

AERO Luncheon Buffets Menu ✂



The Following Selections are Presented in Your Choice of Black Plastic Bowls or Trays. They are Designed to be Served Buffet Style at Room Temperature, and are Decorated with Fresh Greenery Garnishes.

Side Salad Bowls

Each large bowl serves approx. 16-20 people

Served with freshly baked rolls and butter

Classic Cobb - \$47.95

Roasted Tomatoes, Bacon, Avocado, Egg, Cucumber, Red Onion, & Crumbled Blue Cheese over Arugula Spring Mix - with Dijon & Red Wine Vinaigrette

Caeser - \$39.95

Romaine Hearts and Petite Kale, Parmesan Cheese, Caesar Dressing, Roasted Tomatoes with Crostini

Magz Salad - \$59.95

Blackened Salmon, Arugula Spring Mix, Cucumber, Red Peppers, Radishes, Mango Salsa, Avocado and Herbed Buttermilk Dressing

Mediterranean Salad - \$47.95

Romaine Hearts and Petite Kale, Cucumber, Tomato, Kalamata, Feta Cheese, Red Onion and Balsamic Vinaigrette

Asparagus Prosciutto - \$59.95

Spring Mix, Goat Cheese, Asparagus, Prosciutto, Grapes, Tomatoes, & Radish. Topped with Crouton Crumble & Mimosa Vinaigrette

Southwest - \$47.95

Spring Mix, Red Pepper, Black Beans, Roasted Sweet Corn, Pico, Queso Fresco, Salsa Ranchero Dressing, Cheddar Cheese, Avocado Ranch, Tortilla Strips

✂ Add a protein: Grilled Chicken for \$18.95,
Fresh Salmon for \$22.95, Sliced Beef for \$24.95
Grilled Shrimp \$22.95, Mahi Mahi for \$22.95

Sandwiches or Wraps Trays

Mix and Match halved and served with potato chips

Veggie Pannini - \$10.95

Grilled & Sauteed Seasonal Veggies, Provolone, Roasted Garlic Aioli on Schiacciata Style Bread

Turkey BLTA - \$10.95

Smoked Turkey, Bacon, Tomato, Romaine, Fresh Guacamole, Creamy Ranch

Steakhouse - \$10.95

Thin Sliced Beef, Caramelized Onions, Roasted Mushrooms, Provolone, Romaine, Demi Aioli

Cubano - \$10.95

Smoked Ham, Pulled Pork, Swiss Cheese, Pickles and Mustard on Schiacciata Style Bread

Parmesan Garlic Pesto Chicken Salad - \$10.95

Grilled Chicken, Parmesan Garlic Pesto Aioli, Cucumbers, Provolone, Mixed Greens, Tomato

Blackened Chicken Sandwich - \$10.95

Bacon, Provolone, Cheddar, Romaine, Tomato Guacamole and Chipotle Aioli

Side Grain Bowls

Each large bowl serves approx. 16-20 people

Served with freshly baked rolls and butter

Cajun Shrimp Bowl - \$69.95

Cajun Seasoned Shrimp, Pico De Gallo, Corn, Pickled Red Onion, Avocado, Dynamite Sauce, Served Over Cilantro Lime Rice

Jerk Chicken Bowl - \$59.95

Grilled Jerk Chicken, Corn, Mango Salsa, Pickled Red Onion, Habanero BBQ Sauce, Served Over Cilantro Lime Spiked Rice.

Seasonal Vegetable Bowl - \$49.95

Grilled Vegetables, Pico De Gallo, Radish, Cilantro, Lemon and Cucumber Sauce, Wild Rice

Asian Beef Bowl - \$69.95

Korean Marinated Beef, Roasted Peppers, Edamame, Mushrooms, Cabbage, Wild Rice, Green Onion

Sweet & Spicy Chicken Bowl - \$54.95

Crispy Chicken, Spicy Honey, Bacon, Sweet & Spicy Roasted Peppers, Carmelized Onion, Steamed Wild Rice

Desserts

Freshly Baked Assorted Cookies - \$14 Dozen

Chocolate Chip, White Chocolate Macadamia, M&M

Brownies - \$18 Dozen

Chocolate Fudge, Caramel, Toasted Marshmallow

Lemon Bars - \$18 Dozen

Citrus Raspberry Sauce

Cheesecake Bites - \$18 Dozen

(w/ Raspberry, Chocolate, or Caramel Sauce)

Assorted Desserts Tray - \$2 Per Person

Please Inquire About Plated Meal Selections
As Our Seasonal Menus Change Often

