



# Plated Lunches

*All lunches include coffee, decaffeinated coffee, and tea  
Choice of lemonade, iced tea, or punch  
(Minimum required for lunch buffets is 50 guests)*

## Lunch Salads

*Served with Parker rolls*

### **Two Olive Caesar Salad with Flame Grilled Chicken**

Flame grilled chicken breast over crisp baby romaine, shaved parmesiano-reggiano and sour dough croutons

**\$15**

### **Apple Wood Smoked Bacon Wedge**

Apple wood smoked bacon, fresh avocado, grilled tomato and scallion relish with aged cheddar over a crisp iceberg lettuce wedge

**\$15**

### **Cajun Chicken Walnut Salad**

Chicken breast skillet seared with Cajun spices over crisp baby greens with toasted walnuts, maytag blue cheese, diced apple, tomatoes and spring onion served with raspberry vinaigrette

**\$15**

### **Steak Cobb Salad**

Flame grilled marinated steak, chopped egg, maple wood smoked bacon, fresh avocado, cheddar cheese and grilled scallion over chopped baby romaine and served with garlic ranch

**\$17**

### **Jumbo Gulf Shrimp Salad**

Flame grilled jumbo gulf shrimp with roasted zucchini, tomatoes, peppers, baby artichoke, and red onions over crisp baby greens and served with a honey balsamic vinaigrette

**\$18**



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## **Lunch Sandwiches**

*Served with fresh potato chips*

### **Pacific Rim Grilled Chicken Burger**

Marinated chicken with grilled pineapple

**\$15**

### **Smoked Chicken Salad Sandwich**

Diced smoked chicken tossed with apples, grapes, water chestnuts, green onions, honey toasted almonds and mayonnaise on a croissant

**\$15**

### **Prime Rib Cheese Burger**

USDA choice ground prime rib and aged cheddar cheese

**\$16**

### **Bison Goat Cheese Burger**

Ground bison & goat cheese with caramelized onion marmalade and sage mayonnaise

**\$16**

### **Rib Eye Sandwich**

Shaved USDA choice rib eye on a gourmet roll with aged cheddar

**\$16**



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## Lunch Entrees

### Smoked Half Chicken

Hardwood smoked half chicken

Fresh Macaroni and Cheese  
Peas and Baby Carrots

**\$15**

### Worcestershire Glazed Pork Chop

8 oz Premium Pork Chop: seared, oven roasted and basted with Worcestershire glaze

Whipped Mashed Potatoes  
Green Beans

**\$17**

### Blackened Salmon

Pacific salmon skillet seared with Cajun spices and lemon brown butter

Whipped Mashed Potatoes  
Ratatouille

**\$17**



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### **Flame Grilled Strip Loin**

8 oz Flame Grilled Choice Strip Loin

Sour Cream Mashed Potatoes

Haricot Vert

**\$18**

### **Roasted Tenderloin and Jumbo Gulf Shrimp**

4 oz Roasted Tenderloin and 2 Jumbo Gulf Prawns

Salt Roasted "Smashed" Fingerling Potatoes

Sautéed Asparagus and Béarnaise

**\$20**