

LUNCH



HOTEL CAPSTONE

TUSCALOOSA, ALABAMA

320 Paul W. Bryant Drive
Tuscaloosa, Alabama 35401
Catering Office: 205-343-1105
www.HotelCapstone.com

Hotel Capstone is proud to offer award winning catering both at our hotel and at many locations around Tuscaloosa.

We look forward to helping you host your perfect event. Please call to speak to a member of our Catering Team.



HOTEL CAPSTONE
TUSCALOOSA, ALABAMA

LUNCH

SALADS

(All Pricing is Per Person)

SALAD BUFFET

*Includes Chicken Salad, Tuna Salad, Pasta Salad,
Caesar Salad with Caesar Dressing, Garden Salad with
Buttermilk Ranch Dressing
Assorted Rolls and Crackers
Fruit Salad
Choice of 1 Dessert Option: Fresh Baked Cookie, Lemon Bar, or Brownie
Water, and Tea*

PLATED SALADS

Fried Chicken Salad

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

Caesar Salad

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

Trio Salad Plate

*Choice of Three of the following:
Chicken Salad, Pimento Cheese, Tuna Salad, Pasta Salad,
Broccoli Salad, Cole Slaw, or Potato Salad*

Spinach Salad

*Spinach with Grilled Chicken, Dried Cranberries, and
Crumbled Gorgonzola with Choice of Dressing*

SALAD ENHANCEMENTS

Shrimp Salad

Grilled Chicken

Tri-Tip Steak

Grilled Salmon

Grilled Shrimp

*Prices are subject to change without notice. All food and beverage items
are subject to 22% taxable service charge and applicable tax rate.*



HOTEL CAPSTONE
TUSCALOOSA, ALABAMA

LUNCH

DELI-STYLE LUNCH

(All Pricing is Per Person)

COLD SANDWICH & WRAP SANDWICH BOARD

Choose up to 3 Selections Below

Served with Chips, Choice of 1 Side, Choice of 1 Dessert

PLATED

Served with Chips, Choice of 1 Side, Choice of 1 Dessert

BOXED

Served with Bag of Chips, Choice of 1 Side, Fresh Baked Cookie

Cold Sandwich and Wrap Options:

Oven Roasted Turkey and Provolone Cheese on Multigrain Bread

Smoked Ham and Swiss Cheese on Hoagie Roll

Vegetable Pita (Chilled Grilled Vegetables, Roasted Peppers, Baby Spinach, Feta, and Hummus)

Traditional Club Sandwich on Wheat Bread

Chicken Salad, Tuna Salad, or Pimento Cheese Sandwich on Croissant

Turkey and Cheddar Cheese Wrap with Lettuce and Tomato in a Flour Tortilla

Ham and American Cheese Wrap with Lettuce and Tomato in a Flour Tortilla

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

Vegetable Wrap with Hummus in a Flour Tortilla

Choice of Side:

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

Choice of Dessert:

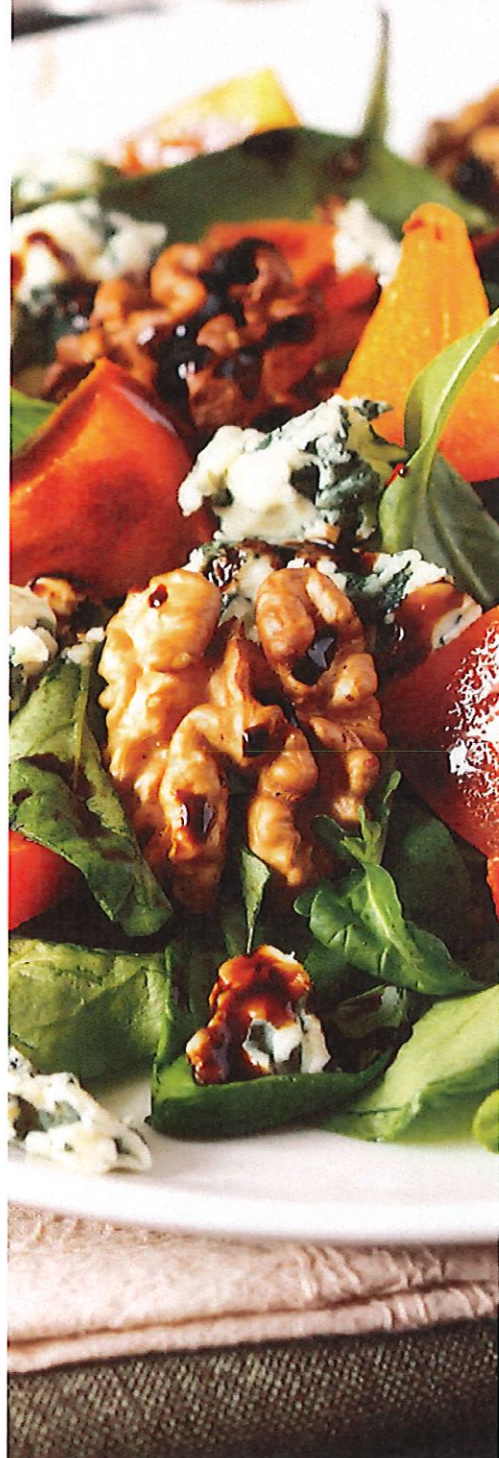
Fresh Baked Cookie, Lemon Bar, Brownie, or Fruit Salad

Served with the following:

Assorted condiments - Mayonnaise, Dijon Mustard, Yellow Mustard,

Pepperoncini and Hot Peppers; Garnished with Lettuce, Tomato and Pickles

Served with Water and Iced Tea



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HOTEL CAPSTONE
TUSCALOOSA, ALABAMA

LUNCH

DELI-STYLE LUNCH

(All Pricing is Per Person)

HOT SANDWICHES & WRAPS SANDWICH BOARD

Choose up to 2 Selections Below

Chips, Choice of 1 Side, Choice of 1 Dessert

PLATED

Chips, Choice of 1 Side, Choice of 1 Dessert

Hot Sandwich and Wrap Options:

Grilled BBQ Chicken Sandwich with Provolone and BBQ Sauce on Potato Roll

Philly Cheesesteak Sandwich with Grilled Peppers and Onions on Hoagie Roll

Fried Catfish Po-Boy on Hoagie Roll

Traditional or Turkey Reuben on Rye Bread

Grilled Ham and Cheese on Texas Toast

Grilled Three Cheese on Texas Toast

Chicken Fajita Wrap with Black Bean Corn Salsa Wrap in a Flour Tortilla

Vegetable Pita with Grilled Seasonal Vegetables, Baby Spinach, Feta

Vegetable Hummus Wrap in a Flour Tortilla

Choice of Side:

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

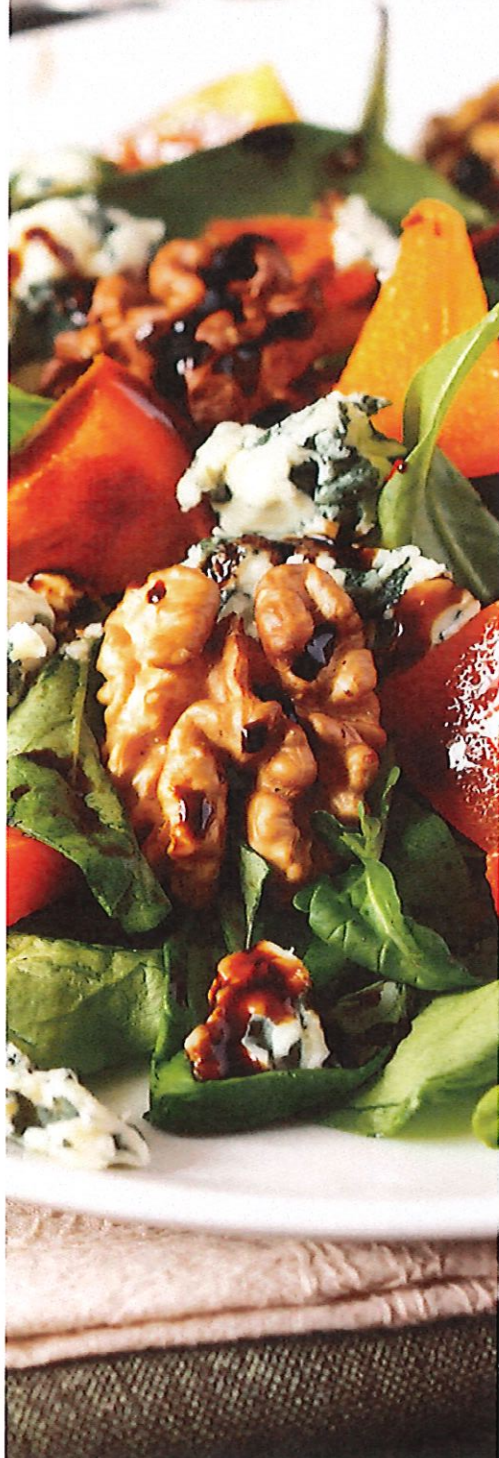
Choice of Dessert:

Fresh Baked Cookie, Lemon Bar, Brownie, or Fruit Salad

Served with the following:

Assorted condiments - Mayonnaise, Dijon Mustard, Yellow Mustard, Tartar Sauce, BBQ Sauce, Hot Sauce, Pepperoncini and Hot Peppers; Garnished with Lettuce, Tomato and Pickles

Served with Water and Iced Tea





HOTEL CAPSTONE
TUSCALOOSA, ALABAMA

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DELI-STYLE COLD CUT BUFFET

(All Pricing is Per Person)

COLD CUT BUFFET

Choice of 3:

*Sliced Roast Beef, Salami, Roasted Turkey Breast or Black Forest Ham
(or substitute one Meat Selection for Vegetarian Option of Marinated Roasted Vegetables)*

Choice of 3:

*White, Wheat, Multi Grain, Rye, Pita Pockets, Baguette, Kaiser Roll, or
Hoagie Rolls*

Choice of 2 Sides

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

Choice of 1 Dessert

Fresh Baked Cookie, Lemon Bar, Brownie, or Fruit Salad

Served with: Assorted Condiments: Mayonnaise, Dijon Mustard, Yellow Mustard, Pepperoncini, Hot Sauce and Hot Peppers; Garnished with Lettuce, Tomato and Pickles, Sliced Domestic Cheese Selections, including American, Swiss, Cheddar, Provolone, Pepper Jack

Served with Iced Tea and Water

Cold Cut Buffet Add-on

Add Pastrami or Corned Beef

ENHANCE YOUR BUFFET

Peach Cobbler or Banana Pudding (not available boxed option)

Soup Du Jour

Choice of:

*Kansas City Steak, Shrimp and Corn Chowder, New England or
Manhattan Clam Chowder,*

*OR Black Bean, Tomato Basil, Vegetable Beef, Chicken Noodle,
Broccoli Cheddar, Traditional Vegetable, or Loaded Potato Soup*

Baked Potato Bar with Assorted Toppings



HOTEL CAPSTONE
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TRADITIONAL PICNIC BUFFET

Choice of 2 Entrées

Pulled Pork, BBQ Chicken, Hamburgers, or Hot Dogs

- Hamburgers served with Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mustard, Mayonnaise and American Cheese
- Hotdogs served with Kraut, Chopped Onion, Pickle Relish, Ketchup, Yellow Mustard and Whole Grain Mustard

Includes Assorted Bread

Choice of 2 Sides: Potato Salad, Baked Beans, Corn-on-the-Cob, Cole Slaw, Potato Chips, BBQ Sauce

Choice of 1 Dessert: *Cookies, Lemon Bars, Brownies, Banana Pudding, or Apple Pie*

Served with Iced Tea, Water and Coffee

HOT PLATED LUNCH

(All Pricing is Per Person)

All Plated Lunches are served with your Choice of a Salad, a Starch, a Vegetable, and a Dessert. Includes Iced Tea and Water.

Roasted Chicken

Roasted Chicken Breast Rubbed with Fresh Herbs and Demi-glace

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, Topped with Veloute Sauce

Honey Dijon Grilled Chicken Breasts

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 Piccata

Braised Chicken Breast with a Lemon Caper Sauce

Chicken Marsala

Braised Chicken Breast in a Marsala Wine Sauce with Sautéed Mushrooms

(HOT PLATED LUNCH continued on next page)

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HOTEL CAPSTONE
TUSCALOOSA, ALABAMA

LUNCH

HOT PLATED LUNCH (continued)

(All Pricing is Per Person)

All Plated Lunches are served with your Choice of a Salad, a Starch, a Vegetable, and a Dessert. Includes Iced Tea and Water.

Chicken Parmesan

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

Airline Style Chicken Breast

Specially prepared Skin-on Chicken Breast with Wingette attached; Entree comes with Choice of Demi-glaze in an elegant presentation including Rosemary, Mushroom, Dijon, or Red Port Demi-glaze

Chicken Roulade

Carved Chicken Breast with our choice of stuffing including Goat Cheese and Fresh Herbs with a Fig Mustard Glaze, Florentine, or Westphalia

Grilled Center-Cut Pork Chop

Thick-cut Chop finished with Herb Butter Crust

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

New York Strip 8 oz.

Seasoned and Grilled to Perfection and Basted with Garlic and Herb Butter

Filet 6 oz.

*Grilled Tenderloin of Beef Filet with Topping
Choice of Sautéed Mushrooms, Bearnaise or Port Wine Demi-glaze*

Seared Salmon 6 oz.

Citrus Marinated Salmon Filet Served with a Dill Sauce

Fettucine Primavera

*Fettucine with Fresh Seasonal Vegetables served in Alfred Sauce
(Vegan Option available)*

Eggplant Parmesan

Breaded and Seared Eggplant Topped with Marinara Sauce and Mozzarella Cheese

(HOT PLATED LUNCH continued on next page)



HOTEL CAPSTONE
TUSCALOOSA, ALABAMA

LUNCH

HOT PLATED LUNCH (continued)

(All Pricing is Per Person)

All Plated Lunches are served with your Choice of a Salad, a Starch, a Vegetable, and a Dessert. Includes Iced Tea and Water.

Plated Entrée Accompaniments

Choice of 1 Starch: Red Bliss Potatoes, Au Gratin Potatoes, Mashed Potatoes, Mashed Sweet Potatoes, Roasted Fingerling Potatoes (Seasonal), Wild Rice Pilaf, Cous Cous, Fettuccini, or Herb Rice Pilaf

Choice of 1 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 1 Salad:

Garden Salad - Crisp Lettuce with Tomatoes, Cucumbers and Carrots; Served with Buttermilk Ranch Dressing

Classic Caesar Salad - Chilled Hearts of Romaine, Herb Croutons Topped with Shaved Parmesan; Served with Classic Caesar Dressing

Enhance Your Salad (per person)

Citrus Salad - Spring Mix with Orange Slices, Strawberries, and Toasted Almonds; Served with a Raspberry Vinaigrette

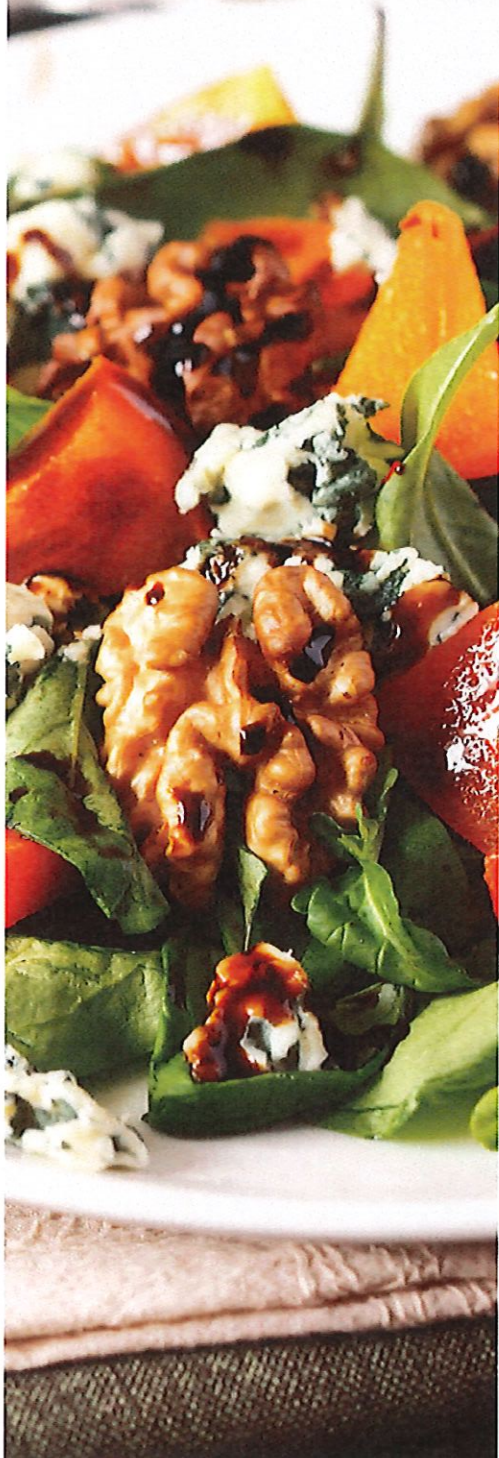
Spinach Goat Cheese Salad - Baby Spinach with Candied Pecans, Bacon and Local Goat Cheese; Served with Classic Red Wine Vinaigrette

Choice of Dessert

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

Enhance your Dessert (per person)

Chocolate Cheesecake, Lemon Cream Cake, Tiramisu, Carrot Cake, Hazelnut Cappuccino Cake, Apple Tart





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LUNCH BUFFETS

(All Pricing is Per Person)

Buffet includes a Garden Salad with Buttermilk Ranch Dressing, and Freshly Baked Rolls with Butter. Served with Iced Tea and Water.

Brick-Oven Pizza Buffet (For 50 or Less)

Buffet comes Assorted Pizzas and Dipping Sauce, Garden Salad with Buttermilk Ranch Dressing, and Fresh Baked Cookies.

Includes Iced Tea & Water

Enhance your Pizza Buffet

Chicken Fingers with Honey Mustard Sauce
Southern Fried, Buffalo, or Asian BBQ Wings
Chips and Salsa

Southern Buffet

Choice of 2 Entrées:

Baked or Barbeque Chicken, Grilled Chicken Breast with Honey Dijon Mustard Sauce or White Barbeque Sauce, 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 2 Vegetables:

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

Choice of 1 Starch:

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

Choice of 2 Desserts:

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

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"CREATE YOUR OWN" BUFFET

(All Pricing is Per Person)

Choice of 1 Entrée

Choice of 2 Entrées

Choice of 3 Entrées

Choice of Entrées:

Chicken Piccata (Sautéed Chicken Breast with Lemon Caper Sauce), Chicken Marsala (Braised Chicken Breast in a Marsala Wine Sauce with Sautéed Mushrooms), Roasted Pork Tenderloin with Caramelized Onion and Mushroom Sauce, Seared Tri-Tip Steak with Roasted Corn Salsa, or Seared Salmon with Dill Sauce

Choice of 1 Starch:

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

Choice of 2 Vegetables:

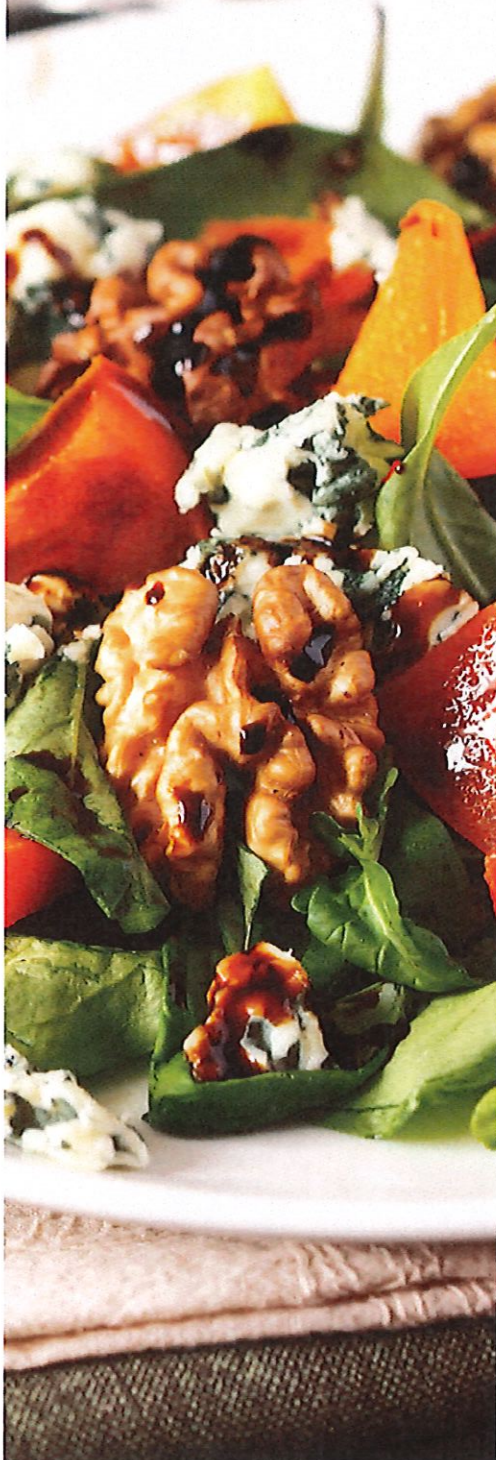
Steamed Broccoli with Lemon Butter Sauce or Cheese Sauce, Italian Green Beans, Southern Green Beans with Onions and Bacon, Baby Carrots, Fresh California Vegetable Medley, Summer Vegetable Medley, Sugar Snap Peas with Ginger, Zucchini with Red Pepper and Onions, Squash Casserole, Shoe Peg Corn, or Field Peas

Choice of 2 Desserts:

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



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ITALIAN BUFFET

(All Pricing is Per Person)

Choice of 2 Entrées

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

Pasta Choice: Spaghetti, Fettuccine, Penne, or Linguine

Sauce Choice: Fresh Marinara, Alfredo, or Pesto

Choice of Two Vegetables:

Sautéed Ratatouille, Grilled Tomatoes, Summer Vegetable Medley, Herb Roasted Potatoes, or Italian Green Beans

Choice of 1 Salad:

Caesar Salad, Pasta Salad, or Garden Salad

Choice of 2 Desserts:

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

Enhance your Italian Buffet (Per Person)

Red/White Clam Sauce (for sauce / pasta choice entrée)

Shrimp

Tri-Tip Steak

Italian Meatballs

Apple Tart, Tiramisu or Ricotta Cheesecake

SOUTHWESTERN BUFFET

(All Pricing is Per Person)

Entrées

Chicken and Beef Fajita, Nacho and Taco Station

Starch

South of the Border Rice, Refried Beans

Accompaniments

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

Choice of Two Desserts

Crème Brûlée Cheesecake, Banana Pudding or

Pineapple Upside-Down Cake

Buffet Comes with Iced Tea and Water

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CHILDREN'S LUNCH MENU

(For Children ages 11 and under; All Pricing is Per Person)

Choose Entrée:

Grilled Cheese, Mini Burgers, Southern Fried Chicken Fingers, Turkey and American Cheese on White Bread

Choose Side:

French Fries, Potato Chips, Mac & Cheese, Garden Salad with Ranch

Choose Dessert:

Chocolate Chip Cookie or Fruit Cup

Choose Drink:

Apple Juice, Milk, Sweet Tea, or Water

BEVERAGES

Assorted Soft Drinks or Bottled Water

Fruit Infused Water (not bottled)

Whole or Low-Fat Milk, individual

Assorted Juices, individual

Lemonade, Strawberry Lemonade or

Fruit Punch (serves 22 cups)

Iced Tea, Sweet or Unsweet (serves 22 cups)

Hot Tea, assorted varieties individual bags

Fresh Brewed Coffee, Regular or Decaf

(gallon serves 16 cups)

BAR

Domestic Beer

Imported Beer

Premium Mixed Drinks

Gin: Tanqueray • Whiskey: Jack Daniels • Vodka: Absolut • Tequila: Jose Cuervo

Super Premium Mixed Drinks

Gin: Bombay Sapphire • Whiskey: Crown Royal • Vodka: Grey Goose • Tequila: 1800 Gold

BAR OPTIONS*

Cash Bar - Drinks purchased on an individual basis by each guest.

Fee Per Bar including 1 Bartender for 4 hours

Consumption Bar - Drinks paid for by the group, based on amount consumed.

Fee Per Bar including 1 Bartender for 4 hours

*Bar sales minimum may be required and is based on the total Guest count of your event.

(See Bar Menu for full selection and all disclaimers by Hotel Capstone for hosting a Bar.)

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