

# 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 3% resort tax.*

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

