



Banquet Menu Luncheon

BOX LUNCHES

All Box Lunches Include Bag of Chips, Pasta Salad, Piece of Whole Fruit, and Cookie

ROAST BEEF AND SWISS SANDWICH - **\$19.00**

Slow Roasted Beef with Swiss Cheese, Caramelized Onion and Horseradish Aioli on a Ciabatta Roll with Lettuce and Tomato

TURKEY AND HAVARTI SANDWICH - **\$19.00**

Smoked Turkey with Sliced Havarti Cheese, Apple Wood Smoked Bacon and Roasted Red Pepper Cream Cheese on a Ciabatta Roll with Lettuce, Tomato and Red Onion

HAM AND SMOKED CHEDDAR SANDWICH - **\$18.00**

Pit Honey Ham with Smoked Cheddar and Dijon Aioli on a Ciabatta Roll with Lettuce, Tomato and Red Onion

HONEY BALSAMIC CHICKEN SANDWICH - **\$21.00**

Grilled Honey and Balsamic Marinated Chicken Breast Chilled and served on Focaccia Bread with Fresh Mozzarella, Spinach, Roasted Red Pepper and Sun Dried Tomato Aioli

CHILLED BLACKENED SALMON SANDWICH - **\$21.00**

Blackened Salmon Chilled and served on Focaccia Bread with Lemon-Caper Cream Cheese, Thin Sliced Tomatoes, Red Onion and a Crisp Romaine Leaf

GRILLED VEGETABLE AND HUMMUS SANDWICH - **\$19.00**

Grilled Balsamic Marinated Vegetables with Goat Cheese, Hummus, Tomato, Onion and Arugula on a Ciabatta Roll

CHILI MARINATED FLANK STEAK SANDWICH - **\$22.00**

Honey Chipotle Marinated Flank Grilled, Sliced and Chilled, served on a Baguette with Boursin Cheese and a Southwest, Sun-dried Tomato Spread.

SPANISH WRAP - **\$20.00**

Grilled Chicken, Jalapeno Jack Cheese, Spanish Rice, Lettuce, Diced Tomatoes, Avocado, Chipotle Ranch Cream Cheese in a Flour Tortilla

SKI HILLS WRAP - **\$19.00**

Smoked Turkey, Oven Roasted Tomatoes, Bacon, Brie Cheese, Baby Greens and Cranberry Aioli in a Flour Tortilla

CHICKEN CAESAR SALAD - **\$19.00**

Chopped Romaine Lettuce, Diced Tomatoes, Grilled Chicken Parmesan Cheese and Garlic Croutons, served with a side of Caesar Dressing and a Roll.

CHEFS SALAD - **\$20.00**

Mixed Greens, Slices of Swiss and Cheddar Cheese, Ham, Turkey, Bacon, Hard Boiled Egg and Tomato, served with a side of Ranch Dressing and a Roll

PLATED LUNCHEONS

All Entrees include House Salad with Dressing, Freshly Baked Rolls with Butter, Fresh Seasonal Vegetables, Choice of One Dessert, Iced Tea, Fresh Brewed Coffees and Assorted Herbal Teas

Chicken Herb Supreme Cordon Bleu with Herb Whipped Yukon Potatoes and Dijon Cream Sauce - **\$26.00**

Lemon Herb Grilled Chicken Breast, Zucchini, Oven Roasted Tomatoes, Artichoke Hearts in a Roasted Fennel Tomato Sauce over Fettuccini - **\$28.00**

Sun-dried Tomato, Almond Pesto Crusted Salmon over sautéed Orzo Salad and

Lemon Aioli - **\$29.00**

Cashew Crusted Salmon with Crispy Rice Cake and Hoisin-Wasabi Cream - **\$29.00**

Garlic Sage Rubbed Pork Loin Roasted with New Potatoes and Calvados

Cream Sauce - **\$27.00**



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Grilled Petite Tender over Chipotle Mashed Potatoes with Grilled Corn Salsa - **\$28.00**

House Made Meat or Vegetable Lasagna with Basil Marinara - **\$24.00**

Grilled Vegetable Napoleon with Crispy Polenta and Smoked Tomato Puree - **\$27.00**

ON THE LIGHTER SIDE

All Light Lunches include Breadsticks, Choice of One Dessert, Freshly Brewed Coffee, Assorted Herbal Teas and Iced Tea

CHILLED NICOISE SALAD - **\$23.00**

Choice of Salmon or Yellow Fin Tuna

Mixed Greens, Oven Roasted Tomatoes, Kalamata Olives, Eggs and Green Beans in an Herb Vinaigrette

SALAD TRIO - **\$21.00**

Caesar Salad, Tuna Salad on Sliced Tomato and Apple Waldorf Salad - All Served on a Bed of Fresh Greens

CAESAR SALAD - **\$22.00**

Hearts of Romaine, Arugula, Classical Caesar Dressing, Grape Tomatoes, Shaved Parmesan Cheese, Garlic Croutons and Sliced Grilled Chicken

CLUB CROISSANT - **\$21.00**

Smoked Turkey, Apple Wood Smoked Bacon and Provolone with Tomato and Lettuce on a Croissant with Honey Dijon Aioli, served with Potato Chips

HONEY BALSAMIC CHICKEN SANDWICH - **\$23.00**

Honey Balsamic Marinated Chicken Breast, Provolone Cheese, Bacon, Arugula and Red Pepper Cream Cheese on a Ciabatta Roll, served with Potato Chips

SOUP AND SANDWICH OR SALAD MIXER* - **\$20.00**

*Please select either soup/sandwich, soup/salad, or sandwich/salad combinations

Choice of One Soup: Broccoli Cheddar, Chicken Baja Enchilada, Old Fashioned Chicken Noodle, New England Clam Chowder, Italian Wedding, Minestrone, Portobello and Harvest Grain, Yukon Potato and Cheddar, Vegetable Beef with Barley, Santa Fe Black Bean, Split Pea with Ham, Tomato Florentine

Choice of Half Sandwich: Roast Beef, Ham, Turkey, Veggie

Choice of Salad: Caesar Salad, House Salad, or Chopped Salad

PLATED LUNCH DESSERT OPTIONS

Chocolate Ganache Cake with Raspberry Sauce

Cheesecake with Fresh Strawberries

Key Lime Pie

LUNCHEON BUFFETS

Minimum of 20 guests required

ALL AMERICAN BUFFET - **\$28.00**

May Request A Chef Attendant For A Fee Of \$75.00/Hr For Outdoor Grilling

Tossed Salad with Ranch & Balsamic Dressing

Potato Salad

Coleslaw

Hamburgers & Hot Dogs

Grilled Chicken Breast with

Smoked Barbeque Sauce

American Cheese, Lettuce, Tomato,

Onion, Pickles, Ketchup and Mustard



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Hamburger and Hot Dog Buns
Corn on the Cob with Melted Butter
Country Style Baked Beans
Cookies & Double Fudge Brownies
Fresh Brewed Coffee, Assorted Herbal Tea and Iced Tea

DELI BUFFET - **\$23.00**

Chef's Selection of Soup
Mixed Green Salad with
Balsamic Vinaigrette & Ranch Dressing
Bowtie Pasta Salad with Grilled
Vegetables in Pesto Dressing
Selection of Thinly Sliced Ham,
Smoked Turkey Breast & Roast Beef
Assortment of Breads and Rolls
Sliced Domestic Cheese
Sliced Tomato, Onions, Lettuce
& Dill Pickle Spears
Mustard & Mayonnaise
Sun Chips
Freshly Baked Assorted Cookies
& Double Fudge Brownies
Fresh Brewed Coffees, Assorted Herbal Teas and Iced Tea

BIT O' ITALY BUFFET - **\$29.00**

Minestrone Soup
Focaccia Rolls with Butter
Classic Caesar Salad with Parmesan Cheese
& Garlic Croutons
Caprese Salad with Fresh Mozzarella, Sliced Tomatoes, Olive Oil & Balsamic Reduction
Manicotti with Herb Ricotta & Artichoke Pesto
Grilled Chicken Breast with
Almond Romesco Sauce
Garlic & Parmesan Baked Zucchini
Tiramisu & Lemon Tart Squares
Fresh Brewed Coffees, Assorted Herbal Teas and Iced Tea

DOWN HOME BUFFET - **\$32.00**

Mixed Green Salad with
Balsamic Vinaigrette and Ranch Dressing
Cornbread & Buttermilk Biscuits
Herb Fried Chicken with Gravy
Sliced Pit Roasted Ham with Pineapple Chutney
Mashed Root Vegetables
Slow Cooked Collard Greens
Cranberry Sauce
Pecan Pie & Apple Cobbler
Fresh Brewed Coffees, Assorted Herbal Teas and Iced Tea

SOUTHWESTERN FAJITA BUFFET - **\$26.00**

Romaine Salad with Tortilla Chips, Black Beans, Corn, Tomatoes, Pepperjack Cheese & Chipotle Ranch
Choice of Two: Grilled Marinated Chicken, Marinated Sirloin Steak, Pork Carnitas
Warmed Flour Tortillas
Spanish Rice & Refried Beans
Sautéed Onions & Bell Peppers
Shredded Lettuce, Jalapeno Peppers, Sour Cream, Guacamole, Salsa, Shredded Cheese
Cinnamon Flan with Caramel Sauce



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Fresh Brewed Coffees, Assorted Herbal Teas and Iced Tea

COLORADO SALAD TABLE - **\$27.00**

Bread Sticks

Salad of Romaine, Radicchio & Endive with Beefsteak Tomatoes, Fresh Mozzarella & Basil

Spinach Salad with Apple, Prosciutto, Walnuts, Blue Cheese & Balsamic Vinaigrette

Penne Pasta with Carrot, Tomato, Cucumber & Goat Cheese with Red Wine Vinaigrette

Charbroiled Breast of Chicken with Avocado, Sprouts & Creamy Southwest Vinaigrette

Grilled, Cumin Spiced Zucchini and Summer Squash with Roasted Red & Yellow Peppers

Assorted Dessert Bars

Fresh Brewed Coffees, Assorted Herbal Teas and Iced Tea

THE EXECUTIVE DELI BUFFET - **\$34.00**

Mixed Green Salad with Julienne Vegetables, Balsamic Vinaigrette and Ranch Dressing

Grilled Vegetable Salad with Garlic Aioli

Selection of Lemon Herb Marinated Grilled Chicken Breast, Sliced Beef Tenderloin

& Chilled Grilled Salmon

Sliced Imported Cheeses

Sliced Tomato, Lettuce & Cornichons

Heidelberg Mustard, Basil Mayonnaise & Horseradish Cream

Sun Chips

Assorted Pastries: Mini Fruit Tart,

Mini Cheese Cake & Brownie Triangles

Fresh Brewed Coffees, Assorted Herbal Teas and Iced Tea

STEAMBOAT BUFFET - **\$37.00**

New England Clam Chowder

Freshly Baked Rolls & Butter

Choice of Two Salads:

Mixed Green Salad with Balsamic Dressing or Raspberry Vinaigrette

Classic Caesar Salad with Parmesan & Garlic Croutons

Fresh Seasonal Fruit Salad with Wild Berries

Penne Pasta Salad with Black Olives, Artichoke Hearts, Roasted Red Peppers, Caramelized Onion, Feta Cheese & Red Wine Vinaigrette

Whole Grain Mustard Potato Salad

Choice of Two Entrées:

Breaded Chicken Parmesan with Fire Roasted Tomato Sauce

Garlic Sage Crusted Pork Loin & Rosemary Dijon Demi Glace

Sun Dried Tomato Almond Pesto Crusted Salmon

Vegetarian or Meat Lasagna with Parmesan Crust

Beef Burgundy with Wild Mushrooms over Egg Fettuccini

Chef's Selection of Potato or Rice

Seasonal Mixed Vegetables

Strawberry Shortcake with Whipped Cream

Fresh Brewed Coffees, Assorted Herbal Teas and Iced Tea