

THE WESTIN

PEACHTREE PLAZA

Atlanta

L u n c h



LUNCH

Luncheon Entrees

PLATED LUNCH SELECTIONS

All Luncheon Entrees are Accompanied by:

*Your selection of Salad or Soup
Freshly Baked Rolls and Butter
Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea
Dessert Selection*

Choose one of the Following Starters:

Salads

*Young Romaine Hearts, golden Raisins, candied Walnuts, Gorgonzola Cheese Dressing
Caesar Salad with shaved Parmesan Cheese, Croutons and traditional Caesar Dressing
Spinach Salad with hard-boiled Eggs, sweet Bermuda Onions and choice of Blue Cheese or Sherry Dressing
Seasonal Greens with Cucumbers, Tomatoes, Garden Vegetables and Ranch Dressing*

Soups

*Daily Soup Inspiration
Creamy Georgia Corn Chowder with Bacon and Onions
Vegetarian Tomato Soup with Basil and Focaccia Croutons*

Deluxe Starters

Upgrade Your Luncheon Menu with one of the Following Selections in place of standard Starter.

Vine ripened Tomatoes with herbed Baby Mozzarella, shaved Fennel and micro Greens and Balsamic Vinaigrette

Spicy Tomato Gazpacho with Sour Cream and Chives

Atlantic Smoked Salmon with Capers, Cream Cheese, Tomatoes and fresh Chives

Jumbo Shrimp Cocktail with Mustard Sauce, Cocktail Sauce and Lemon

ENTREE SELECTIONS

Fruits of the Sea

Herb-crusted Mahi Mahi with Tomatoes and Lemon Basil Sauce, Orzo and Asparagus

Roasted Salmon with Herb Butter Sauce, Israeli Couscous and julienne seasonal Vegetables

Grilled Garlic Shrimp with Tomato and Basil Cream Linguine and sautéed julienne seasonal Vegetables

Corn-crusted Catfish with roasted Aioli, Spring Rice and sautéed julienne seasonal Vegetables

Marinated grilled Salmon with Balsamic Coulis, roasted Red Bliss Potatoes and Shallot Green Beans

L U N C H

Luncheon Entrees

From the Land

Citrus grilled Chicken Breast with Garlic Mashed Potatoes and grilled Zucchini

Roasted Chicken Breast stuffed with Spinach Mushroom Sauce, served with Wild Rice and Shallot Green Beans

*Herb-marinated grilled Chicken Breast with Roasted Garlic Tomato Sauce,
Butter-Whipped Potatoes and Mediterranean Vegetable Stew*

Roasted Chicken Breast with Dijon Mustard Sauce, roasted Fingerling Potatoes and Asparagus

*Grilled Filet of Beef Tenderloin with Cremini Mushrooms, Red Wine Sauce and Caramelized Shallots,
served with Butter-Whipped Potatoes and Asparagus*

*Grilled New York Steak with Georgia Bourbon Peppercorn Sauce and Caramelized Onions,
roasted Fingerling Potatoes and Shallot Green Beans*

*Herb-marinated Flat Iron Steak with Salsa Creole Sauce, Onions and Peppers,
roasted Red Bliss Potatoes and Broccolini*

*Homemade Lasagna with Ground Beef, Ricotta and Provolone Cheese in a
Tomato and Parmesan Cream Sauce*

*Roasted Pork Loin with roasted Garlic and Thyme Sauce, mashed Sweet Potatoes and
roasted Vegetables drizzled with Extra Virgin Olive Oil*

Garden Pastas

La Putanesca of Penne Pasta with Country Tomato Sauce, Parmesan Cheese, Italian Parsley, roasted Garlic and Olives

Spinach Manicotti with Tomatoes, Gorgonzola Sauce and Parmesan Cheese

Homemade Portobello Lasagna with Ricotta Cheese and a creamy Mushroom Sauce

L U N C H

Luncheon Entrees

Sandwiches and Salads

Seared Tuna Nicoise Salad

Seared Tuna Filet served over Field Greens with sliced Fingerling Potatoes, Haricots Verts, Plum Tomatoes, Onions and Olives accompanied by Red Wine Vinaigrette

Chicken Cobb Salad

Whole Breast of Chicken, crumbled Blue Cheese, Bacon, chopped hard-boiled Eggs and diced Tomatoes served over mixed Greens with Herb Vinaigrette

Chicken Caesar Salad with Parmesan Crostini

Hearts of Romaine topped with a marinated grilled Chicken Breast, Parmesan Crostini, Reggiano-Parmesan Cheese and traditional Caesar Dressing

Sesame Crusted Salmon and Noodle Salad

Atlantic Salmon Filet crusted with Sesame Seeds served over Soba Noodles and tossed with julienne Red, Green and Yellow Peppers, Chinese Cabbage and Shiitake Mushroom and Miso Vinaigrette

The Westin Club Wrap

Sliced roasted Turkey, Swiss Cheese, Iceberg Lettuce, sliced Tomatoes, Applewood smoked Bacon and Mayonnaise in a Spinach Tortilla Wrap

The Deli Plate

*Sliced Roast Beef, sliced grilled Chicken Breast and roasted Turkey Breast
Swiss and Cheddar Cheeses
French Baguettes, Nine Grain and Deli Rye Breads
Tomato Aioli, Dijon Potato Salad and traditional Cole Slaw*

The French Croissant

*A large flaky Croissant with Hillshire Farm Ham and sliced Swiss Cheese,
Bibb Lettuce and sliced Tomato with Dijonnaise and Terra Chips*

L U N C H

Luncheon Entrees



New York Style Cheesecake

Creamy Cheese mixture baked to perfection and served with Berries Compote

Triple Chocolate Mousse

A true classic! Layers of silky White, Milk and Dark Chocolate Mousse

Fresh Fruit Tart

Fresh seasonal Fruits and Berries with Vanilla Pastry Cream in a Butter Tart Shell

Classic Tiramisu

Mascarpone Mousse flavored with Coffee atop Lady Fingers dusted with Cocoa Powder

Georgia Pecan Pie

A traditional recipe of Georgia with fresh Pecans, sweet Butter and fresh Eggs baked in a Butter Pie Shell

Granny Smith Apple Tart

Fresh Green Apples and rich Vanilla Pastry Cream on buttery and crispy Dough

Southern Strawberry Shortcake

Strawberries marinated in a Strawberry Coulis served over moist Pound Cake with fresh Whipped Cream

White Chocolate Peach Bread Pudding

Brioche with Vanilla Chocolate Custard drizzled with Bourbon Sauce

The Peachy Peachtree – The Westin Peachtree Plaza’s Signature Dessert

Poached Yellow Peach on a Vanilla Sponge Cake with Almond Mousseline and Italian Meringue

*Specialty Custom Desserts available upon request
Ask us about including your Company or Corporate Logo*

LUNCH

Box Lunches

BOX LUNCHES

The Piedmont

Sliced Roast Beef with Cheddar Cheese, Lettuce, Tomato and Dijon Dressing on a Sundried Tomato Bun

The Highland

Sliced roast Turkey Breast with Swiss Cheese, Lettuce, Tomato and Mayonnaise on a Grand Croissant

The Virginia

Sliced Hillshire Farm Ham with Mozzarella Cheese, Lettuce, Tomato and Herb Mayonnaise on a Sourdough Bun

The Spring

Veggie Spinach Wraps with seasonal crispy Vegetables including Lettuce, Tomato, Carrots, Red Onions and grilled Zucchini with Olive Oil

***All Box Lunches include Whole Fruit, Chips, Cookie, Condiments, Napkins and Utensils
Served with Assorted Sodas***

DELUXE BOX LUNCHES

The Dogwood

Grilled Chicken Breast with Swiss Cheese, Lettuce, Tomato and Herb Mayonnaise in a Spinach Wrap

The Magnolia

Grilled Portobello Mushroom, roasted Red Pepper, Olive Oil and Spinach on a Sundried Tomato Roll

The Peachtree Club

Fresh roasted Turkey Breast with Lettuce, Tomato, Applewood Bacon, Swiss Cheese and Mayonnaise on Sourdough Bread

The Poplar Chef Salad

Ham, Roast Beef, American Cheese, Swiss Cheese, Romaine Lettuce and Tomato with Italian Dressing

The Azalea Chicken Caesar Salad

*Hearts of Romaine topped with marinated grilled Chicken Breast, Parmesan Cheese,
Parmesan Croutons and traditional Caesar Dressing*

***All Deluxe Box Lunches include Red Bliss Potato Salad with Dijon Mayonnaise, Fruit Salad, Chips, Brownie
Served with Assorted Sodas***

LUNCH

Luncheon Buffets

Executive Board Room Luncheon Buffet

Roasted Tomato Soup with fresh Basil

*Young mixed Field Greens with Tomatoes, Red Onions, Cucumber and Champagne Vinaigrette
Marinated Portobello Mushroom and Goat Cheese Salad with White Balsamic Vinaigrette*

Creamy Tarragon roast Chicken Salad

Roasted Mediterranean Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Garlic and Onions

*Gourmet Deli selections featuring sliced Hillshire Farm Ham, roasted New York Strip, herbed carved Chicken Breast
and chilled grilled Salmon, Prosciutto and smoked Turkey Breast*

Sliced Cheddar, Swiss Cheese and Boursin Cheese

Dijon Mustard, Sundried Tomato Mayonnaise and Boursin Spread

Focaccia Bread, French and Sourdough Rolls

Bowls of Whole Berries

Chocolate drizzled Sweet Biscuits and Lemon Pound Cake

Chambord and Cinnamon Whipped Cream

Sparkling Mineral Water

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

The Gourmet Deli Lunch Buffet

Soup du Jour

Fresh seasonal Fruit Salad

Baked Potato Salad with Dijon Mustard and Fresh Basil

Creamy Cole Slaw with shredded Carrots and fresh Cilantro

Gourmet Deli selections featuring peppered Roast Beef, house smoked Turkey Breast, sugar cured Ham

White Albacore Tuna Salad and Sonoma Chicken Salad

Baby Swiss, Provolone and Cheddar Cheese

Lettuce, Tomato, Onions and Kosher Dill Pickles

Dijon Mustard, Mayonnaise and Horseradish Cream

Deli Rye, Croissants, Sundried Tomato Rolls, Honey Wheat Bread and Garlic Focaccia

An assortment of miniature Pastries

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

LUNCH

Luncheon Buffets

Tailgate Party Lunch Buffet

Fresh Field Greens, Plum Tomatoes, Cucumbers, Carrots and Herb Croutons with Ranch Dressing and Herb Vinaigrette

Build Your Own:

Grilled Burgers, Jumbo Hot Dogs

Spicy Chili with Meat and Beans

Sauerkraut

Assorted Cheeses and Bacon

Ketchup, Mustard, Mayonnaise and Relish

Grilled and baked Barbecue Chicken Breast

Fresh Oven Baked Beans

Homemade Red Bliss Potato Salad with Dijon Mustard

Traditional Creamy Cole Slaw

Kettle Cooked Potato Chips

Picnic Buns

Assorted Cakes and Pies

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

Santa Fe Lunch Buffet

Tortilla Soup

Tomato-based Soup with crispy Tortillas and Red and Green Peppers

Tossed Greens with Cilantro Lime Dressing

Red Chilies, Green Beans and Onions tossed with Vinaigrette

Tequila Fruit Salad – seasonal Fruits drizzled with Tequila and Syrup

Mesquite grilled Chicken and Beef Fajitas

Caramelized Onions and Peppers

Soft Flour Tortillas and crisp Tortilla Chips

Salsa, Guacamole and Sour Cream

Shredded Lettuce, Olives, Tomatoes, fresh Onions, Jalapeno Peppers

Cheddar and Pepper Jack Cheeses

Poblano Chili Rice – Yellow Rice with Poblano Peppers

Fried Beans with Queso Blanco

Caramel Flan, Dulce de Leche Cheesecake, Coconut Rice Pudding with Raisins

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

Santa Fe Menu Enhancements

Add Shrimp Fajitas to this Menu

Add Chef Attendants to prepare Fajitas in the room

LUNCH

Luncheon Buffets

Southern Barbecue Buffet

Tossed Garden Greens, Tomato Wedges, Black Olives, julienne Carrots and assorted Dressings

Southern Potato Salad with yellow Mustard, traditional Creamy Cole Slaw

*BBQ Chicken – quarter Chickens with traditional Barbecue Sauce
Smoked Pork Ribs with low country Barbecue Sauce*

*Black Molasses Baked Beans flavored with smoked Bacon
Sweet buttery Corn on the Cob*

Homemade Biscuits and Cornbread with sweet whipped Butter

Crumbly Peach Cobbler, traditional Bread Pudding with Vanilla Bean Sauce

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

The Italian Masterpiece Buffet

Minestrone Soup – Tomato Soup with Pasta, Vegetables and Navy Beans

*Fresh Caesar Salad tossed with crisp Romaine, Croutons, Parmesan and traditional Caesar Dressing
Vine ripened Tomatoes, Baby Mozzarella and Balsamic Vinaigrette*

*Roasted and grilled Antipasto with fire roasted Red and Yellow Peppers, grilled Zucchini, Eggplant and Squash,
marinated Artichoke Hearts, Kalamata Olives, Roma Tomatoes and Wild Mushrooms*

Sautéed Penne Pasta with Garlic, Tomatoes, assorted Olives and Parmesan Cheese

Roasted Chicken with Onion Compote and Balsamic Sauce

Roasted Salmon with Olives, Capers, Tomatoes, Lemon and Olive Oil

Ricotta Manicotti with Gorgonzola Parmesan Glaze and Tomato Sauce

Grilled Zucchini, Eggplant, Peppers and Onions with Olive Oil

Crispy Italian Bread Sticks, Focaccia and Italian Bread

Cannoli filled with Mascarpone Cream, Biscotti Cheesecake with Cappuccino Sauce and traditional Tiramisu with Chocolate Shavings

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

South of the Mason-Dixon Line Buffet

Soup of the Day

Crispy Southern Fried Chicken, Fried farm fresh Catfish

Smoked Barbecue Pork Sandwiches

Southern Potato Salad with yellow Mustard, traditional Creamy Cole Slaw

Rolls and Butter

Georgia Peach Cobbler with Vanilla Bean Sauce, Georgia Pecan Pie, Chocolate Truffle Cake with Ganache

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

LUNCH

Luncheon Buffets

The Creative Chef Buffet

Soup du Jour

Seasonal Greens tossed with vine ripened Tomatoes, Cucumbers and Garden Vegetables with Italian Vinaigrette and creamy Herb Dressing

*Vegetable Antipasto with crisp grilled Eggplant, Zucchini, Peppers, Carrots, Celery and marinated Olives
Hummus and Aioli Dips*

Choose (3) of the following Entrees:

*Crusted Wasabi Mahi Mahi
Grilled Salmon with Basil Lime Butter Sauce
Stuffed Chicken Florentine with Mushroom Sauce
Grilled Chicken Breast au Jus
Vegetable Portobello Mushroom Lasagna
Marinated Flat Iron Steak with Peppercorn Sauce
Apple Walnut stuffed roasted Pork Loin with Apricot Glaze*

Choose (3) of the following Sides:

*Jasmine Rice
Rice Pilaf
Fingerling Potatoes
Roasted Garlic Mash
Red Bliss Potatoes with roasted Onions
Sweet Potato Mash
Couscous
Blanched Baby Bok Choy
Blanched Broccolini with Butter
Sautéed Shallot Green Beans
Seasonal Medley of Mixed Vegetables
Grilled Zucchini, Eggplant and Squash*

Freshly Baked Rolls and Butter

*New York Cheesecake with Strawberry Compote, Triple Chocolate Cake,
traditional Apple Pie with fresh Whipped Cream, Cranberry Peach Pie with Vanilla Sauce*

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

Taste of the Orient Buffet

Hot and Sour Soup

Chicken Broth Soup with Vegetables, Hot Peppers and Vinegar

*Asian Mixed Field Greens, fried Wontons and Ginger Dressing
Grilled Tofu with Bean Sprouts and Curry Dressing
Spicy Cucumber and Ginger Salad*

*Soy Sesame Duck with Rice Pasta and Water Chestnuts
Teriyaki glazed Salmon with Scallions and Bok Choy*

Crispy Almond Chicken with Sweet and Sour Sauce and julienne Asian mixed Vegetables

Mongolian Beef with roasted Bell Peppers and Onions

Fried Rice with Scallions, Snow Peas, Mushrooms, Water Chestnuts, Carrots, Peas, Garlic and Sesame Oil

Vegetable Lo Mein – Noodles and seasonal Asian Vegetables

Coconut Flan, Pineapple Upside-Down Cake, Almond Cookies, Fortune Cookies

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas and Iced Tea

Buffets are not available for groups of less than 15 guests.