

# What's for Lunch

lunch selections available to order until 3pm

Lunch  
lighter & box  
plated  
buffet



Ask not what you can do for your country, ask what's for lunch.

Orson Welles

forward >



EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa

# What's for Lunch

lunch selections available to order until 3pm

Lunch  
lighter & box  
plated  
buffet

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.

## lighter lunches | \$29 ea

groups under 20 add \$50 service charge  
add our freshly prepared daily soup for \$4

### event includes:

- fresh brewed starbucks coffee and iced tea during event service

### salads

sweet cornbread, fresh baked yeast rolls and chef's selection of dessert.

#### bruschetta salad

low country seasoned chicken, garlic infused tomato concasse, blue cheese and parmesan; roasted red peppers, balsamic vinaigrette and garlic & herb flat bread

#### black & bleu

blackened tenderloin tips, grilled hearts of romaine, roma tomatoes, cucumber, gorgonzola, charred corn & onion hay; roasted pepper & balsamic vinaigrette

### sandwiches

sweet southern slaw, miss vickie's simply sea salt potato chips and chef's selection of dessert.

#### bistro sandwich

rustic roll, shaved roast beef, garlic & herbs alouette, lettuce and garlic infused tomato concasse

#### the club

shaved ham & turkey, american & provolone cheeses, green goddess mayo, bacon, lettuce and tomato on buttery croissant

#### prospector

roasted sweet tea chicken, apples, pecans, gorgonzola and dried cranberries; raspberry yogurt dressing

#### carolina cobb

smoked turkey, cheerwine ham, avocado, egg, gorgonzola, green tomato, cucumber and bacon; scallion ranch

#### river caesar

low country seasoned chicken, apples, focaccia croutons and parmesan crisp; cracked pepper caesar

#### market hoagie

pesto rubbed chicken breast, fresh mozzarella, garlic infused tomato concasse on rustic roll

#### emma's wrap

whole wheat wrap, house-smoked turkey breast, spring mix, diced roma tomatoes, sprouts, sun-dried tomato cream cheese

roast turkey rustic roll, crème de brie, rocket and bacon & vidalia jam

### make them box lunches

minimum of 20 per selection, selections under 20

add \$50 service charge

- bottled water, piece of whole fruit, miss vickie's simply sea salt potato chips, mint and chef's selection of cookie or brownie
- individual condiments and silverware





# What's for Lunch

lunch selections available to order until 3pm

Lunch  
lighter & box  
plated  
buffet

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.

## plates

groups under 20  
add \$50 service charge

### event includes:

- choice of starter and dessert
- chef's accompaniment of vegetable and starch
- sweet cornbread & fresh baked yeast rolls
- fresh brewed Starbucks coffee and iced tea during event service

### starters | choose one

- caesar salad
- garden salad
- soup creation
- melon wedge | with diced fruits
- roma tomato & mozzarella salad

### desserts | choose one

- fresh berries and cream
- chocolate chambord mousse
- ny cheesecake | sweet berry compote
- bread pudding | peaches & cinnamon anglaise
- red velvet cake

❖ if two entrée choices are offered for selection, the higher price will apply. if a third entrée selection is offered, an additional \$5 per person will apply to the highest priced menu item.



lunch plates can be chosen as a dinner selection for a \$10 surcharge. ask us about course enhancements to your menus options.

## yard & sea

### chicken saltimbocca | \$34

lightly breaded, sage, prosciutto, provolone and parmesan peppercorn alouette cream

### chicken & dumplings | \$33

roasted sweet tea chicken thighs over brown butter potato dumplings

### cypress chicken | \$34

italian marinated and char-grilled with garlic infused tomato concasse and herb aioli

### corsican chicken | \$34

grilled chicken breast topped with capicola, smoked portabella mushrooms & provolone topped with sun-dried tomato mornay sauce

### 3-cheese chicken | \$33

lightly breaded and topped with vegetable julienne, three cheeses and peppercorn hollandaise

### pan-fried buttermilk chicken | \$33

onion & tasso velouté

### pecan roasted salmon | \$40

basted with dijon & maple and topped with smoked tomato jam

### big island salmon | \$40

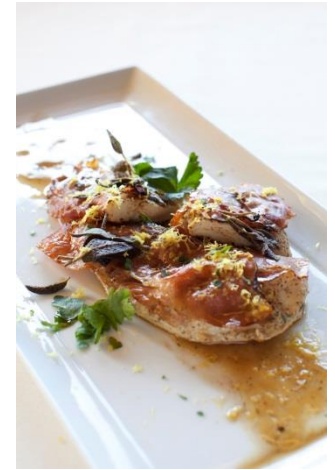
marinated & glazed with a sassy soy, maple & red chili sauce; sweet pineapple & onion relish

### grilled vegetable napoleon | \$32

balsamic glaze and red pepper pesto

### grilled vegetable lasagna | \$32

caramelized cauliflower, yellow tomato cream and smoked tomato jam



# What's for Lunch

lunch selections available to order until 3pm

Lunch  
lighter & box  
plated  
buffet

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.

## plates

groups under 20  
add \$50 service charge

### event includes:

- choice of starter and dessert
- chef's accompaniment of vegetable and starch
- sweet cornbread & fresh baked yeast rolls
- fresh brewed Starbucks coffee and iced tea during event service

### starters | choose one

- caesar salad
- garden salad
- soup creation
- melon wedge | with diced fruits
- roma tomato & mozzarella salad

### desserts | choose one

- fresh berries and cream
- chocolate chambord mousse
- ny cheesecake | sweet berry compote
- bread pudding | peaches & cinnamon anglaise
- red velvet cake

❖ if two entrée choices are offered for selection, the higher price will apply. if a third entrée selection is offered, an additional \$5 per person will apply to the highest priced menu item.



lunch plates can be chosen as a dinner selection for a \$10 surcharge. ask us about course enhancements to your menus options.

## grazers

pork tenderloin | \$33  
roasted maple-glazed

charrasco grilled pork tenderloin | \$33  
marinated in chimichurri sauce

fire & spice flat-iron | \$36  
mustard basted slices, caramelized onions and chimichurri sauce

beef tenderloin | \$38  
sea salt & peppercorn rubbed beef tenderloin slices, garlic & herbs alouette cream, tobacco onions

rocky river meatloaf | \$32  
pecan smoked bacon, chipotle bourbon bbq drizzle, smoked cheddar and crispy onion hay

classic pot roast | \$34  
sweet & spicy black pepper glaze

lasagna | \$32  
classic Italian meats or smoked portabella mushrooms and prosciutto

emma's pairing | \$42  
sliced beef tenderloin paired with chicken saltimbocca

fire and spice pairing | \$42  
a fiery pairing of our fire & spice flatiron and our pecan roasted salmon

corsican duo | \$42  
a mouth watering pairing of our pork loin medallions and corsican chicken



# What's for Lunch

lunch selections available to order until 3pm

## Lunch lighter & box plated buffet

### blue plate buffet

\$40 | 2 entrée

\$43 | 3 entrée

prices based on 1 hour of service, groups under 40 add \$3 per person

entrée selections presented buffet style with homestyle whipped potatoes, mac & cheese, southern green bean casserole and sweet corn

#### event includes

- beverage station featuring fresh brewed Starbucks coffee & iced tea during event service
- sweet cornbread & fresh baked yeast rolls

#### salads & fruit

- sweet southern slaw & potato salad
- mixed greens | chef's dressings
- seasonal melon

#### desserts

- ny cheesecake | sweet berry compote
- bread pudding | peaches & cinnamon anglaise
- banana pudding

### entrée selections | choose 2 or 3

#### carolina turkey

sliced, sage & smoked bacon pan gravy

#### grilled vegetable lasagna

#### smoked carolina ham

red eye sauce

#### pulled pork

house-smoked with moonshine mustard bbq

#### smoked portabella mushroom & prosciutto lasagna

#### classic italian meats lasagna

#### rib roast

smoked portabella mushrooms and sun-dried tomato mornay sauce

#### rocky river meatloaf

pecan smoked bacon, chipotle bourbon bbq drizzle, smoked cheddar and crispy onion hay

#### classic pot roast

sweet & spicy black pepper glaze

#### chicken & dumplings'

roasted sweet tea chicken thighs over brown butter potato dumplings

#### cypress chicken

italian marinated and char-grilled with garlic infused tomato concasse and herb aioli

#### southern fried chicken

red chili honey

#### pan-fried buttermilk chicken

sweet onion & tasso velouté

#### pecan roasted salmon

basted with dijon & maple and topped with smoked tomato jam

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.







# What's for Lunch

lunch selections available to order until 3pm

Lunch  
lighter & box  
plated  
buffet

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.

## inspired lunch buffets

prices based on 1 hour of service, groups under 40 add \$3 per person

### event includes

- beverage station featuring fresh brewed starbucks coffee & iced tea during event service

### southern fried | \$40

- chef's garden salad | dressings & crudités
- sweet southern slaw, macaroni salad, potato salad and sliced melon
- southern fried chicken | red chili honey sauce
- deep fried carolina turkey breast | sliced, sage & smoked bacon pan gravy
- smoked carolina ham | sliced, peppered white gravy
- homestyle whipped potatoes, creole baked beans and creamy corn
- fresh baked southern yeast rolls, sweet cornbread and hushpuppies
- banana pudding and seasonal fruit cobbler | vanilla bean ice cream

### alamo | \$42

- chorizo & chicken tortilla soup
- chef's garden salad | dressings & crudités
- tomato & cucumber salad and sliced melon
- cheese enchiladas

### taco bar

- | beef brisket, grilled tilapia, pork carnitas with chorizo and grilled veggies
- | flour tortillas, corn tortillas and taco shells
- | hot queso, cheddar cheese, queso fresco, lettuce, red cabbage, jalapeños, tomatoes, ranch beans, sour cream, guacamole and pico de gallo
- yellow corn with red peppers and spanish yellow rice
- flan, sopapillas and churros

### little italy | \$42

- italian wedding soup
- italian antipasto display and bruschetta
- summer caesar salad and tomato & mozzarella salad
- meat & veggie lasagnas
- chicken saltimbocca | parmesan peppercorn alouette cream
- ratatouille and garlicky asparagus
- mozzarella bread sticks and garlic bread
- angel bruschetta cake, tiramisu, cannoli and biscotti

### all-american | \$42

- chef's garden salad | dressings & crudités
- sweet southern slaw, macaroni salad, potato salad and sliced melon
- southern fried chicken | red chili honey sauce

### burger bar

- | hamburgers and hot dogs
- | assorted cheeses, assorted bacons, leaf lettuce, shredded lettuce, tomatoes, onion, sweet & dill pickles and burger & dog buns
- | variety of mayos and mustards
- bbq baked beans, sweet corn cobbettes and assorted miss vickie's potato chips
- "make your own" shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream

### make it hot of the grille \$500

and utilize our outdoor grill area at the Rocky River Grille

