



145 Dr. Martin Luther King Jr. Way  
Gastonia, NC 28052  
704-869-1949  
www.GastoniaConferenceCenter.com

All Lunch Buffet Selections Include Salad, Fresh Seasonal Fruit, Rolls and Butter,  
Chef's Choice Dessert, Coffee, and Iced Tea  
Add Soup of the Day \$3+\*/pp

**SALADS** (Choice of One)

**HOUSE:** Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion, Cheddar Cheese, and Housemade Croutons

**THE GREEK:** Romaine Hearts, Kalamata Olives, Pepperoncini, Grilled Artichokes, and Feta Cheese

**ENTREES** (Choice of Two)

**SOUTHERN FRIED CHICKEN:** Dredged in Buttermilk, Tossed in Seasoned Flour, and Deep Fried

**CHICKEN PICCATA:** Flour Dusted and Pan Seared in a Fresh Lemon Caper Sauce

**TERIYAKI CHICKEN:** Marinated and Grilled, Finished with a Teriyaki Glaze

**CREAMY TUSCAN CHICKEN:** Flour Dusted Chicken Breast Topped with Fresh Wilted Spinach, Sun-Dried Tomatoes, and Artichokes in a Creamy Sauce

**SEAFOOD GUMBO:** Served Cajun Style over Rice

**ACCOMPANIMENTS** (Choice of Two)

Seasoned, Roasted Potato Wedges  
Garlic Whipped Potatoes  
Whipped Sweet Potatoes  
Housemade, Baked Macaroni and Cheese  
Mashed Potatoes and Gravy  
Brown or White Rice

**CLASSIC CAESAR:** Fresh Romaine, Parmesan Cheese, and Housemade Croutons. Served with Caesar Dressing

**DRESSING SELECTIONS** (Choice of Two): Ranch, Balsamic Vinaigrette, Italian, Caesar, Bleu Cheese, and Vinegar and Oil

**VEGETABLE LASAGNA:** Layers of pasta with a Variety of Tender Vegetables in a Housemade Bechamel Sauce

**ROAST SIRLOIN:** Slow Roasted in a Pan Au Jus

**MEATLOAF:** Seasoned and Bacon Wrapped with Tomato Ragout

**PULLED PORK:** House Smoked and Served with BBQ Sauce

**SALMON FILET:** Baked and Finished with your choice of a Honey Bourbon Glaze or Blackened

**BUTTERNUT SQUASH RAVIOLI:** in a Sage Brown Butter Sauce

Bacon Braised Collard Greens  
Fresh Steamed Broccoli  
Roasted Seasonal Vegetable Medley  
Southern Style Green Beans  
Buttered Shoepeg Corn  
Honey Ginger Carrots

*All menu items and prices subject to change and to applicable service charges and NC state sales tax. Minimum of 15 guests required for buffet.*

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

01.23

**SPECIALTY BUFFETS**



145 Dr. Martin Luther King Jr. Way  
Gastonia, NC 28052  
704-869-1949  
www.GastoniaConferenceCenter.com

All Lunch Buffet Selections Include Coffee, and Iced Tea  
Add Soup of the Day \$3+\*/pp

**SOUTH OF THE BORDER:**

Mixed Greens, Diced Tomatoes, Cowboy Caviar, Guacamole, Sour Cream, Salsa, Mexican Cheese, Seasoned Shredded Chicken  
Spicy Ground Beef  
Spanish Rice  
Refried Beans topped with Queso Fresco  
Shredded Lettuce  
Flour Tortillas and Tortilla Chips  
Churros

**DELI BUFFET:**

Choice of one: Tossed Salad or Soup of the Day

Thinly Sliced Cuts of Hickory Smoked Ham, Oven Roasted Turkey, and Roast Beef  
Assorted Breads and Rolls  
Assorted Cheeses  
Green Leaf Lettuce  
Sliced Tomatoes  
Pickle Spears, Mustard, Mayonnaise, and Horseradish Sauce  
Broccoli or Pasta Salad  
Assorted Chips  
Fresh Baked Cookies and Brownies

**SPUDS & GREENS:**

House Salad  
Diced Ham and Turkey  
Hard Boiled Eggs  
Shredded Cheddar Cheese  
Baked Potatoes  
Butter and Sour Cream  
Crumbled Bacon  
Grilled Chicken Strips with Dipping Sauces  
Assorted Dessert Bars

**LUNCH IN THE PARK:**

House Salad  
Grilled All Beef Hot Dogs  
Grilled Fresh Ground Beef Burgers  
Buns  
Green Leaf Lettuce  
Sliced Tomato  
Assorted Cheeses  
Hot Dog Chili Sauce  
Coleslaw  
Diced Onion, Pickle Relish, Mayonnaise, Mustard, and Ketchup  
Assorted Chips  
Fresh Baked Brownies

**TASTE OF ITALY:**

Antipasto Salad: Mixed Greens, Genoa Salami, Provolone Cheese, Tomato, Roasted Red Peppers, Kalamata Olives, Pepperoncini, and Artichokes  
Chicken Alfredo  
Baked Ziti with Italian Sausage and Marinara Sauce  
Garlic Bread Sticks  
Parmesan Broccoli  
Cannoli

**FISH CAMP:**

House Salad  
Beer Battered Fried Fish  
Popcorn Shrimp  
Hushpuppies  
French Fries  
Coleslaw  
Cocktail Sauce, Tarter Sauce, and Ketchup  
Fruit Cobbler

*All menu items and prices subject to change and to applicable service charges and NC state sales tax. Minimum of 15 guests required for buffet.*

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

01.23



145 Dr. Martin Luther King Jr. Way  
Gastonia, NC 28052  
704-869-1949  
www.GastoniaConferenceCenter.com

**BOXED LUNCHES** Choice of Two\*  
All Selections Include Chips, Broccoli or Pasta Salad, Mayonnaise, Mustard, a Pickle Spear, a Fresh Baked Cookie, and Water

**CIABATTA CLUB SANDWICH:**

Thinly Sliced Smoked Ham and Oven Roasted Turkey with Green Leaf Lettuce, Tomato, and Bacon on Fresh Ciabatta Bread

**TURKEY OR HAM SANDWICH:**

Choice of one: Thinly Sliced Smoked Ham or Oven Roasted Turkey with Green Leaf Lettuce, Tomato, and Swiss Cheese on Deli Bread

**GREEK CHICKEN WRAP:**

Sliced Grilled Chicken, Feta Cheese, Mixed Greens, Tomatoes, Kalamata Olives, and Greek Dressing in a Tomato Basil Wrap

**AVOCADO WRAP (V/GF)**

A layer of homemade lemony hummus, buttery avocado, red onions, fresh and sun dried tomatoes, and micro greens in a gluten free wrap.

**VEGGIE WRAP (V)**

Warm Marinated and Grilled Vegetables, Mixed Greens, Feta Cheese, and Housemade Hummus in a Spinach or Gluten Free Wrap

**QUINOA SALAD (V/GF)**

Lightly mixed Leafy Greens, Cooked Quinoa, Sautéed Garlic, Onions and Red Pepper strips, drizzled with fresh Lemon Juice and topped with Chopped Parsley.

**SOUTHWEST SALAD**

Seasoned Grilled Chicken Breast, Roasted Corn, Black Beans, Red Peppers, Tortilla Strips, Cheddar Cheese, and Diced Onion

**CLASSIC COBB SALAD**

Mixed Greens, Oven Roasted Turkey, Smoked Ham, Blue Cheese Crumbles, Diced Tomato, Hard Boiled Egg, Bacon Crumbles and Avocado Slices

**DRESSING (Choice of Two)**

Ranch, Balsamic Vinaigrette, Italian, Caesar, Bleu Cheese, and Vinegar & Oil

**REFRESH**

**HEALTH NUT:** Assorted Mini Quiche with Fruit Skewers and a Yogurt Dip

**SWEET & SALTY:** (Choice of Two)  
Fresh Popped Popcorn OR Mini Soft Pretzels with Mustard OR Assorted Potato Chips  
And Homemade Cookies OR Homemade Brownies

**PROTEIN PLATE:** Hummus Duo with Warm Pita Chips OR Domestic Cheese and Cured Meat Board with Assorted Crackers

**CHIPS AND SALSA:** Tortilla Chips with Fresh Salsa and Warm Queso

**VEGETABLE CRUDITE:** Individual Assorted Crudite with Ranch, Served in a Shot Glass

**GRAB & GO:** Mini Kind Bars OR Mini Candy/ Snack Bars

**ALL DAY BEVERAGES:** Bottled Water, Coke Products, Sun Drop Products, Coffee, and Iced Tea

*All menu items and prices subject to change and to applicable service charges and NC state sales tax. Minimum of 15 guests required for buffet.*

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

01.23

**MID DAY MENU**

**BOXED LUNCHES & REFRESH**