



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

Customizable menus are available—deadlines apply
An 20% Service Charge and 7.85% Sales Tax will be added to all food and beverage



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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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Lunch Entrees

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