



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.*

\$28.75 Inclusive Per Person

Shrimp Salad Stuffed Avocado

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

\$28.55 Inclusive Per Person

Grilled Chicken Cobb Salad

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

\$27.25 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.*

\$26.85 Inclusive Per Person

Strawberry-Avocado Grilled Chicken Salad

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

\$25.95 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.*

\$24.85 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.*

\$24.50 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.*

\$24.10 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.*

\$29.20 Inclusive Per Person

Grilled Chicken Basil Ciabatta

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

\$25.95 Inclusive Per Person

Turkey Club Roll Ups

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

\$25.95 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.*

\$25.50 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.*

Pan Fried Pork Chops

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

\$23.55 Inclusive Per Person

Ginger-Soy Chicken Skewers

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

\$23.55 Inclusive Per Person

Classic Baked Meatloaf

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

\$23.90 Inclusive Per Person

Chicken Marsala

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

\$24.10 Inclusive Per Person

Lemon-Herb Chicken

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

\$25.20 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.*

\$25.60 Inclusive Per Person

Boulevards Fried Chicken

Served with mashed potatoes, butter corn and cole slaw.

\$25.75 Inclusive Per Person

Braised Pot Roast

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

\$26.15 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.*

\$26.15 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.*
\$27.10 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.*
\$27.25 Inclusive Per Person

BBQ Baby Back Pork Ribs

Served with garlic mashed potatoes, baked beans and butter corn.
\$28.00 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.*
\$28.00 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.

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

\$22.50 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

\$22.75 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

\$23.25 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
\$23.75 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
\$26.50 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
\$26.50 Inclusive Per Person*