



## **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



## **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*

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

**3**



## **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 LUNCHES**

*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*

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**5**



## **LUNCH BUFFETS**

*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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6



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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*

~

*Smares*

*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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7



## **LUNCH BUFFETS**

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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 Capers 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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8



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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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10