



PLATED LUNCHESES

Plated Lunches include Arbuckle's Coffee, Desert Flower Iced Tea, Warm Bread, and Whipped Butter.

STARTERS

select one

CLASSIC CAESAR SALAD

SOUTHWESTERN CHOPPED SALAD

ENTRÉES

LODGE STEAK SALAD 20

Mixed Greens, Roasted Pepper, Grilled Corn, Black Beans, Red Onion, Citrus Dressing

OCTOPUS SALAD 20

Mixed Greens, Pickled Onion, Avocado, Shaved Cucumber, Citrus Fresno Vinaigrette

CLASSIC CAESAR SALAD 20

Hearts of Romaine, Garlic and Rosemary Crouton, Parmesan Curls, Caesar Dressing

RANCH SALAD 20

Mixed Greens, Avocado, Cucumber, Tomato, Onion, Ranch Dressing

GRILLED CHIPOTLE BBQ CHICKEN 23

Roasted Fingerling Potatoes, Broccoli, Tobacco Onion

ROASTED BONELESS PORK LOIN 25

Roasted Fingerling Potatoes, Tomato Bacon Jam, Baby Carrot

SEARED FRESH SALMON 25

Sauteed Spinach, Roasted Butternut Squash, Citrus Beurre Blanc

ROASTED SIRLOIN 27

Roasted Tomato, Potato Purée, Haricot Vert, Au Jus

MUSHROOM RAVIOLI 22

Asparagus, Shaved Parmesan Cheese, Fennel Leek Cream Sauce

DELI SANDWICH 20

Salami, Ham, Provolone, Lettuce, Tomato, Onion, Mayonnaise, Mustard, Pepperoncini Relish, Baguette Roll

GRILLED CHICKEN QUESADILLA 20

Roasted Pepper, Zucchini, Yellow Squash, Pepper Jack, Asadero, Cole Slaw, Charred Salsa

TURKEY CLUB 20

Tomato, Lettuce, Applewood Smoked Bacon, Chipotle Aioli, Toasted Sourdough, Potato Chips

TUCSON TORTA 20

Pork Carnitas, Salsa Verde, Cabbage Slaw, Avocado, Mexican Crema, Manchego, Torta Bun, Fries

DESSERTS

select one

APPLE PIE AND VANILLA ICE CREAM

RASPBERRY SORBET AND FRESH BERRIES

STRAWBERRY SHORTCAKE

DARK CHOCOLATE BROWNIE

Vanilla Whipped Cream



LUNCH BUFFET

Lunch Buffets include Arbuckle's Coffee, Desert Flower Iced Tea, Warm Bread, and Whipped Butter.

DELI BUFFET 24

HAM, TURKEY, ROAST BEEF
WISCONSIN CHEDDAR, SWISS, PROVOLONE
ROMAINE, ONION, TOMATO, PICKLE
MAYONNAISE AND MUSTARD
ASSORTED BREADS
RED POTATO SALAD
CLASSIC COLE SLAW
CHOCOLATE BROWNIES
ASSORTED COOKIES

ON THE BORDER TACO BAR 24

CHICKEN TINGA, CARNE ASADA, PORK CARNITAS
CORN OR FLOUR TORTILLAS
CHEESE, SCALLION, SALSA, SOUR CREAM, TOMATO
BLACK BEANS
MEXICAN RICE
TORTILLA CHIPS AND CHARRED SALSA
FLAN OR TRES LECHES CAKE

RANCH BUFFET 25

AVOCADO CHOPPED SALAD
CHILI-MARINATED FLANK STEAK
GRILLED HAMBURGER
WISCONSIN CHEDDAR, SWISS, PROVOLONE
LETTUCE, TOMATO, ONION, PICKLE
KETCHUP, MAYONNAISE, MUSTARD
MACORONI SALAD
POTATO CHIPS
TRES LECHES CAKE



LODGE ON THE DESERT

TASTE OF ITALY BUFFET 25

CLASSIC CAESAR SALAD

PENNE PASTA

Creamy Tomato Sauce

CHICKEN BREAST

Lemon Caper Sauce

ROASTED BROCCOLI

Shallot, Lemon, Tomato

GARLIC TOAST POINTS

TIRAMISU

BBQ BUFFET 28

WEDGE SALAD

Cherry Tomato, Red Onion, Applewood Bacon, Buttermilk Dressing

SANTA MARIA DRY-RUBBED BRISKET

GRILLED CHICKEN QUARTERS

Adobo Sauce

SWEET CHIPOTLE AND SOUTH CAROLINA BBQ SAUCE

RED POTATO SALAD OR MACORONI SALAD

CHARRO BEANS

CORN ON THE COB

BREAD PUDDING



BUILD YOUR OWN 30

select one

CLASSIC CAESAR SALAD
AVOCADO CHOPPED SALAD
LODGE WEDGE SALAD
CLASSIC GARDEN SALAD

select two

HERB ROASTED POTATOES
GARLIC MASHED POTATOES
RICE PILAF
SAUTÉED VEGETABLE MEDLEY
ROASTED SEASONAL VEGETABLES

select two

DRY-RUBBED BRISKET
GRILLED CHICKEN QUARTERS
Adobo Sauce
GRILLED SALMON
Lemon Caper Butter
ROASTED BONELESS PORK LOIN
MEAT OR VEGETABLE LASAGNA
PENNE PASTA
Marinara Sauce
FLANK STEAK
Mushroom Demi

select one

LODGE CHEESECAKE
Salted Caramel Sauce
DARK CHOCOLATE TORTE
Whipped Cream
BREAD PUDDING
TIRAMISU
APPLE PIE
CHERRY PIE

Minimum 20 guests for banquets - additional \$5++ per person for fewer than 20 guests. Buffet pricing is based on one hour of service. Prices are per person unless otherwise noted. Tax and 22% service charge is not included. Counts are due five business days prior to event with final guarantee number of attendees.