

Plated Lunches

All Plated Lunches are Served with Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal Tea, Lunch Accompaniment, Lunch Dessert, and Bakery Fresh Rolls and Butter

LUNCHEON ACCOMPANIMENTS

Select One of the Following to Complement Your Choice of Entrée

SOUP DU JOUR

*Chef's Daily Creation
LSP-1*

ARIZONA GAZPACHO

*Garden Vegetables in a Zesty Tomato Base with Cilantro and Fresh Jalapeños
LSP-2*

TORTILLA SOUP

*Fire Roasted Tomatoes, Green Chiles and Onions Simmered
with Cilantro and Mexican Spices in a Rich Chicken Broth with
Tortilla Strips and Dry Aged Jack Cheese
LSP-3*

CLASSIC CAESAR

*Crisp Romaine Tossed with Parmesan Cheese, Garlic Croutons and
Creamy Caesar Dressing
LSAL-1*

FIELD GREENS

*Tender Seasonal Greens with Julienne Carrots, English Cucumbers, Roma Tomatoes
and Sliced Mushrooms with Balsamic Vinaigrette
LSAL-2*

SONORAN CAESAR

*Crisp Romaine, Tri Colored Tortilla Strips, Pepitas, Manchego Cheese with a
Chili Infused Caesar Dressing
LSAL-3*

ICEBERG SALAD

*Chilled Baby Iceberg with Grape Tomatoes and Carrot Threads and our
Bleu Cheese Dressing
LSAL-4*

TOMATO AND MOZZARELLA SALAD

*Vine Ripened Red and Yellow Tomatoes with Fresh Mozzarella, Field Greens
and a Cracked Pepper and Basil Vinaigrette
LSAL-5*

COLD ENTRÉES

TURKEY CLUB WRAP

Smoked Turkey, Vermont Cheddar and Smoked Bacon with Lettuce, Sprouts and Tomatoes in a Spinach Tortilla, Pesto Mayonnaise, Served with Chef's Choice of Prepared Salad
PLUN-1

CHICKEN CAESAR SALAD

Grilled Breast of Chicken on Crisp Romaine Lettuce with our Creamy Caesar Dressing, Garlic Croutons and Parmesan Cheese
PLUN-2

COBB SALAD

Grilled Chicken, Bleu Cheese, Bacon, Sliced Olives, Chopped Egg, Tomatoes and Avocado in a Whole Grain Mustard Vinaigrette
PLUN-3

GRILLED TEQUILA LIME CHICKEN SALAD

Crisp Romaine and Lola Rosa Lettuce, Cotija Cheese, Tomatoes, Tortilla Strips and a Roasted Red Pepper Chipotle Dressing
PLUN-4

MESQUITE CHICKEN SANDWICH

Marinated and Grilled Breast of Chicken on a Cheddar Kaiser Roll with a Green Chili Remoulade Served with Chef's Choice of Freshly Prepared Salad
PLUN-5

NY DELI PLATE

(for groups of 30 or less)

Angus Roast Beef, Honey Cured Ham and Smoked Turkey Breast with Aged Cheddar, Big Eye Swiss and Sun Dried Tomato, on Seven Grain and Petite French Rolls and Condiments served with Red Potato Salad
PLUN-6

GRILLED ASIAN CHICKEN SALAD

Grilled Soy Marinated Breast of Chicken served over a bed of Nappa Cabbage and Spring Lettuce with Carrots, Mushrooms, Bean Sprouts and Red Peppers with a Sesame Ginger Vinaigrette
PLUN-7



All prices subject to change and do not include 21% service charge and applicable sales tax.

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HOT ENTRÉES:

All Hot Entrées are Served with Seasonal Accompaniments

GRILLED PORK LOIN CHOPS

*Ancho Chili Rubbed Boneless Sirloin Chops, Grilled
and Enhanced
with a Roasted Corn Chili Sauce
PLUN-8*

RED CHILI ADOBE CHICKEN

*Seared Breast of Chicken with a Roasted Poblano
Chili Cream Sauce
PLUN-12*

SALMON FILET

*Fresh Atlantic Salmon in a Pesto Crust
complemented by a
Sun Dried Tomato Cream Sauce
PLUN-9*

PASTA DIABLO

*Penne Pasta Tossed with Sautéed Forest Mushrooms,
Tomatoes and
Chives in a Ricotta Herb Cream Sauce
PLUN-13*

NEW YORK STRIP

*Center Cut New York Sirloin Grilled and
Topped with Chipotle Onions
Whiskey Shallot Butter
PLUN-10*

SPINACH TORTOLONI ALA VODKA

*Fresh Spinach Pasta with Three Cheeses
served with a Vodka Sauce
PLUN-14*

PETITE FILET

*6 ounce Beef Tenderloin on a Toasted Crustini with
Sautéed Mushrooms and Crumbled Gorgonzola
PLUN-11*

SESAME CHICKEN

*Black and White Sesame Crusted Chicken with Sticky
Rice and Seasonal Vegetables Szechwan style Sauce
PLUN-15*



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LUNCHEON DESSERTS

Select One of The Following to Complement Your Choice of Entrée.

FLOURLESS CHOCOLATE CAKE

With Fresh Raspberry Coulis

LDES-1

APPLE TARTLETTE

Granny Smith Apples in an Almond Cream

LDES-2

PEAR TARTLETTE

Poached Pears with Almond Cream in a Short Dough Crust

LDES-3

TOASTED PECAN TORTE

Chocolate Ganache

LDES-4

NEW YORK CHEESECAKE

With Fresh Berry and Mint Salsa

LDES-5

CHOCOLATE LAYER CAKE

With Kirshwasser Soaked Cherries

LDES-6

INDIVIDUAL TIRAMISU

With Espresso Anglaise and Fresh Raspberries

LDES-7

INDIVIDUAL FRESH FRUIT TART

*Seasonal Fruit and Berries Arranged over Cream in a
Crisp Shortbread Crust*

LDES-8

CHOCOLATE MACADAMIA TORTE

Served with a mango sauce

LDES-9



BOXED LUNCHESES

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All Box Lunches Include an Individual Bag of Chips, Candy Bar, Whole Fresh Fruit, Mayonnaise and Dijon Mustard, Utensils, Soda or Bottled Water

Sandwich Selection:

(Please select one of the following for your box lunch)

CHICKEN BRUSCHETTA

*Marinated Grilled Chicken Breast with a Fresh Tomato and Basil Relish with Smoked Mozzarella on Ciabatta Bread
BOX-1*

SOUTHWEST ROAST BEEF

*Shaved Angus Roast Beef with Roasted Yellow Peppers, Tomato, and Aged Cheddar Cheese On a Jalapeño Jack Kaiser Roll
BOX-2*

SMOKED TURKEY AND PROVOLONE

*Smoked Breast of Turkey with Lettuce, Tomato and Imported Provolone on a Sourdough Baguette
BOX-3*

HAM AND SWISS

*Honey Smoked Ham with Imported Swiss Cheese, Tomato and Sweet Red Onion on a Poppy Seed Kaiser Roll
BOX-4*

ITALIAN GRINDER

*Ham, Proscuitto, Salami, and Provolone Cheese with Lettuce, Tomato, Red Onion and Herb Vinaigrette on Baguette
BOX-5*

COMBINATION LUNCH

*Half Smoked Turkey Breast with Lettuce, Tomato and Imported Provolone and a Half Shaved Angus Roast Beef with Roasted Yellow Peppers, Tomato and Aged Cheddar Cheese on a Sourdough Baguette
BOX-6*

MARINATED VEGETABLE WRAP

*Summer Squash, Red Onion, Tomato, Roasted Peppers, Artichokes, Tofu and Crisp Romaine with a Balsamic Vinaigrette Rolled in a Whole Wheat Flour Tortilla
BOX-7*

A Minimum of 50 Sandwiches Each is required if Ordering More Than (1) Type of Sandwich With Exception of Marinated Vegetable Wrap



LUNCH BUFFETS

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Lunch buffets are designed and priced to be served during the lunch hour.
Lunch menus substituted as dinners will be charged an additional \$18.00++ per person.

ITALIAN LUNCHEON

Heirloom Tomatoes,
Water Packed Mozzarella and Fresh Basil in a
Cracked Peppercorn Balsamic Vinaigrette
~
Tossed Caesar Salad
Romaine Lettuce with a Traditional Caesar
Dressing and Toasted Garlic Croutons
~
Baby Penne Salad
Penne Pasta with Salami, Pepperoni, Black Olives,
and Sweet Peppers in an Asiago Vinaigrette
~
Chicken Milanese
Chicken Breast Dusted in Breadcrumbs,
Herbs and Parmesan Cheese
Served with a Lemon Parsley Butter
~
Sausage & Peppers
Sweet Fennel Sausage with
Caramelized Onions and Sweet Peppers
~
Pasta Orto
Bow Tie Pasta with Mushrooms, Roasted Garlic,
Tomatoes and Artichoke Hearts in a Basil, Arugula
and Lemon Pesto Sauce
~
Warm Focaccia Bread
~
Sicilian Vegetables
With Grated Asiago Cheese and a Hint of Citrus
~
Italian Ice
~
Coffee and Tea Service
LBUF-1

COLD DELI BUFFET

Garden Greens with Assorted Dressings
~
Sonoran Cucumber Salad
~
Tortellini Salad with
Garden Vegetables and Herbal Vinaigrette
~
Angus Roast Beef, Genoa Salami, Honey Cured
Ham, Smoked Breast of Turkey
~
Big Eye Swiss, Aged Cheddar,
Provolone and Pepper Jack Cheeses
~
Crisp Lettuce, Kosher Pickles,
Sliced Tomatoes and Red Onions
~
Assorted Condiments
~
Thick Sliced Bread Assortment
~
Individual Bags of Chips
~
Assortment of Freshly Baked Cookies
~
Coffee and Tea Service
LBUF-2

Add Soup Du Jour

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on lunch buffet is less than 50 guests.



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SOUTH OF THE BORDER

Fiesta Salad
Shredded Iceberg Lettuce with Crisp Tortillas,
Cheddar Cheese, Green Onions, Tomatoes and
Black Olives in a Creamy Poblano Dressing
~
Black Bean Salad
Seasoned Black Beans and Sweet Corn with Cilantro,
Peppers and Onions in a Lime Vinaigrette
~
Fresh Tri Colored Tortilla Chips
with Homemade Salsa
~
Fajitas
Marinated Beef Tenderloin Char grilled with
Tomatoes, Peppers and Onions.
Served with Fresh Hand Stretched Flour Tortillas,
Shredded Jack and Cheddar
Cheese, Guacamole, Sour Cream and Salsa Fresca
~
Chicken Chimichangas
Crisp Tortillas Stuffed with
Shredded Chicken and Mexican Spices
~
Sonoran Rice
Long Grain Rice Simmered in
Rich Vegetable Stock and
Finished with a Cilantro Pesto
~
Borracho Beans
Pinto Beans Simmered in Bacon, Onions,
Tomatoes and Mexican Cerveza
~
Margarita Cheesecake Bars
~
Coffee and Tea Service
LBUF-3

TASTE OF THE SOUTHWEST

Tossed Iceberg and Romaine Lettuce with
Cucumbers, Carrots and Roma Tomatoes with
Buttermilk Ranch Dressing
~
Poppy Seed Citrus Cole Slaw
~
Seasonal Fruit Salad with Berries and Fresh Mint
~
1/3 pound Angus Burgers
~
Jumbo Kosher Hot Dogs
~
Mesquite Grilled Chicken Breast
~
Seasoned Wedge Fries
~
Arizona Kernel Corn with
Kosher Salt and Cracked Pepper
~
Leaf Lettuce, Sliced Tomatoes, Onions and
Pickles, Mayonnaise and Mustard
~
Bakery Fresh Buns and Rolls
~
Smores
Chocolate and Mini Marshmallows on a sweet
Dough Crust
~
Coffee and Tea Service
LBUF-4

Add Beer Braised Bratwurst with Sauerkraut

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PLAZA BUFFET

Tossed Garden Greens with Assorted Dressings
~
Garden Harvest Pasta Salad
~
*Greek Salad with Romaine, Red Onion, Kalamata
Olives and Feta Cheese*
~
Choice of Entrees:
Roast Pork Loin
Apricot Glazed Pork Loin Slow Roasted
~
Seared Sirloin
Rosemary Pinot Nor Jus Lie
~
Citrus Chicken
*Tender Breast Sautéed in Orange
and Lemon Chive Butter*
~
Hibachi Chicken
*Broccoli, Mushrooms, Carrots, Onions,
Peppers, Snap Peas and Chicken Breast in a
Sesame Soy, Ginger Sauce*
~
Baked Salmon
Fresh Salmon Filet with a Tomato Caper Relish
~
Fusilli
*Fusilli Pasta Tossed with Balsamic Marinated,
Grilled
Vegetables and Aged Parmesan*
~
Steamed Rice
With Toasted Almonds and Scallions
~
Vegetable Medley
~
Roast Garlic Mashed Potatoes
~
Raspberry Linzer Bars
~
Coffee and Tea Service
Choice of Two Entrees
Choice of Three Entrees
Choice of Four Entrees
LBUF-5

ALL AMERICAN

Creamy Cole Slaw
~
*Marinated Tomato, Red Onion and Cucumber Salad
in an Apple Cider Vinaigrette*
~
Fried Chicken
Buttermilk Breaded and Lightly Fried
~
BBQ Beef
*Slow Smoked Pulled Beef in a Tangy BBQ Sauce,
Served with Silver Dollar Rolls*
~
Homemade Mac and Cheese
*Tender Elbow Macaroni in a Creamy Cheese
Sauce and Baked Until Golden*
~
Country Mashed Potatoes
*Skin on Red Potatoes Mashed with Fresh Sweet
Cream Butter*
~
Glazed Carrots
Steamed Carrots in a Brown Sugar Glaze
~
Sticky Pecan Squares
~
Coffee and Tea Service
LBUF-6



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TASTE OF ASIA

*Oriental Salad,
Seasonal Garden Greens with Tofu,
Red and Yellow Peppers, Fresh Cilantro,
Bean Sprouts and Mushrooms Tossed with a
Seasoned Rice Wine Vinaigrette*
~
*Asian Vegetable Salad
Summer Squash, Zucchini, Carrots, Green Onions
And Thai Basil Garlic Chili Soy Vinaigrette*
~
*Tempura Chicken
Crispy Breast of Chicken Tossed in a
Spicy Oriental Glaze*
~
*Shrimp Lo Mein
Fresh Lo Mein Noodles, Bok Choy, Green Onions
And Staw Mushrooms tossed with a Garlic Oyster
Sauce and Wok Seared Shrimp*
~
*Orange Peel Beef
Tender Beef with a Chili Bean Sauce, Orange Peels,
Scallions, Garlic, Snap Peas and Carrots*
~
Steamed Jasmine Rice with Baby Chives
~
Sesame Broccoli and Red Peppers
~
Coconut Magic Bars
~
Fortune Cookies
~
*Coffee and Tea Service
LBUF-7*

LIGHTER SIDE LUNCH

Vegetable Barley Soup
~
Fresh Fruit Salad
~
Crisp Garden Green Salad
~
Leaf Spinach
~
*Accompanied with various toppings:
Sliced Hothouse Cucumbers, Plum Tomatoes,
Red Onions, Shredded Carrots, Sliced Mushrooms,
Olives, Garbanzo Beans, Garlic Croutons,
Shredded Cheeses, Sliced Smoked Turkey Breast,
Grilled Breast of Chicken*
~
*Homemade Ranch Dressing
Fat Free Raspberry Vinaigrette*
~
*Whole Wheat, Sunflower and
Sesame Rolls with Butter*
~
Lemon Bars
~
*Coffee and Tea Service
LBUF-8*

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