



Breakfast

Traditional Continental Breakfast

Coffee service, variety of hot teas, orange and apple juice, assorted pastries and muffins (one each per person).

\$7.99 per person

Oatmeal Bar

Steaming hot oatmeal served with sides of assorted seasonal fresh fruit, light brown sugar, ice cold milk, honey, granola and raisins.

\$7.99 per person

Deluxe Continental Breakfast

Coffee service, variety of hot teas, orange and apple juice, assorted pastries and muffins, bagels with cream cheese and seasonal fruit tray.

\$9.99 per person

Full Country Breakfast Buffet

Available in our dining room, the deluxe continental breakfast items are served with a variety of cereals, eggs, potatoes, sausage, bacon or ham as well as other items. Breakfast menu changes daily.

\$11.99 per person

Breaks

Caught in the Cookie Jar

Assorted fresh baked cookies (two per person) and ice water.

\$2.99 per person

The Lighter Side

Yogurt, granola, nut selection and seasonal fresh fruit.

\$6.99 per person

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Menu items and prices subject to change. A 20% service charge will be added to all food and beverage charges.
Regulations prohibit any outside food and/or beverage to be brought into meeting spaces or taken from premises.
A guaranteed number of attendees is required 72 hours prior to the event.*

Lunch Buffets

*20 person minimum. All lunches include hot tea selection, coffee and water.
Lunch boxes available per request. \$10.00 per person*

Soup and Salad Buffet

Fresh green salad with sides of tomatoes, sliced cucumber, grated carrots, shredded cheese, croutons, bacon bits and sunflower kernels. Served with a delicious pasta salad, one soup (chef's choice) and fresh rolls.

\$10.99 per person

Fiesta Taco Bar

Spicy ground beef and fajita chicken, rancho beans, Mexican rice, lettuce, tomatoes, onions, olives, shredded cheese, sour cream, homemade salsa and guacamole, served with crispy corn and soft flour tortillas.

\$14.99 per person

Italian Pasta Buffet

Chicken fettuccine pasta in a creamy Alfredo sauce mixed with broccoli and mushrooms. Penne pasta with homemade meat sauce served with garlic cheese bread and a tossed Caesar salad.

\$16.99 per person

Circle-The-Wagons Potato Bar

Baked potatoes served to fill with hearty chili, sour cream, diced onions, chives, whipped butter, shredded cheese and our homemade salsa. Served with green garden salad. This could satisfy any cowboy on the trail!

\$8.99 per person

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Small Group Lunches

Groups of 10 or fewer. All lunches include hot tea selection, coffee and water.

Cheeseburger Lunch

Hearty beef pub patty on a ciabatta bun with cheese, lettuce, tomato and red onion. Served with chips.
\$11.99 per person

Chicken Quesadilla

Chicken and cheese grilled to perfection in a flour tortilla with tomato and red onion. Served with black beans and rice.
\$12.99 per person

BBQ Chicken Sandwich

Tender chicken topped with our house BBQ sauce, American cheese, lettuce, tomato and red onion. Served with potato salad.
\$11.99 per person

Chicken Street Tacos

Grilled chicken on a bed of minced cilantro and cabbage slaw with fresh diced pico de gallo. Served in a warm flour tortilla and topped with fresh squeezed lime.
\$12.99 per person

Classic BLT

Traditional bacon, lettuce and tomato sandwich. Served with potato salad.
\$11.99 per person

Grilled Chicken Caesar Salad

Tender grilled chicken, crisp romaine lettuce, parmesan cheese, croutons and Caesar dressing.
\$11.99 per person

Steak Salad

Crisp romaine lettuce topped with grilled steak, tomatoes, carrots, cucumbers and poppy seed dressing.
\$13.99 per person

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Entrées

20 person minimum. All lunches include hot tea selection, coffee and water.

Lasagna

Your choice of meat, cheese or vegetarian lasagna served with garlic bread, green salad and cottage cheese.

\$17.99 per person

Chicken Caesar salad

Crisp romaine lettuce tossed in Caesar dressing and topped with a grilled chicken breast and fresh parmesan cheese. Served with fresh rolls.

\$12.99 per person

Chicken Alfredo

A perfectly grilled chicken breast served over a bed of linguine pasta in creamy Alfredo sauce. Served with garlic bread and green salad.

\$14.99 per person

Happy Canyon Pulled Pork

Smoked pulled pork with assorted rolls, bread and a spicy barbeque sauce. Served with seasoned corn-on-the-cob and loaded mashed potatoes.

\$14.99 per person

Build-A-Burger

Hearty beef pub patties served with ciabatta buns. Sides include sliced tomatoes, red onions, pickles and all the condiments. Includes potato salad and baked beans.

\$14.99 per person

Blue Mountain Prime Rib

Wonderful prime rib cooked and seasoned to perfection. Served with loaded baked potatoes, green beans with bacon, green salad and fresh baked rolls.

\$21.99 per person

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Platters and Snacks

All platters serve approximately 12 people.

Cold platters

Fresh Seasonal Fruit Platter	\$39.99
Meat, Cheese and Cracker Platter	\$44.99
Veggie Platter (served with Ranch Dressing)	\$29.99
Deviled Egg Platter	\$24.99
Cheese and Fruit Platter	\$29.99
Salads (Potato, Macaroni or Green)	\$25.00

Hot platters

Chicken Wings: BBQ, Sweet and Tangy or Spicy (40)	\$49.99
Sweet and Sour or BBQ Meatballs (80)	\$44.99
Spinach and Artichoke Dip (served with chips)	\$34.99

Snacks

Assorted Cookies	\$9.99 per dozen
Brownies	\$11.99 per dozen
Assorted Muffins or Pastries	\$25.99 per dozen
Mini Bagels and Cream Cheese	\$23.99 per dozen
Mixed Nuts or Party Mix	\$11.99 serves 12
Chips and Dip (choice of Onion, Bean or Salsa)	\$19.99 serves 20

Beverage service

Bottled Water	\$0.99 per bottle
Assorted Bottled Soda and Juices	\$1.99 per bottle
Coffee or Tea Service	\$24.99 per urn \$1.99 per person
Iced Tea by the Pitcher	\$4.99 per pitcher

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Additional beverage service

*We are pleased to offer our house wine by the bottle.
Domestic beers are also available.*

*Should you require a different selection of beer or wine,
our catering staff can be of assistance.*

OLCC server charge \$25.00 per hour

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