

Steve's Café Americain

Lunch Buffet Menu 1

Salads

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

AND

Fresh Fruit Salad

Entrees

Roasted Chicken Breast with Lime-Papaya Butter

The chicken is roasted then topped with a compound butter made from lime juice, ripe papaya and butter.

Eggplant Parmesan

Eggplant is breaded, fried, then baked in a marinara sauce with parmesan and mozzarella cheeses.

Sides

Please Choose One Starch

Herbed Orzo

Gratin Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Polenta

Vegetables

Fresh, seasonal vegetables

Dessert

Chocolate Pound Cake

\$14.00 per person plus 6.25% tax and 20% gratuity

Steve's Café Americain

Lunch Buffet Menu 2

Salads

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

AND

Fresh Fruit Salad

Entrees

Pork Piccata

Pork loin is dredged in flour, then sautéed and topped with a sauce made from chicken stock, lemon juice, salt, pepper, butter and capers.

Vegetable Napoleon

Layers of eggplant, zucchini and yellow squashes, caramelized onions, tomatoes and potatoes are baked together.

Sides

Please Choose One Starch

Herbed Orzo

Gratin Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Polenta

Vegetables

Fresh, seasonal vegetables

Dessert

Strawberry Short Cake

\$15.00 per person plus 6.25% tax and 20% gratuity

Steve's Café Americain 12 West University Avenue Gainesville, Florida 352-377-9337

Steve's Café Americain

Lunch Buffet Menu 3

Salads

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

AND

Fresh Fruit Salad

Entrees

Grilled Vegetable Lasagna

Zucchini and yellow squash are marinated in balsamic vinaigrette, then grilled and layered with caramelized onions, ricotta, mozzarella and parmesan cheeses and marinara sauce to make this vegetarian lasagna.

Grilled Salmon with White Bean Ragout

The salmon is grilled, then served on a white bean ragout made from white beans, Serrano peppers, tomatoes, rosemary, roasted corn and garlic.

Sides

Please Choose One Starch

Herbed Orzo

Gratin Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Polenta

Vegetables

Fresh, seasonal vegetables

Dessert

Tiramisu

\$16.00 per person plus 6.25% tax and 20% gratuity

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Steve's Café Americain

Lunch Buffet Menu 4

Salads

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

AND

Fresh Fruit Salad

Entrees

Roasted Chicken Breast with Lime-Papaya Butter

The chicken is roasted then topped with a compound butter made from lime juice, ripe papaya and butter.

Asian Marinated Pork Tenderloin

Pork tenderloin is marinated in orange juice, cilantro, green onion, rice wine vinegar, sesame oil, garlic, ginger, lemon zest, soy sauce and crushed red chilies. The pork is then seared and roasted.

Sides

Please Choose One Starch

Herbed Orzo

Gratin Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Polenta

Vegetables

Fresh, seasonal vegetables

Dessert

Chocolate Pound Cake

\$17.00 per person plus 6.25% tax and 20% gratuity

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Steve's Café Americain

Lunch Buffet Menu 5

Salads

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

AND

Fresh Fruit Salad

Entrees

Sage-Roasted Chicken with Madeira Sauce

Chicken breast is roasted with sage, then sauced with a combination of capers, butter, Madeira, chicken stock, thyme, sage and carrots.

Grilled Salmon with White Bean Ragout

The salmon is grilled, then served on a white bean ragout made from white beans, Serrano peppers, tomatoes, rosemary, roasted corn and garlic.

Sides

Please Choose One Starch

Herbed Orzo

Gratin Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Polenta

Vegetables

Fresh, seasonal vegetables

Dessert

Strawberry Short Cake

\$18.00 per person plus 6.25% tax and 20% gratuity

Steve's Café Americain

Lunch Buffet Menu 6

Salads

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

AND

Fresh Fruit Salad

Entrees

Pork Piccata

Pork loin is dredged in flour, then sautéed and topped with a sauce made from chicken stock, lemon juice, salt, pepper, butter and capers.

Seafood Pasta with Herbed Tomato Sauce

Shrimp and scallops are sautéed with garlic, olive oil, basil and spinach then topped with an herbed tomato sauce and placed over a bed of linguini.

Sides

Please Choose One Starch

Herbed Orzo

Gratin Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Polenta

Vegetables

Fresh, seasonal vegetables

Dessert

Tiramisu

\$19.00 per person plus 6.25% tax and 20% gratuity

Served Lunch Menu #1

Salads

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Mixed Greens with Roasted Beets and Oranges

Mixed greens are tossed in a dressing made from made from citrus juices, red wine vinegar, olive and sesame oils. The lettuce is topped with orange sections and roasted beets.

Apple, Walnut and Blue Cheese

Romaine lettuce is tossed in a vinaigrette made from cider vinegar, lemon juice, olive oil, salt and pepper. The lettuce is topped with sliced apples, walnuts and blue cheese.

Entrees

Grilled Salmon with White Bean Ragout

The salmon is grilled, then served on a white bean ragout made from white beans, Serrano peppers, tomatoes, rosemary, roasted corn and garlic. The fish is served with fresh seasonal vegetables.

Roasted, Molasses Glazed Pork Tenderloin

Pork tenderloin is marinated in molasses, chicken stock, garlic, and red pepper flakes, then roasted and served with a pear and bourbon demi glace. The pork is accompanied by gratin potatoes and fresh seasonal vegetables.

Seafood Pasta with Herbed Tomato Sauce

Shrimp and scallops are sautéed with garlic, olive oil, basil and spinach then topped with an herbed tomato sauce and placed over a bed of linguini.

Desserts

Chocolate Soufflé Cake with White Russian

Caramel Pots de Crème

Banana Phyllo Wrap with Cinnamon Ice Cream

\$22.00 per person plus 6.25% tax and 20% gratuity

Served Lunch Menu #2

Salads

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Mixed Greens with a Balsamic Vinaigrette

Mixed greens are tossed in a balsamic vinaigrette, then topped with tomatoes, cucumbers and red onions.

Entrees

Grilled Salmon Ponzu Sauce

The salmon is grilled, then served with a sauce made from roasted peppers, scallions, lemon, lime and oranges juices and soy sauce. The salmon is served with herbed orzo and fresh seasonal vegetables.

Grilled Chicken with Rosemary, Orange Glaze

A grilled chicken breast is brushed with a glaze made from orange juice, honey, Dijon mustard and rosemary. The chicken is served with herbed orzo and fresh seasonal vegetables.

Sun-Dried Tomatoes and White Beans over Orecchiette Pasta

White beans and sun-dried tomatoes are sautéed with garlic, spinach, white wine and ricotta cheese. This is served over a bed of Orecchiette pasta.

Desserts

Chocolate Soufflé Cake with White Russian

Banana Phyllo Wrap with Cinnamon Ice Cream

\$20.00 per person plus 6.25% tax and 20% gratuity