



HOTEL CAPSTONE

320 Paul W Bryant Drive ♦ Tuscaloosa ♦ AL 35401

205.752.3200 ♦ www.HotelCapstone.com (2016)



Lunch Menu

Please call our Sales & Catering Office for a complete banquet menu, 205.343.1105



HOTEL CAPSTONE

Lunch



Cold Sandwiches

Oven Roasted Turkey and Provolone Cheese

Smoked Ham and Swiss Cheese

Vegetarian Pita

Stuffed with Chilled Grilled Vegetables, Roasted Peppers,
Baby Spinach, Feta, Hummus and Tzatziki

Club Sandwich

Chicken Salad or Tuna Salad Sandwich

Choice of Potato Salad, Pasta Salad, Cole Slaw, and Chips

Hot Sandwiches

Grilled Chicken Sandwich with Provolone and BBQ Sauce

Philly Cheesesteak Sandwich on Roll

All Food and Beverage items are subject to 22% taxable service charge and 9% sales tax.
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HOTEL CAPSTONE

Lunch

Hot Sandwiches

Fried Catfish Po-Boy

Traditional or Turkey Rueben

Choice of Potato Salad, Pasta Salad, Cole Slaw, and Chips

Appropriate Condiments

Mayonnaise, Dijon Mustard, Whole Grain Mustard,
Yellow Mustard, BBQ Sauce, Red Onion, Cucumbers,
Pepperoncini's and Hot Peppers

Choice of Bread

White, Wheat, Hoagie Roll, Kaiser Roll, Pita Pocket, Baguette,
Rye or Multigrain

All Sandwiches come with Lettuce, Tomato, and Pickles
Cookie, Fruit
Cobbler, or Banana Pudding.
Water, Iced Tea, and Coffee

Enhance your Sandwich Plate

Brownie

Fresh Fruit Cup

Soup Du Jour

Choice of Kansas City Steak, Black Bean, Shrimp and Corn Chowder,
Tomato Basil, New England or Manhattan clam chowder,
Vegetable Beef, Chicken Noodle, Broccoli and Cheese,
or Loaded Potato Soup

Wraps

Turkey and Cheddar or Ham and American with
Lettuce and Tomato in a Flour Tortilla

Chicken Fajita with Lettuce, Tomato, and
Black Bean Corn Salsa in a Flour Tortilla

Italian with Ham, Genoa Salami, and
Pepperoni in a Flour Tortilla

All Wraps comes with Cookie or Fruit Pie
Water, Iced Tea, and Coffee

*Up to two choices per group

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HOTEL CAPSTONE

Lunch

Salads

Fried Chicken Salad

Mixed Greens with Fried Chicken, Bacon, Boiled Eggs, Tomatoes, and Shredded Cheese with your Choice of Dressing

Caesar Salad

Crisp Romaine Lettuce with Grilled Chicken, Parmesan Cheese, Croutons, and Dressing

Quiche and Garden Salad

Garden Quiche and Mixed Greens Served with Sliced Seasonal Fruit

Trio Plate

Choice of Three of the Following: Chicken Salad, Pimento Cheese, Tuna Salad, Pasta Salad, or Potato Salad

Spinach Salad

Spinach with Grilled Chicken, Dried Cranberries, Crumbled Gorgonzola, and Whole Grain Mustard Vinaigrette

Enhance your Salad

Add Soup Du Jour

Choice of Kansas City Steak, Black Bean, Shrimp and Corn Chowder, Tomato Basil, New England or Manhattan clam chowder, Vegetable Beef, Chicken Noodle, Broccoli and Cheese, or Loaded Potato Soup

All Salads comes with Freshly Baked Rolls and Assorted Crackers

Choice of Cookie or Fruit Pie

Iced Tea, Water, and Coffee

*Ask your catering manager about making lunch a boxed lunch

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Lunch



Plated Lunch

Roasted Chicken

Chicken Breast Rubbed with Fresh Herbs, Butter and Baked Until Golden Brown

Chicken Cacciatore

Chicken Breast with Aromatic Vegetables, Tomatoes and Mushrooms

Chicken Lyonnaise

Chicken Breast with Caramelized Onions and White Wine Sauce

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss cheese Breaded and Baked until Golden Brown then Topped with a Béchamel Sauce

Honey Dijon Grilled Chicken Breast

Chicken Breast with Honey Dijon Glaze

Grilled Chicken with White Barbeque Sauce

Chicken Breast Grilled to Perfection, Topped with our Delicious White Barbeque Sauce

Teriyaki Chicken

Teriyaki Glazed Chicken Breast Grilled to Perfection

Chicken Marsala

Braised Chicken Breast in a Marsala Wine Sauce with Sautéed Mushrooms

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Chicken Piccata

Braised Chicken Breast with a Lemon Caper Sauce

Chicken Parmesan

Breaded and Seared Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese

Chicken Roulade

Carved Chicken Breast Stuffed with Goat Cheese and Fresh Herbs, with a Fig Mustard Glaze

Grilled Pork Chops

Grilled Center Cut Pork Chop

Herb Rubbed Pork Loin

Herb Rubbed, Roasted Pork Loin Topped with a Demi Glaze

Sliced Tri-Tip Steak

Grilled Tri-Tip Steak Topped with Caramelized Onions and Mushrooms

Veal Tenderloin Medallions 4oz.

Seasoned and Seared Veal Tenderloin with a Port Wine Demi Glaze

NY Strip 8oz.

Seasoned and Grilled to Perfection Basted with Garlic and Herb Butter

Filet 6oz.

Grilled Tenderloin of Beef with a choice of Sautéed Mushrooms, Béarnaise, or Green Pepper Demi Glaze

Grilled Salmon

Citrus Soy Marinated Salmon Filet Served with a Dill Sauce

Fettucine Primavera

Fettucine with Fresh Seasonal Vegetables
(Make it Vegan request Soba Noodles)

Eggplant Parmesan

Breaded and Seared Eggplant Topped with Marinara Sauce and Mozzarella Cheese

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Plated Entrée Accompaniments

Choice of Starch

Red Bliss Potatoes, Au Gratin Potatoes, Mashed Potatoes, Mashed Sweet Potatoes, Roasted Fingerling Potatoes (Seasonal), Wild Rice Pilaf, Cous Cous, or Fettuccini

Choice of Vegetable

Grilled Roma Tomato, Steamed Broccoli, Sautéed Squash, Zucchini with Red Peppers and Onions, Green Beans with Onions and Bacon, Italian Green Beans, Baby Carrots, Sugar Snap Peas with Ginger, or Root Vegetable Mash

Choice of Salad

Citrus Salad

Spring Mix with Orange Slices, Strawberries, and Toasted Almonds
Served with a Raspberry Vinaigrette (add \$1.00)

Garden Salad

Crisp lettuce with Tomatoes, Cucumbers, Carrots, Served with Buttermilk Ranch Dressing

Classic Caesar Salad

Chilled Hearts of Romaine, Herb Croutons Topped with Shaved Parmesan and a Classic Caesar Dressing

Spinach and Goat Cheese Salad

Baby Spinach with Candied Pecans, Crisp Bacon, and Alabama Goat Cheese Served with a Classic Red Wine Vinaigrette (add \$1.50)

Choice of Dessert

New York Cheesecake, Lemon Meringue Pie, Chocolate Cake, New Orleans Pecan Pie, Chocolate Cream Pie, Red Velvet Cake, Coconut Cake, Lemon Cream Cake, or Key Lime Pie

Enhance your Dessert

Chocolate Cheesecake, Key Lime Pie, Tiramisu, Carrot Cake, Hazelnut Cappuccino Cake or Apple Tart

All entrées comes with your choice of a Starch, Vegetable, Salad and Dessert, and Freshly Baked Rolls with Butter, Iced Tea, Water and "Seattle's Best" Coffee

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Lunch

Lunch Buffet

Brick-Oven Pizza Buffet (For 50 or Less)

Assorted Pizzas and Dipping Sauce

Buffet comes with Garden Salad with Buttermilk Ranch, Cookies Iced Tea, Water and coffee

Enhance your Pizza Buffet

Chicken Fingers with Honey Mustard Sauce, or Buffalo wings and French Fries

Southern Buffet

Choice of Two Entrées

Baked or Barbeque Chicken, Grilled Chicken Breast with Honey Dijon Mustard Sauce or White Barbeque Sauce, Chicken and Dumplings, Fried Chicken, Fried Catfish Filets, Homemade Hamburger Steaks with Gravy, Pulled Barbeque Pork, Pot Roast with Au Jus, Beef Tips with Mushroom Sauce, Sliced Roasted Turkey and Dressing, Meatloaf, Grilled Pork Chops, or Honey Glazed Sliced Ham

Choice of Two Vegetables

Italian or Southern Green Beans, Steamed Broccoli with Lemon Butter Sauce, Sautéed Corn, Baby Carrots, Steamed Cabbage, Black-Eyed Peas, Turnip Greens, Squash Casserole, Lima Beans, Stewed Okra and Tomatoes, Fried Okra, or Fresh California or Summer Vegetable Medley

Choice of One Starch

Herb Rice, Rice Pilaf, Mashed Potatoes, Mashed Sweet Potatoes, Roasted Red Bliss Potatoes, Au Gratin Potatoes, or Scalloped Potatoes

Choice of Two Desserts

Banana Pudding, Peach Cobbler, Apple Cobbler, Bread Pudding, Lemon Meringue Pie, Chocolate Cake, Red Velvet Cake, Coconut Cream Cake, Fruit Pie or Strawberry Cloud Cake

Buffet comes with a Garden Salad with Buttermilk Ranch. Freshly Baked Rolls with Butter Iced Tea, Water and Coffee

“Create Your Own” Buffet

Choice of One Entrée

Sautéed Chicken Breast with Lemon Caper Sauce, Roasted Pork Loin with Caramelized Onion and Mushroom Sauce, Seared Tri-Tip Steak with Roasted Corn Salsa, Chicken Parmesan or Grilled Salmon with Dill Sauce

Choice of One Starch

Roasted Red Bliss Potatoes, Fingerling Potatoes with Caramelized Onions and Applewood Smoked Bacon, Mashed Potatoes, Rice Pilaf, Or Scalloped Potatoes, Macaroni and Cheese, Au Gratin Potatoes,

Choice of Two Vegetables

Broccoli with Cheese Sauce, Italian or Southern Green Beans, Baby Carrots, Fresh California or Summer Vegetable Medley, Squash Casserole, Shoe Peg Corn, or Field Peas

Choice of Two Desserts

Banana Pudding, Peach Cobbler, Apple Cobbler, Bread Pudding, Lemon Meringue Pie, Triple Chocolate Cake, Red Velvet Cake, Coconut Cream Cake

Buffet comes with Garden Salad, Freshly Baked Rolls with Butter Iced Tea, Water and Coffee

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Italian Buffet

Choice of Two Entrées

Lasagna, Chicken Saltimbocca, Chicken Parmesan, Baked Ziti, Chicken Cacciatore, Eggplant Parmigiana, Vegetarian Lasagna, or Choice of Pasta and Sauce

Pasta Choices: Fettuccine, Penne, or Linguine

Sauce Choices: Fresh Tomato, Marinara, Alfredo, Pesto, or add Red/White Clam Sauce for an additional \$2.50

Choice of Two Vegetables

Sautéed Ratatouille, Grilled Tomatoes, Vegetable Medley, or Italian Green Beans

Choice of One Salad

Caesar Salad, Pasta Salad with Grilled Vegetables, or Garden Salad

Choice of Two Desserts

Lemon Meringue Pie, Triple Chocolate Cake, Coconut Cream Cake, or Cheesecake

Buffet comes with an Assortment of Freshly Baked Breads with Butter, Iced Tea, Water, and Coffee

Enhance your Italian Buffet

Shrimp or Seared Tri-Tip Steak

Apple Tart, Tiramisu, or Amaretto Cheesecake

Southwestern Buffet

Entrées

Chicken and Beef Fajita, Nacho, and Taco Station

Starch

South of the Border Rice and Refried Beans

Accompaniments

Hot Flour Tortillas, Cheese, Lettuce, Tomatoes, Onions, Jalapeno Peppers, Guacamole, Sour Cream, Tortilla Chips, Queso and Salsa

Choice of Two Desserts

Flan (Carmel Custard), Banana Pudding, or Pineapple Upside-Down Cake

Buffet comes with Iced Tea, Water, and Coffee

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Cold Cut Buffet

Choice of Three Meats

Sliced Roast Beef, Salami, Roasted Turkey Breast, or Black Forrest Ham,

Vegetarian Choice

Marinated Roasted Vegetables

Choice of Three Breads

White, Wheat, Rye, Pita Pockets, Baguette, Kaiser Roll, Multigrain, Focaccia, Ciabatta, or Hoagie Roll

Choice of Two Salads

Cole Slaw, Potato Salad, Fruit Salad, Broccoli Salad, or Pasta Salad

Choice of One Dessert

Fruit Pie or Cookie

Buffet comes with American Cheese, Swiss Cheese, Cheddar Cheese, Provolone Cheese, Pepper Jack Cheese, Pickle Spears, and Potato Chips Iced Tea, Water and "Seattle's Best" Coffee

Enhance your Cold Cut Buffet

Pastrami or Corned Beef

Add Soup du Jour

Thai Vegetable Soup, Black Bean Soup, chicken Noodle Soup, Shrimp

and Corn Chowder, Tomato Basil Soup, Loaded Baked Potato Soup, New England or Manhattan Clam Chowder

Traditional Picnic Buffet

Choice of Two Entrées

Pulled Pork, BBQ Chicken, Hamburgers with Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Mayonnaise, and American cheese Hotdogs with Kraut, Chopped Onion, Pickle Relish, Ketchup, Yellow Mustard, and Whole Grain Mustard,

Accompaniments

Potato Salad, Baked Beans, Corn-on-the-Cob, Potato Chips

Dessert

Selection of Cookies, Lemon Bars, Banana Pudding, or Fruit Pies

Buffet comes with Iced Tea, Water, and Coffee

Salad Buffet

Chicken Salad, Tuna Salad, Pasta Salad, Caesar Salad, Garden Salad with Buttermilk Ranch, and Fruit Salad

Enhance your Salad

Soup du Jour

Shrimp Salad

Grilled Chicken

Tri-Tip Steak

Grilled Salmon

Grilled Shrimp

Buffet comes with Assortment of Freshly Baked Breads with Butter, Crisp Baked Apple or Peach Pie Iced Tea, Water and Coffee

Children's Menu

Children (11 and under)

Grilled Cheese with French Fries

Garden Salad and Dessert, Iced Tea

Mini-Burgers with French Fries

Garden Salad and Dessert, Iced Tea

Southern Fried Chicken Fingers with

Honey Mustard Sauce, Mac and Cheese

Garden Salad and Dessert, Iced Tea

Spaghetti with Meat Sauce, Garlic Bread

Garden Salad and Dessert, Iced Tea

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