

LUNCHEON BUFFETS

Available: 11am to 3pm (Minimum 20 Guests)

ITALIAN BUFFET \$13.95

Garden Salad with Italian Dressing or Classic Caesar Salad
Warm Garlic Bread
Coffee, Ice Tea, or Fountain Soda

Choice of Two Entrees:

Meat Lasagna, Fettuccine Alfredo with Chicken,
Italian Sausage with Penne Pasta,
Chicken Marsala with Angel Hair Pasta or
Chicken Parmesan

SOUTHWESTERN FIESTA BUFFET \$13.95

Tortilla Chips with Homemade Salsa
South of the Border Caesar Salad
Chicken or Beef Fajitas
*(Grilled with green and yellow Bell Peppers, Sweet Onions,
and seasoned in Mexican Spices and Citrus Juice)*
Cheese Enchiladas, Fresh made Guacamole
Pico De Gallo and fresh grated Colby Jack Cheese
Ranchero Beans, Mexican Rice, Warm Flour Tortillas
Coffee, Ice Tea, Fountain Sodas

ALL AMERICAN BARBEQUE BUFFET \$12.95

Grilled Hot Dogs
Hamburgers or Grilled Chicken Breast
BBQ Baked Beans, Potato Salad or Coleslaw
Potato Chips, and Chocolate Chip Cookies
Coffee, Iced Tea, Fountain Sodas

SELECT LUNCHEON MENU

Available 11am to 3pm (Minimum 20 Guests)

Served to you at the table, Choose up to three selections - **\$12.00 each**
(Selections must be pre-ordered and confirmed at least 2 days in advance)

CHICKEN CAESAR SALAD

Charbroiled chicken breast on a bed of Chopped Romaine, tomato wedges,
colossal olives, hard boiled egg, mixed in our zesty garlic Caesar dressing,
sprinkled with croutons.

ORIENTAL CHICKEN SALAD

Fresh Mixed Greens topped with a sliced Grilled Chicken Breast, Bermuda
Onions, Water Chestnuts, Mandarin Oranges, Red and Green Bell Peppers,
Pea Pods, Sliced Almonds,
with our special Oriental Dressing, and Fried Wontons

HAWAIIAN CHICKEN BREAST

Marinated Chicken Breast charbroiled with fresh Pineapple and Teriyaki
sauce. Served over a bed of Rice Pilaf.

CHICKEN MARSALA

Sautéed chicken breast, Marsala wine sauce with mushrooms and garlic,
Served over a bed of angel hair pasta with Garlic Bread

BEEF STROGANOFF

Beef Tenderloin simmered in a sauce of Onions, Mushrooms,
Garlic, mixed with Sour Cream and served over Egg Noodles.

BEEF TRI TIPS MEDALLIONS

Beef Tri Tips Sirloin seasoned and roasted topped with a Cabernet Wine
Sauce, Served with Whipped Potatoes and Fresh Vegetable.

BAKED ALASKAN COD

Alaskan Cod lightly seasoned and baked with a touch of
white wine and butter. Server with fresh lemon and homemade tarter sauce.

Includes Coffee • Decaffeinated Coffee • Hot Tea