



Chilled Served Lunches

Minimum of 25 people, served by 1:30 pm

All chilled served lunches include coffee, decaffeinated coffee, hot tea, iced tea and your choice of dessert.

Grilled Chicken Wrap

Grilled Chicken Breast Wrapped with
Tomatoes, Lettuce, Ranch **OR** Caesar Dressing
Potato Salad
\$22.00 per person

Chicken Caesar Salad

Romaine lettuce topped with grilled chicken and focaccia croutons
Rolls and Butter
\$23.00 per person

Chef Salad

Mixed Greens topped with Julienne pieces of turkey, ham, Swiss cheese & diced egg
Served with Ranch Dressing
Rolls and Butter
\$24.00 per person

Fruit Plate

Seasonal Selection of Melons, Berries and Banana
Served with Cottage Cheese and Banana Nut Bread
Rolls and Butter
\$26.00 per person

Deli Plate

Sliced Roast Beef, Turkey, Salami and Corned Beef
Lettuce, Tomatoes, Onions and Slices of American & Swiss Cheese
Potato Salad and Assorted Breads
\$27.00 per person

Choice of One Dessert

Carmel Apple Pie
Apple Strudel with Crème Anglaise
Black Forest Cake
Carrot Cake
Tiramisu Cake
Double Chocolate Fudge Cake
Plain or Strawberry Cheesecake

Prices are subject to State of Nevada Sales Tax and gratuity.

Prices are subject to change.

6/1/19



Served Lunch Beginnings

Choice of:

- Roasted Tomato Rosemary Soup
- Clam Chowder
- Potato Leek Soup
- Traditional Caesar Salad
- Spring Mixed Greens with Assorted Dressings
- Sonoma Field Greens with Oranges and Toasted Pecans
- Tossed Green with Assorted Dressings

Specialty Beginnings

Grilled Bistro Steak Soup
\$5.00 per person

Spinach Salad with Warm Bacon Dressing
\$5.00 per person

Shrimp Cocktail
\$6.00 per person

Assorted Chilled Seafood
\$18.00 per person



Served Lunches

*Minimum of 25 people, served by 1:30 pm
All served lunches include coffee, decaffeinated coffee, hot tea, iced tea
and your choice of soup OR salad and dessert.*

Grilled Chicken Linguini

El Dente Linguini tossed with Strips of Grilled Chicken Breast,
Pancetta and Sweet Corn
Rolls and Butter
\$25.00 per person

Chicken Piccata

Sautéed and served with Lemon Butter Caper Sauce
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
\$25.00 per person

Monterey Chicken

Grilled Breast of Chicken with
Monterey Jack, Avocado and Tomato with red wine sauce
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
\$27.00 per person

Chicken Portobello

Sautéed Breast of Chicken topped with
Grilled Marinated Portobello Mushrooms and Prosciutto Sage Sauce
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
\$27.00 per person

Choice of One Dessert

Carmel Apple Pie
Apple Strudel with Crème Anglaise
Black Forest Cake
Carrot Cake
Tiramisu Cake
Double Chocolate Fudge Cake
Plain or Strawberry Cheesecake

Prices are subject to State of Nevada Sales Tax and gratuity.

Prices are subject to change.

6/1/19



Served Lunches

*Minimum of 25 people, served by 1:30 pm
All served lunches include coffee, decaffeinated coffee, hot tea, iced tea
and your choice of soup OR salad and dessert.*

Lemon Peppered Crusted Cod

Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
\$27.00 per person

Brisket of Beef

Slowly Braised Brisket for Tenderness with Natural Gravy
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
\$29.00 per person

Grilled Tuscan Sirloin

Grilled Sirloin Steak with Italian Herbs and Spices
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
\$29.00 per person

Grilled Salmon

Grilled Salmon with Dill Cream Sauce
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
\$31.00 per person

Choice of One Dessert

Apple Strudel with Crème Anglaise
Black Forest Cake
Carmel Apple Pie
Carrot Cake
Double Chocolate Fudge Cake
Plain or Strawberry Cheesecake
Tiramisu Cake