

Lunch Salads

Served with rolls, butter, and your choice of one dessert Freshly brewed coffee, decaffeinated coffee and iced tea.

Beef Steak-Kale Salad

Baby Kale, pan seared rib eye, red onions, cucumber, cherry tomato, Feta cheese, served with Dijon Mustard-Balsamic Vinaigrette.

\$29.42 Inclusive Per Person

Shrimp Salad Stuffed Avocado

Chopped greens, avocado, cherry tomato, cucumber, oranges, red onions, Served with Poppy seed dressing.

\$29.97 Inclusive Per Person

Grilled Chicken Cobb Salad

Chopped romaine lettuce, bacon, avocado, hardboiled egg, Cherry tomato, blue cheese crumbles served with warm bacon vinaigrette.

\$31.06 Inclusive Per Person

Papaya-Lemon Chicken

Chopped romaine, chicken breast, Colima papaya, oranges, mandarins, medjool dates, strawberries, Toasted almonds, served with GF Blood orange vinaigrette.

\$28.88 Inclusive Per Person

Strawberry-Avocado Grilled Chicken Salad

Baby spinach, grilled chicken breast, avocado, strawberries, mandarin's, Caramelized pecans and Balsamic vinaigrette.

\$26.88 Inclusive Per Person

Asian Chicken Salad

Napa & bok choy mix, chicken breast, mandarins, scallions, toasted almonds, crispy wontons, carrots, red bell peppers, served with toasted sesame seed dressing.

\$27.43 Inclusive Per Person

BBQ Ranch House Chicken Salad

Iceberg, romaine hearts blend, grilled BBQ chicken, charred corn, tomato, cheddar cheese, scallions, black beans, Crispy tortilla strips, served with chipotle ranch dressing.

\$26.16 Inclusive Per Person



Lunch Sandwiches

Served with choice of one side: fresh fruit, potato salad, cole slaw, potato wedge fries, side salad.

Grilled Lemon Chicken Flat Bread Wrap

Fresh Flat bread, chicken breast, coriander-garlic sauce, cucumber,
Baby arugula, lettuce and tomato.

\$25.97 Inclusive Per Person

Antipasto Mozzarella-Focaccia

Rustic focaccia roll, lemony basil pesto, fresh mozzarella, provolone cheese, prosciutto, Salami, roasted red peppers, artichokes, tomato and baby kale.

\$30.06 Inclusive Per Person

Grilled Chicken Basil Ciabatta

Ciabatta roll, chicken breast tomato, fresh basil, provolone cheese, roasted garlic aioli And balsamic reduction.

\$26.34 Inclusive Per Person

Turkey Club Roll Ups

Sundried tomato wrap, turkey breast, bacon, tomato, avocado, cheddar cheese Chopped lettuce, red onion and mayonnaise.

\$27.62 Inclusive Per Person

Tangy Veggie Wrap

Fresh Flat Bread, sunflower seeds, carrot, red onion, red bell pepper, baby spinach, alfalfa sprouts, Avocado, cucumber, quinoa and ginger-lemon sauce.

\$25.88 Inclusive Per Person

Italian Hoagie

Salami, turkey breast, capicola, mozzarella cheese, pepperoncini, red onion, tomato, lettuce, Oil, vinegar on hoagie roll.

\$25.43 Inclusive Per Person



Luncheon Plated Entrees

Luncheon entrees served with rolls, butter, and your choice of one dessert Freshly brewed coffee, decaffeinated coffee and iced tea.

Pan Fried Pork Chops

Center cut pork chops served with garlic-mashed potatoes Mushrooms brown gravy and fresh seasonal vegetables.

\$25.07 Inclusive Per Person

Ginger-Soy Chicken Skewers

Marinated chicken, bell peppers, onions, zucchini, coconut Jasmine rice and teriyaki sauce. **\$28.70 Inclusive Per Person**

Classic Baked Meatloaf

8 oz of baked meatloaf, brown gravy, classic mashed potatoes and fresh seasonal vegetables.

\$27.97 Inclusive Per Person

Chicken Marsala

Chicken breast, garlic, mushrooms, tomato, Marsala wine sauce, rice pilaf and sautéed squash.

\$27.06 Inclusive Per Person

Lemon-Herb Chicken

Pan seared chicken breast, toasted orzo & rice pilaf blend, lemon- herb cream sauce and roasted fresh vegetables.

\$27.43 Inclusive Per Person

Breast of Chicken Parmigiana

Pan-fried breaded chicken breast, topped with provolone cheese, parmesan cheese, fresh marinara sauce, Angel hair pasta and sautéed broccolini with garlic butter.

\$28.52 Inclusive Per Person

Boulevards Fried Chicken

Served with mashed potatoes, butter corn and cole slaw.

\$30.88 Inclusive Per Person

Braised Pot Roast

6 oz. of slow braised pot roast, natural pan gravy, butter-Yukon potatoes and fresh seasonal vegetables. **\$29.06 Inclusive Per Person**

Braised Swiss Steak

Slowly cooked steak in its own sauce until fork tender, Served with butter red potatoes and fresh seasonal vegetables.

\$29.79 Inclusive Per Person



Miso-Soy Grilled Atlantic Salmon

5 oz Salmon fillet, miso soy, pineapple relish, Served with coconut jasmine rice and sautéed green beans with bell peppers. \$29.61 Inclusive Per Person

Citrus Infused Shrimp Skewers

Skewered large shrimp with oranges, lemon, onions, cherry tomatoes, served over Coconut rice, sautéed broccolini with garlic butter and sweet honey-soy glaze.

\$31.97 Inclusive Per Person

BBQ Baby Back Pork Ribs

Served with garlic mashed potatoes, baked beans and butter corn. **\$30.70 Inclusive Per Person**

Boneless Beef Short Ribs

6 oz. boneless beef ribs, in red wine, brown sauce, until fork tender, served with roasted garlic mashed potatoes and fresh seasonal vegetables. \$31.97 Inclusive Per Person



Luncheon Buffet Menu Selections

(Minimum of 50 Guests) All buffet menus are accompanied with freshly brewed coffee, decaffeinated coffee and iced tea.

Hamburger Lunch Buffet

Traditional potato salad and Cole Slaw Hamburger patties Hamburger buns Display of: green leaf lettuce, tomatoes, red onions, kosher pickle spears

Cheddar and Swiss cheese, Mayonnaise, deli mustard, ketchup and Thousand Island dressing. Choice of served dessert

\$24.16 Inclusive Per Person

Italian Lunch Buffet

Caesar salad

Chopped romaine, herb croutons, parmesan cheese & Caesar dressing Chicken Breast Parmigiana Baked Mostaccioli Sautéed zucchini and bell peppers House baked garlic bread Choice of served dessert

\$27.25 Inclusive Per Person

Soup & Trio Salad Bar Lunch Buffet

Hot soups selection (1): butternut squash, cream of mushrooms and cream of chicken with wild rice Mixed greens, herb croutons, tomato, cucumber,

Ranch and Italian dressing

Fresh Fruit Salad

Albacore tuna salad, chicken salad and egg salad

House baked dinner rolls

Choice of served dessert

\$29.97 Inclusive Per Person



Sierra Deli Lunch Buffet

Mixed greens, Ranch & Italian dressing.
Traditional potato salad
Selection of meats: cured ham, smoked turkey, and Roast sirloin
Swiss and cheddar cheese
White & wheat sliced breads
Green leaf lettuce, tomatoes, red onions, and Kosher pickles spears,
Dijon Mustard, mayonnaise and deli mustard
Choice of served dessert
\$27.15 Inclusive Per Person

Mountain View Lunch Buffet

Mixed greens, tomatoes, cucumbers, herb croutons, ranch and Italian dressing

House baked dinner rolls and butter

Lemon-thyme roasted chicken

Baked Meat Loaf with Brown Gravy

Classic mashed potatoes, Roasted seasonal vegetables

Choice of served dessert

\$29.97 Inclusive Per Person

Fiesta Lunch Buffet

Southwest Caesar Salad

 $Chopped\ romaine\ lettuce,\ herb\ croutons,\ cotija\ cheese,\ fried\ tortilla\ strips\ and\ Caesar\ dressing.$

Marinated chicken fajitas

Cheese enchiladas

Refried beans and Mexican Rice

Flour tortillas, tortilla chips, limes, Pico de Gallo, Salsa Fresca, shredded cheese and sour cream

Choice of served dessert

\$32.33 Inclusive Per Person