

PLATED LUNCH

Includes Choice of Salad, Entrée & Dessert
Fresh Artisan Baked Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea

SALADS

Select One

Traditional Wedge Salad with Bacon, Scallions, Tomatoes, Blue Cheese Dressing

Mixed Greens with Candied Pecans, Red Peppers & Carrots, Balsamic Vinaigrette

Caesar Salad with Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

Romaine & Iceberg Lettuce with Cucumber, Red Cabbage & Carrot, Apple Cider Vinaigrette

Baby Spinach with Dried Cranberries, Almonds & Feta Cheese, Balsamic Vinaigrette

COLD ENTRÉES

Select One

Sliced Roast Beef on a Croissant
Tortellini Salad, Mustard & Mayonnaise
\$21

Grilled Breast of Chicken & Roasted Vegetables on Focaccia
\$21

High Roller Tortilla Wrap
Turkey, Bacon, Lettuce, Tomato, Swiss Cheese & Garlic Mayonnaise
Tortellini Salad
\$22

Chef's Salad
Turkey, Roast Beef, Ham, Swiss & American Cheese
Tomatoes & Hard-Boiled Eggs
House Dressing
\$22

Southwest Chicken Salad
Fire-Roasted Chile Lime Chicken, Crisp Romaine, Cherry Tomatoes
Red Onions, Jicama, Monterey Jack Cheese
Southwestern Dressing
\$22

Poached Salmon Salad
Minted Cucumber Sauce, Toasted Barley Salad
\$25

Prices subject to 8.9% Sales Tax & 24% Service Charge

PLATED LUNCH

HOT ENTRÉES

Select One

Roasted Vegetable Primavera
Sun-dried Tomatoes, Parmesan Cheese
\$21

Chicken Picatta
Wild Rice Medley, Chef's Fresh Vegetables
Lemon Caper Sauce
\$23

Chicken Marsala
Grilled Herb Polenta Cake, Chef's Fresh Vegetables
Crimini Mushroom Sauce
\$23

Grilled Fillet of Salmon
Saffron Boiled Potatoes, Chef's Fresh Vegetables
Balsamic Strawberry Butter Sauce
\$25

Petite Filet Mignon
Roasted Garlic Smashed Potatoes, Chef's Fresh Vegetables
Wild Mushroom Sauce
\$26

DESSERTS

Select One

Carrot Cake
Caramelized White Chocolate Cream Icing
Rum Soaked Apricots, Golden Raisins

Vanilla Bean Cheesecake
Fresh Fruit Compote, Lemon Cremeux
White Chocolate Croquant

Chocolate Blackout Cake
Chocolate Mousse, Raspberry Chocolate Crunch
Chocolate Brilliance Glaze

Apple & Tart Cherry Pie
Almond Nougat Cream, Brown Butter Streusel

Prices subject to 8.9% Sales Tax & 24% Service Charge

LUNCH

BOXED LUNCHES

Select Two & One Vegetarian

Whole Fresh Fruit, Potato Chips,
Cookie, Mustard & Mayonnaise, Soft Drink

Oven-Roasted Turkey & Swiss Cheese Croissant
Roast Beef & Cheddar Cheese Croissant
Ham & Swiss Cheese Sub Sandwich
Asian Chicken Wrap with Thai Peanut Sauce
Italian Meat Grinder & Provolone Cheese Sub Sandwich
Portobello Mushroom, Roasted Peppers, Tomatoes & Red Onions on Focaccia
Grilled Vegetables & Roasted Tomatoes on Ciabatta

\$28

THE DELI

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

Soup of the Day

Potato Salad, Coleslaw, Fruit Salad, Italian Pasta Salad

Ham, Turkey, Roast Beef, Corned Beef, Swiss & Cheddar Cheeses
Lettuce, Tomato, Onions, Kosher Pickles, Mustard, Mayonnaise, Creamy Horseradish

White, Wheat, Rye, & Sourdough Breads

Chocolate Chip Cookies, Toffee Brownies, Seven Layer Bars, Lemon Bars

Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea

\$28

ENHANCEMENTS

Mixed Vegetable Salad	\$5.00 per Guest
Chicken Salad	\$5.00 per Guest
Tuna Salad	\$5.00 per Guest
Shrimp Salad	\$5.00 per Guest

Prices subject to 8.8% Sales Tax & 24% Service Charge

LUNCH

AMERISTAR LUNCH BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

COLD SELECTIONS

Select Two

Fresh Fruit Salad
Traditional Caesar Salad
Tossed Salad V with Ranch Dressing & Balsamic Vinaigrette
Marinated Tomato Salad
Greek Salad
Mixed Vegetable Salad
Cucumber & Tomato Salad

HOT SELECTIONS

Select Two

Oven-Roasted Pork Loin, Dijon Mustard Sauce
Rotisserie Chicken
Chicken Picatta
Chicken Marsala

Italian Sausage with Sautéed Peppers
Mesquite Barbecued Tri-Tip of Beef
Braised Beef Brisket
Grilled Salmon, Lemon Butter Sauce

ACCOMPANIMENTS

Select Two

Baked Tortellini
Macaroni & Cheese
Oven-Roasted Potatoes
Cheddar Au Gratin Potatoes

Garlic Smashed Potatoes
Tomato Infused Rice
Steamed Rice
Wild Rice Pilaf

VEGETABLE

Chef's Fresh Seasonal Vegetables

DESSERTS

Assorted Mini Desserts

Freshly Baked Rolls with Butter
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea

\$34

Additional Hot Selection add \$5 per Guest

Prices subject to 8.9% Sales Tax & 24% Service Charge

LUNCH

MESA VERDE LUNCH BUFFET

Street Taco / Baja Taco / Quesadillas?

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

Tossed Greens with Corn & Jicama, Cilantro Lime Dressing

Fresh Fruit Salad

Chipotle Cabbage Salad

Beef Fajita Tacos

Chicken Fajita Tacos

Baja Fish Tacos

Cheese Quesadillas

Calabasas - Squash, tomato, Zuch, Onions, Garlic

Roasted Corn Medley

Chips & Salsa

Spanish Rice

Refried Beans

Cheddar Cheese, Onions, Lettuce

Sour Cream & Guacamole

Mexican Wedding Cookie

Chocolate Tres Leches Cake

Churros

Mexican Chocolate Cream

Freshly Brewed Regular & Decaffeinated Coffee

Iced Tea

\$32

Additional Hot Entrée add \$5 per Guest

LUNCH

WESTERN LUNCH BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

COLD SELECTIONS

Select Two

Tossed Greens GF V, BBQ Ranch Dressing
Tomato & Cucumber Salad
Fresh Fruit Salad
Coleslaw
Roasted Potato Salad
Macaroni Salad

HOT SELECTIONS

Select Two

Fried Chicken
BBQ Chicken
Rotisserie Chicken
BBQ Beef Brisket
Colorado Chili with Onions & Cheddar Cheese
Pulled Pork Sandwiches
Grilled Pork Chops
Fried Catfish
Grilled Brook Trout

ACCOMPANIMENTS

Select Two

Macaroni & Cheese
Oven Roasted Potatoes
Baked Beans
Corn on the Cob

Green Beans
Bacon & Chive Smashed Potatoes
Buttery Smashed Potatoes
Homemade Kettle Chips

DESSERT

Assorted Miniature Desserts

Corn Bread & Biscuits
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea

\$35

Additional Hot Entrée add \$5 per Guest

Prices subject to 8.9% Sales Tax & 24% Service Charge

LUNCH

BUFFET ADDITIONS

Slider Bar

Lettuce, Tomato & Pickles

Select Two

Buffalo Chicken
Chicken Parmesan
BBQ Pork

French Dip
Meatball
Traditional

\$9

Pizza Bar

Bread Sticks & Parmesan Cheese

Select Two

Four Cheese
Pepperoni
Sausage
Combination
Vegetarian
Meat Lovers
Chicken, Bacon & Roasted Garlic
Hawaiian

\$10

Chicken Wing Bar

Traditional & Boneless Wings with Carrots, Celery, Bleu Cheese & Ranch Dressing

Select Three Sauces

Mild
Medium
Hot
Honey BBQ

Garlic Parmesan
Sweet Chile
Chipotle Lime
Smokey BBQ

\$10

Wrap Bar

Select Three

Grilled Chicken Caesar-Grilled Chicken, Romaine, Parmesan Cheese, Garlic Croutons
Pesto Turkey- Oven Roasted Turkey, Spinach, Asiago Cheese, Red Peppers, Basil Pesto
Teriyaki Chicken- Marinated Chicken, Mixed Vegetables, Red Onions, Cabbage
Roast Beef- Roast Beef, Sharp Cheddar Cheese, Horseradish, Caramelized Onions, Romaine
Vegetable-Grilled Wild Mushroom, Roasted Red Peppers, Red Onion, Balsamic, Fresh Basil

\$13

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