



## **Lunch Salads**

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

### **BBQ Ranch House Chicken Salad**

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

**\$23.90 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.*

**\$27.30 Inclusive Per Person**

### **Bistro Steak Salad**

*Iceberg, romaine hearts blend, grilled steak, cucumber, tomato,  
Blue cheese, fried onions and ranch dressing.*

**\$28.25 Inclusive Per Person**

### **Southern Chicken Cobb Salad**

*Shaved romaine lettuce, grilled lime-chipotle chicken breast, bacon, avocado, hardboiled egg,  
Roasted corn, caramelized pecans, tomato, blue cheese crumbles served with roasted sweet onion vinaigrette.*

**\$27.75 Inclusive Per Person**

### **Shrimp with Arugula & Meyer Lemon**

*Organic arugula, chilled shrimp, avocado, tomato, feta cheese, cilantro, chickpeas  
Served with Meyer lemon-herb vinaigrette.*

**\$29.20 Inclusive Per Person**

### **Harvest Salad**

*Mixed greens, chicken breast, orange, Granny Smith  
apples, raisins, feta cheese, medjool dates  
And Poppy Seed dressing.*

**\$26.25 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.*

**\$24.65 Inclusive Per Person**



## **Lunch Sandwiches**

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

### **Chicken Salad-Asiago Batard**

*Avocado, bacon, tomato, red onion, pepper jack cheese, lettuce, lime-aioli.*

**\$26.35 Inclusive Per Person**

### **Meatloaf Sandwich**

*Hot meatloaf, Monterey jack cheese, lettuce, tomato, red onions,  
Roasted garlic mayonnaise on parmesan-garlic roll.*

**\$23.70 Inclusive Per Person**

### **Pesto Chicken Club**

*Lemon-herb roasted chicken breast, provolone cheese, bacon, avocado, lettuce,  
Tomato, pesto mayonnaise on a butter croissant.*

**\$25.25 Inclusive Per Person**

### **Turkey-Cranberry Ciabatta**

*Turkey breast, Swiss cheese, arugula, cranberry chutney,  
Roasted garlic aioli on multi-grain ciabatta.*

**\$24.55 Inclusive Per Person**

### **Lemon-Garlic Crispy Chicken Focaccia**

*Crispy chicken breast, provolone cheese, lettuce, tomato, red onions,  
Lemony mayonnaise on herb focaccia Roll.*

**\$24.45 Inclusive Per Person**

### **Italian Hoagie**

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

**\$25.25 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.*

#### **Breast of Chicken Parmigiana**

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

**\$26.00 Inclusive Per Person**

#### **Chicken Marsala**

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

**\$25.05 Inclusive Per Person**

#### **Lemon-Herb Chicken**

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

**\$25.60 Inclusive Per Person**

#### **Ginger-Soy Chicken Skewers**

*Marinated chicken, bell peppers, onions, zucchini, coconut Jasmine rice and teriyaki sauce.*

**\$25.25 Inclusive Per Person**

#### **Braised Pot Roast**

*6 oz. of slow braised pot roast, natural pan gravy, butter-Yukon potatoes and fresh seasonal vegetables.*

**\$27.50 Inclusive Per Person**

#### **Classic Baked Meatloaf**

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

**\$26.00 Inclusive Per Person**

#### **Braised Swiss Steak**

*Slowly cooked steak in its own sauce until fork tender, served with butter noodles and fresh seasonal vegetables.*

**\$27.50 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.*

**\$29.75 Inclusive Per Person**

#### **Sautéed Pork Piccata**

*Pork medallions, lemon, capers and garlic cream sauce,  
Served with rice pilaf, and fresh seasonal vegetables.*

**\$23.00 Inclusive Per Person**



**Stuffed Boneless Pork Chops**

*Center cut pork stuffed with, spinach-green apples and raisins bread stuffing,  
Served with apple cider glaze, garlic-mashed potatoes and fresh seasonal vegetables.*  
**\$26.25 Inclusive Per Person**

**Teriyaki Glazed Salmon**

*5 oz Salmon fillet, teriyaki sauce, pineapple relish,  
Served with coconut jasmine rice and seasonal steamed vegetables.*  
**\$30.90 Inclusive Per Person**

**Coconut Shrimp-Pineapple Skewers**

*Served over Fried rice, steamed Jasmine rice, broccolini and pineapple glaze.*  
**\$30.50 Inclusive Per Person**

**Baked Atlantic Cod**

*6 oz. wild USA fish, served with caper cream sauce,  
Lemon-dill rice and fresh seasonal vegetables.*  
**\$28.85 Inclusive Per Person**

**Pan Seared Orange Roughy**

*6 oz. filet of fish, pan seared served with Romesco sauce,  
Wild rice pilaf and fresh seasonal vegetables.*  
**\$34.30 Inclusive Per Person**

**Sautéed Filet of Sole Florentine**

*6 oz. Sole filet, served on a bed of spinach, served with sundried tomato-basil cream sauce,  
Boiled butter red potatoes and fresh seasonal vegetables.*  
**\$26.00 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.*

### **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*

*Iceberg lettuce, tomato, Red onions slices, and Kosher Pickles spears,*

*Dijon Mustard, mayonnaise and deli mustard*

*Choice of served dessert*

***\$23.60 Inclusive Per Person***

### **Italian Lunch Buffet**

*Chopped Romaine Lettuce*

*Herb croutons, Parmesan cheese, Italian and Caesar dressing*

*Spaghetti with meat sauce*

*Penne pasta Alfredo with chicken and mushrooms*

*Sautéed zucchini and bell peppers*

*Choice of served dessert*

***\$25.80 Inclusive Per Person***

### **Mountain View Lunch Buffet**

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

*House baked dinner rolls and butter*

*Grilled chicken breast with sundried tomato cream sauce*

*Roasted pork loin with pan drippings gravy*

*Scalloped potatoes*

*Roasted seasonal vegetables*

*Choice of served dessert*

***\$27.90 Inclusive Per Person***



**Fried Chicken Buffet**

Mix Greens

Herb croutons, tomatoes, cucumbers, Italian and ranch dressing

Fried chicken (2 pcs)

Mashed potatoes and gravy

Sweet corn and green peas

Buttermilk biscuits

Choice of Served Dessert

**\$25.05 Inclusive Per person**

**Chinese Food Buffet**

House green salad

Cucumbers, tomatoes, herb croutons, ranch and Italian dressing

Beef and broccoli stir fry with ginger sauce

Chicken Kung Pao or orange chicken

Steamed Rice, Vegetable chow main

Choice of served dessert

**\$24.30 Inclusive Per Person**

**Fajita Fiesta Lunch Buffet**

Romaine hearts, cotija cheese, corn tortilla strips, Ranch and Italian dressing

**Coachella Valley Salad:** Roasted corn, cactus, poblano chiles, red bell peppers,

Red onions, black beans and cilantro-lime vinaigrette.

Marinated chicken fajitas

Refried beans and Mexican Rice

**Display of:** flour tortillas, corn tortilla chips, chopped cilantro, chopped red onions, limes,

Pico de Gallo, salsa Fresca, Shredded cheese, shredded lettuce and sour cream

Choice of served dessert

**\$25.80 Inclusive Per Person**

**Hamburger Lunch Buffet**

House green salad

Cucumbers, tomatoes, herb croutons, ranch and Italian dressing

Traditional potato salad and Macaroni Salad

Hamburger patties, Kaiser potato bun

**Display of:** lettuce, tomato, red onion, pickles, American cheese and Swiss cheese,

Mayonnaise, deli mustard, ketchup and Thousand Island dressing.

Choice of served dessert

**\$26.35 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 dressing and GF orange vinaigrette*

*Fresh fruit salad, Albacore tuna salad, chicken salad and egg salad*

*House baked dinner rolls*

*Choice of served dessert*

***\$23.15 Inclusive Per Person***