

The Citrus Tree Lunch Buffet

“Ants Marching”

July 30th and 31st

12pm-3pm

Salad Bar

Lettuces///Chopped Romaine, Mixed Greens and Baby Spinach Frisee Blend

Toppings///Chopped Bacon, Cucumber, Shredded Carrots, Cherry Tomatoes, Green Onion, Black Olives, Blue Cheese Crumbles, Grated Parmesan, Croutons, Cottage Cheese, Sun Flower Seeds, Walnuts, Pecans, Seaweed Salad, Diced Tofu, Alfalfa Sprouts, Diced Ham, Diced Turkey, Flaked Albacore Tuna, Chopped Egg, Mandarin Oranges, Pepperoncini Peppers, Roasted Peppers

Dressings///Caesar, Asian, Blue Cheese, Ranch, 1000 Island, Italian, Olive Oil and Balsamic,

Assorted Rolls and Krackle Flatbread

Soups

Grilled Chicken Noodle Soup///Mushrooms, Petite Vegetables and Penne Pasta

PGA Chili///Sour Cream, Green Onion, Pickled Jalapeno Peppers, Crackers

Entrée's

Hamburgers

Kosher Hot Dogs

Marinated Grilled Chicken with Chimmechuri

Blackened Mahi Mahi with Pineapple Mojito Relish

BBQ Pulled Pork with Chipotle BBQ Sauce

Burger Buns, Hot Dog Buns,

Accompaniments

Cheese///American, Swiss, Cheddar, Jalapeno Jack Cheese

Romaine Lettuce, Tomato, Red Onion

Kosher Dill Pickles, Hot Peppers, Pepperoncini Peppers

Ketchup, Mayonnaise, Mustard

Sides

Seasoned French Fries, BBQ Baked Beans, Cole Slaw, Southern Style Potato Salad

Desserts

Assorted Cookies

Seasonal Fruit Salad

Brownies

Apple Pie

\$15 per person

\$7.50 kids 10 and under

6.5% Florida sales tax and 18% gratuity added to all checks