GRATIN
chanterelle mushrooms, fava beans and spring onions

CHICKEN ROULADE OF SPINACH AND MOREL MOUSSE WITH THYME JUS LIA
mashed clementine carrots, fried chervil potatoes

MISO GLAZED SALMON FILLET WITH THAI BASIL SAUCE
basmati fried rice and Pan Seared Garlic Pea Shoots

(please select one from above)

3 COURSE DESSERTS

STRAWBERRY SHORTCAKE
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING
flavored crème anglaise

POACHED PEAR
wine poached, mascarpone filled pear, zabaglione

(please select one from above)

Regular coffee, decaffeinated coffee and assorted teas served with
raw sugar, Equal, Sweet & Low, half and half

\$30 PER PERSON

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.



CHASE CENTER
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LUNCH BUFFETS

DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham, Tuna Salad
Provolone, Swiss and Cheddar Cheeses
Assorted Rolls and Sliced Breads
Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles and Cherry Peppers
Old Fashioned Cole Slaw
Rustic Potato Salad
Sliced Fruit and Berries
Assorted Freshly Baked Cookies

Add chicken salad, \$2 PER PERSON

BISTRO OF THE SEA

Arugula Salad, pancetta, egg and truffle vinaigrette
Roasted Salmon
Jasmine Rice
Grilled Asparagus
Artisan Rolls
Classic Brownies

ALL AMERICAN BUFFET

Lemon Herb Marinated Barbecued Chicken
Prime Beef Hamburgers
served with Sliced Cheese, Sliced Tomatoes, Sliced Onions, Lettuce
Ketchup, Mustard, Mayonnaise and Relish
Old Fashioned Cole Slaw
Potato Salad
Cornbread
Apple Cobbler

SOUTHERN FLARE BISTRO

BLT Salad
Buttermilk Fried Chicken
Mashed Sweet Potatoes
Collard Greens and Black Eyed Peas
Corn Bread
Pecan Bar

SALAD AND PASTA BUFFET

Mixed Greens with Shaved Red Onion and Blood Orange Vinaigrette
Fork Shredded Tuna with Green beans, Potatoes and Olives
Penne Pasta with Tomato and Fresh Basil
Rigatoni with Chicken and Artichoke Pesto
Garlic Cheese Bread
Macaroons and Biscotti

CLASSIC CHICKEN BISTRO

Panzanella
Lemon Herb Marinated Chicken
Smashed Garlic Potato
Cauliflower with roasted Tomato Tarragon
Artisan Rolls
Chocolate Chip Cookies

TUSCAN BUFFET

Arugula Salad, pancetta, egg and truffle vinaigrette
Grilled Chicken Breast with Asparagus and Tarragon Aioli
Grilled Tuscan Vegetables
Orzo Salad with Pine Nuts and Golden Raisins
Rustic Olive Bread
Sliced Fruit and Strawberries with Balsamic Syrup

PACIFIC COAST BUFFET

Asian Salad, napa cabbage, shredded carrot, cucumber, green onion sesame vinaigrette
Grilled Miso Salmon with Romaine, Pickled Ginger
Ponzu Grilled Vegetables
Udon Noodles with Thai Peanut Dressing
Sticky Rice Pudding

ALL BUFFETS \$20 PER PERSON

(please select one buffet)

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with
raw sugar, Equal, Sweet & Low, half and half, milk

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 Per Person

All food and beverage is subject to a 22% staffing charge, prices are subject to change.
Lunch Buffets require a minimum of 20 guests.



CHASE CENTER
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BOX LUNCHES

Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat

Roast Beef with Chinese Mustard and Arugula on Focaccia

Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing

Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia

Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread

Fresh Mozzarella with Tomato, Basil and Olive Oil on Ciabatta

(please select up to two above)

\$15 EACH

Box lunches include Sandwich, Chips, Whole Fruit, Cookie and Soft Drink

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