

LUNCH ENTRÉE SELECTIONS

All Lunch Entrée selections include

Choice of soup or salad, rolls with butter and dessert

Coffee, decaffeinated coffee, water and iced tea

Dressings available for salads include:

House vinaigrette, Ranch, Italian, Bleu Cheese or Thousand Island

25 person minimum

CHICKEN CAESAR SALAD

\$13.95 per person

A classic Caesar composed of crisp romaine leaves, Caesar dressing, grilled chicken breast, freshly made garlic croutons, and shaved Parmesan cheese

Suggested Soup: Albondigas

FISHERMAN'S WHARF SEAFOOD LOUIE

\$15.95 per person

Crisp iceberg lettuce with carrots and red cabbage, garnished with sliced egg, tomato wedges, and bell pepper rings topped with your choice of crab or bay shrimp and a creamy brandied Louie sauce

Suggested Soup: Creamy New England Clam Chowder

COBB SALAD

\$13.95 per person

Chicken breast, bacon, tomatoes, avocado, cucumber, boiled eggs, and bleu cheese crumbles over crisp greens served with your choice of dressing

Suggested Soup: Chicken Noodle

LUNCH ENTRÉE SELECTIONS – CONTINUED

25 person minimum

SOUTHWESTERN CHICKEN SALAD SANDWICH

\$13.95 per person

Tender bits of chicken breast mixed with mild California chilies, crunchy celery, and a zesty Southwest dressing with a side of jicama slaw
Served on your choice of Dutch Crunch roll or Croissant with sliced tomatoes, pickles, and leaf lettuce

THE VERDI

\$14.95 per person

Boneless skinless chicken breast (6oz.) in an egg and parmesan batter grilled and topped with lemon caper butter sauce served with a wild and long grain rice blend and a fresh vegetable medley

PASTA PRIMAVERA

\$13.95 per person

Roasted seasonal vegetables in a light garlic sauce with fresh basil

LASAGNA AL FORNO

\$14.95 per person

Spinach and egg pasta sheets layered in rich meat sauce, ricotta cheese, fresh herbs, spinach and mozzarella cheese served with fresh steamed broccoli

LUNCH ENTRÉE SELECTIONS – CONTINUED

25 person minimum

SMOKED CHICKEN BURRITO

\$13.95 per person

Fresh smoked chicken breast with black beans, roasted corn, onions, and tomatoes topped with Salsa Verde and our very own four cheese blend served with Arizona rice, Borracho beans and Chef's choice vegetables

GRILLED PORTOBELLO SANDWICH

\$13.95 per person

Marinated, oven roasted Portobello mushroom with eggplant, zucchini, red onions, and yellow squash topped with fire roasted tomato pesto and finished with Provolone cheese served on a Ciabatta roll accompanied by bowtie pasta salad

MARGARITA CHICKEN

\$14.95 per person

Boneless breast of chicken marinated in gold Tequila and lime juice and charbroiled with garlic and cilantro served over Arizona rice, with a green chile and cheese Tamale and Chef's choice vegetables

CHICKEN FOCCACIA SANDWICH

\$13.95 per person

Marinated chicken breast and roasted vegetables on Foccacia bread with garlic aioli served with a side of Tortellini salad

GRILLED SALMON FLORENTINE

\$15.95 per person

Atlantic salmon with lemon, garlic, fresh herbs and sautéed fresh vegetables served with a wild rice blend and fresh vegetables

LUNCH ENTRÉE SELECTIONS – CONTINUED

25 person minimum

CHARBROILED TOP SIRLOIN

\$16.95 per person

Bacon wrapped top sirloin, topped with wild mushroom compote served over horseradish mashed potatoes and vegetables du jour

SIERRAVILLE

\$16.95 per person

USDA Choice New York steak with roasted fresh vegetables, onions, and mushrooms in a red wine tomato sauce over penne pasta

THE ORIENT (DUET LUNCHEON)

\$16.95 per person

A tender hoisin strip steak and a Teriyaki chicken breast served with a steamed pork bun, combination fried rice and stir fried vegetables with Mandarin cheesecake and fortune cookie for dessert

DELI SANDWICH BOX LUNCH

\$13.95 per person

Choice of roast beef, turkey or ham on a Dutch Crunch roll served with a piece of fresh fruit, chips, a pickle spear, and a freshly baked Monster cookie

COLD FRIED CHICKEN BOX LUNCH

\$13.95 per person

Two pieces of crisp fried chicken served with side of coleslaw or country potato salad, a pickle spear, corn bread muffin with butter and honey, and a fudge brownie

LUNCHEON BUFFETS

Luncheon Buffet service is provided for one hour.

Extended service is available for an additional cost per person.

All Luncheon Buffets include

Coffee, decaffeinated coffee, iced tea and water

Dressings available for salads include:

House vinaigrette, Ranch, Italian, Bleu Cheese or Thousand Island

25 person minimum

MAIN STREET DELI LUNCHEON

\$15.95 per person

Roast beef, turkey breast, smoked ham, salami, and pastrami

Assorted cheeses

Assorted freshly baked rolls

Fresh condiment tray

Country potato salad

Coleslaw

Pasta salad primavera

Freshly baked cookies and brownies

CHEF'S CHOICE BUFFET

\$15.95 per person

Fresh fruit compote

Two (2) salads

Fresh sautéed vegetables

Chef's choice potato

Chef's choice pasta

Two (2) hot entrées

Assorted freshly baked rolls with butter

Chef's choice dessert

LUNCHEON BUFFETS – CONTINUED

25 person minimum

SOUP AND SALAD BUFFET

\$15.95 per person

Fresh fruit medley
Soup du Jour or creamy New England Clam Chowder
Mixed greens with choice of dressing
Marinated mushroom salad
Enchilada chicken salad
Bay shrimp salad
Country potato salad
Chinese chicken salad
Assorted freshly baked rolls with butter
Freshly baked lemon bars

MOUNT ROSE BUFFET

\$18.95 per person

Sliced seasonal fruit
Mixed greens with choice of two (2) dressings
Pasta salad primavera
Marinated tomato and cucumber salad
Fresh vegetables
Roasted Yukon Gold potatoes
Corn on the cob
Tortellini Alfredo
Buttermilk fried chicken
Grilled pork chops with caramelized onions
Assorted freshly baked rolls with butter
Pastry Chef's choice dessert selection

LUNCHEON BUFFETS – CONTINUED

25 person minimum

AMICI'S ITALIAN BUFFET

\$18.95 per person

Sliced seasonal fruit
Mixed greens with choice of two (2) dressings
Pasta and white bean soup
Caprese salad fresh mozzarella and ripe tomatoes with basil in a Balsamic Vinaigrette
Portobello mushroom Tortellini with porcini mushroom sauce
Cheese-filled ravioli with meat sauce
Chicken Picatta
Italian roasted salmon
Toasted garlic bread
Pastry Chef's choice Italian pastry selection

TEXAS BARBECUE BUFFET

\$17.95 per person

Fresh fruit medley
Mixed greens with choice of two (2) dressings
Country potato salad
Roasted red potatoes with onions and peppers
Chef's choice vegetables
Rotisserie chicken
BBQ beef short ribs with open-pit BBQ sauce
Grilled hot links
Freshly baked corn bread with butter
Peach and berry crisp with whipped cream

LUNCHEON BUFFETS – CONTINUED

25 person minimum

SOUTH OF THE BORDER BUFFET

\$17.95 per person

Romaine lettuce with crispy tortilla strips, cotija cheese, with Jalapeño Ranch dressing
Vegetables en Escabeche
Beef and chicken fajitas with warm flour tortillas
Baked white fish Veracruz
Chicken Enchiladas with Suissa sauce, olives, and cheese
Arroz Mexicana
Refried beans
Salsa bar
Tres Leches Cake, Queso Flan, and Churros

ASIAN BUFFET

\$18.95 per person

Fresh fruit medley
Egg Rolls with Sweet & Sour sauce
Steamed pot stickers
Steamed white and House Fried rice
Oyster sauce beef
Chicken Adobo
Shrimp with snow peas
Stir Fried vegetables
Pancit noodles
Lychee cheesecake
Fortune cookies