# Themed Lunch Buffets

All Themed Lunch Buffets are served as shown and include Beverage Service Served 10:30am to 2:00pm

### Pizzeria & Pasta

Sundried Tomato and Feta Pasta Salad Caesar Salad Baked Lasagna Garlic Bread

Your choice of 1 of the following Fresh Baked Pizza: Pepperoni, The Works, our Chef's specialty Tofu Vegetarian or BBQ Chicken Tiramisu

\$18.99 Per Person

#### Little Italy Buffet

Caesar Salad & Garlic Bread Seasonal Fresh Fruit Fettuccine & Penne Pastas Marinara & Alfredo Sauces Meatballs & Steamed Vegetables Tiramisu

\$16.99 Per Person

Add Chicken for \$1.99 Per Person

#### Southwest Salad Buffet

Salad of Fresh Greens, Tomato, Green Onion, Cheese and Crispy Tortillas Strips
Served with House Dressing
Cheese Enchilada Pie
Beef Tacos with Crisp Corn Shells
Served with Lettuce, Tomato, Shredded Cheese, Salsa & Sour Cream
Spanish Rice and Refried Beans
Cinnamon Crisps
\$16.99 Per Person

Add Guacamole for \$1.99 Per Person

#### Baja Buffet

Black Bean and Roasted Corn Salad
Baja Style Caesar Salad
Eight Layered Dip with Tortilla Chips
Chicken and Beef Fajitas served with Flour Tortillas and Toppings
Spanish Rice and Refried Beans
Cinnamon Churros
\$17.99 Per Person



# Themed Lunch Buffets (Continued)

# **Oriental Buffet**

Napa Cabbage and Romaine Lettuce Salad
Served with Szechuan Dressing
Spicy Noodle Salad
Seasonal Fresh Fruit
Choice of **Two** Entrées:
Teriyaki Beef and Broccoli
Orange Chicken
Kung Pao Shrimp
Fried Rice, Stir-Fried Vegetables
Chef's Choice House Dessert
\$17.99 Per Person

#### Deli Buffet

Garden Salad with House Dressing Selections
Chef's Selection of Potato and Pasta Salads
Freshly Sliced Roast Turkey Breast, Ham & Roast Beef
Provolone, Cheddar and Swiss Cheeses
Deli Rolls, Condiments & Toppings
Potato Chips
Fudge-Nut Brownies

\*\* Add Tuna Salad or Chicken Salad for \$.99 Per Person
\*\* Add Chefs Choice of Soup for \$1.99 Per Person
\$15.99 Per Person

# Baked Potato Bar

Garden Salad with House Dressing Selection
Seasonal Fresh Fruit
Freshly Baked Rolls with Butter
Chef's Homemade Chili served with Sour Cream, Bacon, Grated Cheese and Green Onions
Steamed Vegetables
Freshly Baked Cookies

\*\* Add Chefs Choice of Soup for \$1.99 Per Person
\$15.99 Per Person



# Themed Lunch Buffets (Continued)

#### Soup and Salad Buffet

Crisp Greens with Assorted Toppings & Three Assorted Dressings (Chef's Choice)
Seasonal Fresh Fruit Salad
Pasta & Potato Salad
Soup Kettle Selections (Chef's Choice of One Broth & One Cream)
Freshly Baked Rolls with Butter
Freshly Baked Cookies

# \$15.99 Per Person

#### **Western Cookout**

Ranch Hand Green Salad served with Ranch Dressing
Please select **One** of the following entrees:
BBQ Pulled Pork with Buns **OR**Roasted Herb Chicken
Chef's Potato Salad, Cole Slaw & Baked Beans
Corn Bread and Honey Butter
Chef's Homemade Fruit Cobbler

#### \$15.99 Per Person

### **Greek Island Buffet**

Garden Salad with Greek Dressing
Choice of:
Beef Gyro with Grilled Pita Bread **OR**Chicken Souvlaki with Grilled Pita Bread
Serve with Accompanying Condiments and Tzataiki Sauce
Lemon Rice
Chef's Choice Dessert

\$15.99 Per Person



# Create Your Own Lunch Buffet

Served 10:30am to 2:00pm

All Lunch Buffets include a House Garden Salad with Ranch Dressing,
Seasonal Fresh Fruit Display and Freshly Baked Rolls with Butter
Please allow our Chef to select a starch and vegetable appropriate to your entrée selection

One Entrée Selection-\$18.99 Per Person Two Entrée Selection-\$20.99 Per Person

### Chicken in White Wine Sauce

Pan Seared Chicken Breast, Julienne of Ham and Leeks
White Wine Reduction with a touch of Cream lightly infused with Garlic and Fresh Parsley

#### **Chicken Almondine**

Sauteed Chicken in a Creamy Almond Sauce with Mushrooms, Celery,
Onions & Roasted Almonds

#### Southwestern Penne Pasta

Diced Chicken over penne pasta with Julienne of Bell Peppers, Onion, Diced Tomato and a Chipolte Cream Sauce

#### Yankee Pot Roast

Slowly Braised Beef served in its own natural gravy

# **Braised Beef Tips**

Tender Cuts of Beef Sliced Mushrooms cooked in Red Wine and Beef Gravy finished with Sour Cream and mixed with Egg Noodles

# **Dessert Choices**

Please choose **One:**Orange Cream Short Cake
Strawberry Short Cake
Tuxedo Chocolate Cake
New York Cheesecake
Dark Chocolate Mousse
Raspberry White Chocolate Cheesecake
Chocolate Cake

