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Lunch

Box Lunches

Includes Potato Chips, Pasta Salad, Whole Fruit, Freshly Baked Cookie

- The GRAB & GO** **\$22.00**
 Choice of Freshly Sliced Ham, Turkey or Roast Beef with Choice of Cheddar, Swiss or Provolone on a Ciabatta Roll with Lettuce, Sliced Tomato and Shaved Red Onion
- HONEY SMOKED SALMON SANDWICH**..... **\$24.00**
 Honey Smoked Salmon with Dill Cream Cheese, Sliced Cucumber and Arugula on a Ciabatta Roll
- GRILLED VEGETABLE HUMMUS WRAP** **\$21.00**
 Balsamic Marinated Grilled Vegetables, Goat Cheese, Hummus, Sliced Tomato, Shaved Onion and Arugula on Ciabatta Roll or Wrap
- MOTHER EARTH SALAD** **\$21.00**
 Power Greens Including Baby Kale, Spinach and Arugula with Lightly Toasted Chick Peas, Quinoa, Roasted Forest Mushrooms, Julienne Bell Peppers, Zucchini and Lemon Basil Vinaigrette
- CHICKEN CAESAR SALAD**..... **\$21.00**
 Chopped Romaine Lettuce, Diced Tomatoes, Grilled Chicken, Parmesan Cheese and Garlic Croutons served with House-made Caesar Dressing

Plated Luncheons

Served with Dessert and Iced Tea

- Pan Seared Chicken Breast** Stuffed with Marinated Artichoke, Baby Spinach, Ricotta and Aged Parmesan with Chef's Seasonal Vegetable Medley and Roasted Garlic Whipped Yukon Potatoes **\$27.00**
- Grilled Lemon and Thyme Chicken** with Herbed Rice Pilaf and Marinated Cucumber Tomato Salad with Feta Cheese and Sesame Tahini Sauce..... **\$26.00**
- Pan Roasted Atlantic Salmon Picatta** with Lemon Caper Sauce, Sautéed Button Mushroom, Baby Spinach and Wild Rice Pilaf..... **\$31.00**
- Herb Roasted Dry Rubbed Pork Loin** accented with Dijon Cognac Sauce, Roasted Red Potatoes, Ménage of Local Seasonal Vegetable Blend **\$29.00**
- Grilled Filet of Beef with Cabernet Shallot Sauce**, Grilled Jumbo Asparagus tossed with Lemon and Roasted Red Pepper, Pearl Onion, Roasted Garlic Whipped Yukon Potatoes **\$36.00**
- Soba Noodles with Pan Fried Tofu in Sweet Soy Ginger Sauce**, Julienne Zucchini, Carrot, Bell Peppers, Green Onions and Red Onion, Tossed in a Spicy Toasted Peanut Sauce..... **\$26.00**
- Pineapple Marinated Chargrilled Skirt Steak** layered on Chopped Romaine, Sprinkled with Cotija Cheese, Tomato & Corn Salsa, Crisp Corn Tortilla Strips and Ancho Ranch Dressing **\$29.00**
- Honey Smoked Salmon** placed on Spring Mix with Grilled Pencil Asparagus, Fresh Strawberries, Toasted Almonds and a Citrus Balsamic Vinaigrette **\$25.00**

DESSERT OPTIONS: Double Chocolate Cake, Seared Pound Cake Topped with Caramelized Bananas and Vanilla Ice Cream, Summer Fruit & Honey-Sweetened Yogurt Salad, Coconut Cream Pie

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Lunch

Luncheon Buffets

DELI BUFFET \$34.00

Selection of Thinly Sliced Ham, Smoked Turkey Breast & Roast Beef

Aged Cheddar & Swiss Cheeses

Selection of Artisanal Breads & Rolls

Mixed Green Salad with Traditional Accompaniments,
House-made Balsamic Vinaigrette & Ranch Dressing

Bowtie Pasta Salad with Grilled Vegetables in Pesto Dressing

Assorted Kettle Chips

Freshly Baked Cookies & Double Fudge Brownies

THE HUNGRY TUSCAN \$36.00

Classic Caesar Salad with Parmesan, Baked Garlic Croutons,
Zesty House-made Caesar Dressing

Caprese Salad with Fresh Mozzarella, Sliced Tomatoes,
Chiffonade Basil, Olive Oil, Sweetened Balsamic Reduction

Toasted Garlic Breadsticks with Herbs & Butter

Penne Primavera with Spinach, Tomato, Broccoli and Red
Pepper with a Pesto Alfredo

Pan Seared Chicken Piccata with Lemon Caper Sauce
Tuscan Bean Sausage Soup

Stewed Ratatouille, Vegetable Blend of Sautéed Garlic, Onions,
Zucchini, Eggplant, Bell Peppers, and Herbs de Provence

Cocoa Coffee infused Tiramisu & Lemon Tart Bites

SOUTHWEST \$32.00

Crisp Romaine Salad, Fried Corn Tortilla Strips, Stewed
Black Beans, Roasted Corn, Diced Tomatoes, Shredded
Pepperjack Cheese, Smoky Chipotle Ranch

Grilled Marinated Chicken and Sirloin Steak

Warmed Flour & Corn Tortillas

Traditional Spanish Rice, Refried Beans

Sautéed Onions, Bell Peppers

Shredded Lettuce, Jalapeno Peppers, Sour Cream, Guacamole,
Salsa, Shredded Cheese

Cinnamon Flan with Caramel Sauce

MEDITERRANEAN \$33.00

Mezze Platter of Baba Ganoush, Tabouli, Hummus, Pitted
Country Olives, Warm Grilled Pita Points

Greek Salad with Kalamata Olive, Feta Cheese Crumbles,
Spring Mix, Diced Cucumbers, Shredded Carrots, Julienne
Bell Peppers, Red Wine Vinaigrette

Grilled Beef and Chicken Shish Kabobs

Skewered Ground Lamb Kefta

Traditional Tzatziki Sauce with Cucumber, Mint, Yogurt

Honey Sweetened Baklava

ALL AMERICAN BUFFET \$32.00

Tossed Salad with Tomato, Cucumber, Carrots, Shaved Red
Onion, Selection of Ranch & Balsamic Dressing

Potato Salad

Grilled Hamburgers

Grilled Chicken Breast in Tangy Barbeque Sauce

Assorted Sliced American, Cheddar & Swiss Cheeses
Lettuce, Tomato, Sliced Onion, Pickles, Ketchup, Mustard

Corn on the Cob with Melted Butter

Country Style Baked Beans

Fruit Pie

THE FARMER'S MARKET \$35.00

Grilled Salmon and Chicken

Bread Sticks with Herbs and Butter

Gourmet Dessert Bars

Choice of (3) Salads:

Kale, Quinoa, Dried Cherries, Pumpkin Seeds, Oranges,
Citrus Vinaigrette

Classic Wedge of Iceberg, Ranch, Bacon, Tomatoes and Blue
Cheese Dressing

Farro, Apple, Pecan, Fennel, Tarragon, Greens, Apple Pecan
Vinaigrette

Classic Caesar Salad with Parmesan Cheese, Baked Garlic
Croutons, Zesty House-made Caesar Dressing

Mixed Green Salad and Traditional Accompaniments

Quinoa Salad, Peach, Pecans, Corn, Cilantro, Fresh
Colorado Peach Vinaigrette (*Summer Only*)

Greek Salad of Spring Mix, Feta Cheese Crumbles,
Kalamata Olives, Cucumbers, Bell Peppers, Carrots, Red
Wine Herb Vinaigrette

Seasonal Fruit Salad

Watermelon Arugula Salata with Ricotta & Olive

Spinach Salad, Green Apple, Crispy Prosciutto, Walnuts,
Blue Cheese & Balsamic Vinaigrette

STEAMBOAT BUFFET

..... **1 Entrée \$38.00, 2 Entrees \$43.00**

Classic Caesar Salad with Parmesan Cheese, Baked Garlic
Croutons, Zesty House-made Caesar Dressing

Greek Salad with Shredded Carrot, Diced Cucumber,
Tomatoes, Julienne Bell Pepper, Crumbled Feta Cheese,
Black Olives, Dill, Mint, Red Wine Herb Vinaigrette

Breaded Chicken Parmesan with a Basil Marinara & Spaghetti

Garlic and Sage Crusted Pork Loin Accented with a
Rosemary Dijon Veloute and Roasted Red Potatoes

Salmon Picatta, Lemon Caper Sauce, Sautéed Spinach, Wild
Rice Pilaf

Beef Burgundy with Forest Mushrooms over Egg Noodles

Garlic and Rosemary Roasted Prime Rib of Beef with
Whipped Yukon Gold Potatoes, Horseradish, Beef Au Jus

Asian Soba Noodles with Grilled Tofu, Julienne Vegetables
Including Carrots, Green Onion, Zucchini, Bell Peppers,
Snow Pea topped with a Sesame Ginger Sauce and Spicy
Peanut Sauce on the side

Seasonal Vegetable Medley

Carrot Cake Cream Cheese Frosting



Hors D'oeuvres

Cold Hors D'oeuvres

Per 50 Pieces

Chilled Shrimp with Classic Cocktail Sauce, Lemon Wedges	\$300.00
Oyster on the Half Shell Champagne Mignonette	\$325.00
Ancho Chicken Salad Mango Chili Sauce on Crostini	\$185.00
Gorgonzola Cream Cheese , Candied Walnuts, Dried Cranberries, Endive	\$175.00
Triple Cream Brie , Apple Compote, Mini Phyllo Shell	\$150.00
Smoked Salmon Dill Cream Cheese Cucumber Rounds	\$195.00
Antipasto Kabobs	\$175.00
Caprese , Grape Tomato, Fresh Mozzarella, Basil, Balsamic	\$150.00
Duck Confit Lingonberry Cream Cheese, Mini Phyllo Cup	\$225.00
Seared Ahi Tuna Loin , Asian Coleslaw	\$225.00
Prosciutto Wrapped Melon	\$150.00
Black Olive Tapenade , Feta, Sundried Tomato Crostini	\$125.00
Bacon, Mango, Goat Cheese Crostini	\$150.00
Lobster Salad on Belgian Endive	\$195.00

Hot Hors D'oeuvres

Per 50 Pieces

Crab Cakes with Southern Style Remoulade	\$225.00
Strip Steak with Fingerling Potato, Broccolini (skewer)	\$275.00
Italian Sausage with Cremini Mushrooms	\$200.00
Feta, Pine Nut, Spinach, Roasted Cremini Mushrooms	\$175.00
Scallops Wrapped in Bacon , Pineapple Glaze	\$200.00
Boursin Stuffed Fried Artichoke Hearts , Dijonaise	\$150.00
Crispy Pork Pot Stickers , Soy-Ginger Sauce	\$150.00
Vegetable Egg Rolls , Sweet & Sour Dipping Sauce	\$150.00
Sesame Chicken Skewer , Spicy Thai Peanut Sauce	\$195.00
Swedish Meatballs	\$150.00
Grilled Colorado Lamb Kabob Yogurt Cucumber Mint Sauce	\$250.00
Goat Cheese Arancini	\$150.00
Spanikopitas	\$150.00
Quesadilla Cornucopia	\$175.00
Sliders , Prime Rib, Chicken, Ahi Tuna	\$300.00