

LUNCHEON BUFFET SELECTIONS

LUNCHEON BUFFETS

~25 person minimum~

All lunches include iced tea and water service.

CHICKEN PICCATA

lemon-caper sauce, fresh vegetables, rice pilaf, mixed greens, ranch and huckleberry vinaigrette dressings and French rolls

\$20.95

CHICKEN STIR-FRY (GF)

sliced chicken breast, stir-fry vegetable blend, fried rice, egg rolls

\$16.95

STEAK FAJITA (GF AVAILABLE)

flame roasted peppers and onions, vegan black beans, flour tortillas, shredded lettuce, sour cream, Pico de Gallo, Spanish rice

\$15.95

DELI DISPLAY (GF AVAILABLE)

sliced turkey, ham, roast beef, assorted bread, assorted cheese, lettuce, tomato, onion, pickle, potato chips

\$11.95

ALL-AMERICAN COOKOUT

grilled beef patties, all beef hot dogs, hamburger and hot dog buns, assorted cheeses, traditional garnishes, potato salad and baked beans

\$17.95

SOUTH OF THE BORDER BUFFET (GF AVAILABLE)

baked cod loin**, vegan black beans, flour tortillas, tex-mex slaw, diced tomato, diced red onion, Spanish rice, sour cream, local Casa Pablo's salsa tortilla chips, cheddar/jack cheese, cilantro

\$16.95

***sub ground beef for fish no charge*

SOUP AND SALAD BAR (GF)

build your own salad; assortment of toppings and greens.
soup du jours; one vegetarian one non-vegetarian

\$10.95

CROISSANT-WICH BUFFET

smoked trout, egg, and chicken salad, traditional garnishes, chips, mixed greens, ranch and huckleberry vinaigrette dressings

\$14.95

Add soft drinks or coffee to any lunch \$1.50

All prices are per person; and subject to 18% gratuity and 4% resort tax.

Plated options are available, check with your sales agent for more information.

