

LUNCHEON MENUS

SOUPS

MINISTRONE

FRENCH LENTIL

CORN CHOWDER

POTATO LEEK

ROASTED TOMATO ROSEMARY

COUNTRY CHICKEN VEGETABLE

CREAM OF MUSHROOM WITH SWEET SHERRY

COUNTRY CHICKEN VEGETABLE

NEW ENGLAND CLAM CHOWDER

SALADS

HOUSE SALAD

Crisp Romaine and Iceberg Lettuce, Carrot, Radishes,
Cucumbers, Tomato with
Ranch Dressing or Italian Dressing

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Home made Croutons,
Caesar Dressing and Parmesan Cheese

LUNCHEON SELECTIONS

(Lunch Served until 1:30pm)

*Plated hot lunch entrees include your choice of soup or salad, Chef's selection of fresh vegetables,
Appropriate starch, assorted rolls, butter, freshly brewed coffee, decaffeinated coffee, hot tea,
Iced tea and your choice of dessert*

CHICKEN ENTREES

HOT TURKEY SANDWICH

Served Open Faced with Smooth Gravy

\$17.75

CHICKEN ENCHILADAS

*Corn Tortillas Rolled with Shredded Chicken,
Topped with Enchilada Sauce and Cheese*

\$17.75

CHICKEN IN THE POT

*Chicken Breast Meat with Egg Noodles, Carrot, Celery
and a Matzo Ball*

\$17.75

SOUTHWEST BREAST OF CHICKEN

*Marinated and Grilled Served on a Bed of
Black Bean Corn Relish. Chipotle Lime Sauce*

\$17.75

BREAST OF CHICKEN MILANESE

Topped with diced Tomatoes, Basil and Parmesan

\$18.75

BREAST OF CHICKEN PICCATA

Sautéed and Served with Lemon Butter Sauce

\$18.75

CHICKEN CACCIATORE

*Braised Chicken and Peppers, served with
Risotto and Vegetables*

\$18.75

CHICKEN MONTEREY

*Grilled Breast of Chicken with Avocado, Tomato and
Monterey Jack Cheese. Red Wine Sauce*

\$18.75

CHICKEN BREAST TUSCANY

*Sautéed Chicken Breast with Artichoke Hearts and
Sun-Dried Tomato Sauce*

\$18.75

CHICKEN MARSALA

*Breast of Chicken Sautéed with Mushrooms,
Deglazed with Marsala Wine and Demi Glaze*

\$18.75

CHICKEN PARMIGIANA

*Skinless Chicken Breast Lightly Breaded, Pan Fried,
Topped with Marinara Sauce and Mozzarella Cheese*

\$18.75

***(\$200.00 Room Rental Implemented for groups under 50
Full Room Rental for groups 25 and under)***

Prices are subject to change and do not include
7.75% Nevada sales tax and 19% service charge

LUNCHEON SELECTIONS

(Lunch Served until 1:30pm)

Plated hot lunch entrees include your choice of soup or salad, Chef's selection of fresh vegetables, appropriate starch, assorted rolls, butter, freshly brewed coffee, decaffeinated coffee, hot tea, Iced tea and your choice of dessert

BEEF ENTREES

MEAT LOAF

Lean Ground Veal and Beef Mixed with Fresh Herbs and Spices, Slowly Baked.

Served with Mushroom Sauce

\$17.75

HOT BEEF SANDWICH

Served Open Faced with Mashed Potatoes,

Vegetables and Gravy

\$17.75

CHICKEN FRIED STEAK

Marinated in Buttermilk, Floured and Sautéed.

Served with Country Gravy

\$17.75

BEEF STROGANOFF

Tender Beef Tips Sautéed with Mushrooms and Pearl Onions,

Deglazed with Wine and Simmered in Brown Sauce

Served in a Puff Pastry Shell

\$18.75

BRISKET OF BEEF

Slowly Braised Brisket for Tenderness and served with Carrots,

Celery, Onions and Parsley Potatoes with Natural Gravy

\$20.50

NEW YORK STEAK

8 oz. Hand Cut New York Steak, Broiled and

Served with Onion Rings

\$24.00

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SEAFOOD ENTREES

SEAFOOD CREPES

*Shrimp, Scallops and Fish Folded in Crepe Shells
and Baked, Topped with Supreme Sauce*

\$18.75

MARYLAND STYLE SALMON CAKES

*Pan Fried and Served on a Bed of Vegetables
Mustard Vinaigrette Sauce*

\$18.75

ORANGE ROUGHY FRANCAISE

Lemon Butter Sauce

\$19.00

ATLANTIC SNAPPER

*Red Snapper filet topped with Smoked Salmon Crust
and Baked. Served with Lemon Butter Sauce*

\$20.00

GRILLED SALMON

With Sweet Red Pepper Cream Sauce

\$20.00

PASTA ENTREES

PENNE BOLOGNAISE

Penne Pasta with Italian Sausage Tomato Sauce

\$15.00

CHEESE RAVIOLI

Cheese Filled Pasta Pillows with Vodka Tomato Sauce

\$16.50

BAKED LASAGNA

Fresh Made in Our Suncoast Kitchen

Your Choice of Cheese, Meat or Vegetable Lasagna and Served with Toasted Garlic Bread

\$17.75

SHRIMP AND ASPARAGUS PENNE PASTA

Tossed with Marinara or Rich Cream Sauce

\$19.50

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LUNCHEON SELECTIONS

(Lunch Served until 1:30pm)

All Cold Luncheon Entrees include Your Choice of Soup, Dessert, Coffee and Tea

COLD ENTREES

CHICKEN CAESAR SALAD

*Crisp Romaine Topped with Grilled Chicken
and Focaccia Croutons*

\$16.75

CHEF'S SALAD

*Mixed Greens topped with Julienne Pieces of Turkey, Ham, Swiss Cheese,
diced Egg and Served with Ranch Dressing*

\$16.75

CHINESE CHICKEN SALAD

*Shredded Chicken Breast, Julienne Carrot, Cilantro,
Scallion, Crispy Noodles and Honey Dressing*

\$16.75

DELI PLATE

*Sliced Roast Beef, Turkey, Salami and Corned Beef, Slices of American and Swiss Cheeses,
Lettuce, Tomato and Onion Potato Salad and Cole Slaw. Assorted Bread Basket*

\$17.75

CALIFORNIA OPEN CLUB

*Grilled Chicken Breast, Thick Sliced Bacon, Green Leaf Lettuce, Avocado,
Garlic Herb Mayonnaise on Onion Roll. Vegetable and Potato Chips*

\$17.75

PESTO BEEF SANDWICH

*Thin Sliced Prime Rib served on an Onion Roll with Pesto Mayonnaise, Roasted Red Peppers,
Baby Mixed Lettuce and Crumbled Bleu Cheese. Served with Chilled Pasta.*

\$18.75

FRUIT PLATE

*A Seasonal selection of Ripe Melons, Banana and Berries served with
Cottage Cheese and Banana Nut Bread*

\$21.75

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LUNCHEON MENUS

DESSERTS

Deep Dish Caramel Apple Pie

Apple Strudel with Crème Anglaise

Black Forest Cake

Carrot Cake

Tiramisu Cake

Chocolate Fudge Cake

Cheesecake with Strawberry Sauce

Chocolate Brownie with Vanilla Ice Cream

Ice Cream or Sherbet

Strawberry Sundae

Peach Melba

BUFFET LUNCHEONS

Buffet Service 1 hour and 15 minutes

DELI BUFFET

Mixed Greens
Cherry Tomatoes, Croutons
Ranch, 1000 Island and Italian Dressings
Potato Salad, Coleslaw
Sliced Roast Beef, Ham, Turkey Breast,
Salami and Corned Beef
American, Swiss and Jack Cheeses
Tuna Salad
Lettuce with sliced Tomatoes and Onions
Pickles and Olives
Assorted Mustards and Mayonnaise
Sour Dough, Wheat and Rye Breads
Kaiser and Hoagies Rolls
Potato Chips

Assorted Cakes and Pies
Coffee and Tea

\$21.00

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BUFFET LUNCHEONS

Buffet Service 1 hour and 15 minutes

THE ALL AMERICAN BUFFET

Old Fashioned Tossed Salad
Thousand Island, Ranch & Italian Dressing
Macaroni Salad, Potato Salad

Grilled Hamburger Patties
Hot Dogs Steamed in Beer
Potato Wedges & Onion rings
Condiments to include:
Chile, Bacon, Sauerkraut, Grilled Onions,
Sliced Swiss and American Cheeses
Sliced Tomatoes, Onions, Lettuce and Diced Onions

Chocolate Layer Cake, Apple Pie
Cookies and Brownies

Coffee and Iced Tea

\$22.00

With Grilled Chicken Breast
Add \$3.50 Per Person

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BUFFET LUNCHEONS

Buffet Service 1 hour and 15 minutes

FAJITA BAR

Fiesta Salad

*Tomatoes, Cucumber, Olives, Mushrooms and
Cheddar Cheese with Southwest Ranch Dressing*

Taquitos,

Beef and Chicken Fajitas

with Green and Red Bell Peppers, Tomatoes and Onions

Spanish Rice, Refried Beans

Warm Soft Flour Tortillas

Guacamole, Salsa and Cheese

Tortilla chips

Flan, Churros, Fruit Turnovers

Coffee and Iced Tea

\$22.00

THE HEARTLAND BUFFET

Garden Mixed Greens with
Ranch, 1000 Island and Italian Dressings
Cole Slaw and Potato Salad

Meat Loaf with Mushroom gravy

Roasted Chicken

Batter Dipped Cod

Mashed Potatoes, Macaroni and Cheese

Corn on the Cob

Cornbread Muffins and Biscuits

Bundt Cake,

Brownies, Chocolate Mousse

Coffee and Iced Tea

\$23.50

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BUFFET LUNCHEONS

Buffet Service 1 hour and 15 minutes

ITALIAN LUNCHEON BUFFET

Crisp Romaine Lettuce and Croutons
Caesar Dressing
Shrimp and Pasta Salad
Tomato, Onion and Basil Salad with Lemon Vinaigrette

Homemade Minestrone Soup

Chicken Marsala
Stuffed Shells Florentine
Penne Pasta with Sliced Italian Sausage
in a Brandy Tomato Sauce

Italian Style Mixed Vegetables

Tiramisu Cake, Cannolis
Sliced Fresh Fruit

Garlic Bread Sticks

Coffee and Tea

\$22.50

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1-2008

BUFFET LUNCHEONS

Buffet Service 1 hour and 15 minutes

MARKET SQUARE BUFFET

Garden Greens

Thousand, Ranch and Italian

Red Bliss Potato Salad

Cole Slaw

Sub Sandwiches

Chef's Selection of Vegetable,
Potato or Rice

and

Your Selection of Two (2) Hot Entrées

Additional entrée selections \$3.50 each

Beef and Broccoli with Steamed Rice

Chicken Moo Gai Pan with Steamed Rice

Beef Bourguignon with Buttered Egg Noodles

Mongolian Chicken with Steamed Rice

Southern Fried Chicken

Vegetable Lasagna

Roasted Herb Chicken

Cheese Tortellini with Pomodoro Sauce

Chocolate Mousse

Assorted Bundt Cakes, Brownies and Cookies

Coffee and Tea

\$24.25

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1-2008

LUNCHEON MENUS

LUNCH ON THE RUN

Sliced Roast Turkey Breast on a Croissant

or

Black Forest Ham with Swiss Cheese

on a Croissant

Bag of Potato Chips

Fresh Fruit

Gourmet Cookies

\$15.75

BEVERAGES

Ice Cold Sodas \$2.25 each

Bottled Water \$2.25 each

Starbucks Cappuccino or Frappuccino \$3.75 each

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1-2008