

# Lunch

THE CRYSTAL BALLROOM & LOUNGE



# Lunch Buffets

## **Classic Deli Buffet**

sandwiches or wraps (lean roast beef, roasted turkey, tuna, and/or vegetable) with pesto pasta salad, garden green salad, homemade chips, pickles, seasonal whole fruit, iced tea, and gourmet coffee service

## **Taste of Asia** <sup>(GF)</sup>

chicken teriyaki, pepper steak, soy tofu with vegetables, sweet and sour soup, napa cabbage with miso dressing, sticky rice, spicy green beans, and green tea ice cream

## **Executive Buffet**

sandwiches or wraps (lean roast beef, roasted turkey, tuna, and/or vegetable) with caprese salad, soup du jour, homemade chips, pickles, seasonal whole fruit, dessert bars, iced tea, and gourmet coffee service

## **Taco Bar** <sup>(GF)</sup>

spicy ground beef, chipotle chicken, and/or roasted vegetable tacos (soft or hard shell) with jack cheese, lettuce, tomatoes, lime cilantro cream, black olives, onions, pico de gallo, guacamole, rice and beans, tortilla soup, and homemade flan

## **Viva l'Italia**

spaghetti with homemade meatballs, chicken cacciatore, penne pasta with pesto alfredo sauce, garlic bread, caesar salad, minestrone soup, antipasti platter with marinated vegetables, cured meats and cheeses, and tiramisu

## **American Slider Bar** <sup>(GF)</sup>

bbq beef and shredded chicken sliders with cheddar cheese, caramelized onions, tomatoes, lettuce and pickles with garden salad, potato salad, jalapeno salad, and homemade apple pie

## *Plated Entrées*

Includes entrée, soup or salad, dessert, iced tea, and gourmet coffee service.

### **Strawberry Chicken Salad** <sup>(GF)</sup>

grilled breast of chicken, mixed greens, arugula, red pepper, and a poppy seed dressing

### **Quiche Lorraine** <sup>(GF)</sup>

pie slice of quiche with field greens, dried cranberries, roasted walnuts, and a balsamic vinaigrette

### **Grilled Beef Burger**

topped with lettuce, tomato, onion, and your choice of swiss, cheddar, or provolone cheese with homemade chips and a pickle (black bean or turkey burgers also available)

### **Seared Salmon Salad** <sup>(GF)</sup>

grilled salmon, mixed greens, oranges, radish, cucumber, avocado, and a lemon vinaigrette

### **Hazelnut Chicken** <sup>(GF)</sup>

served on a bed of dried cherry reduction sauce with seasonal vegetables and au gratin potatoes

### **Steak Tips** <sup>(GF)</sup>

bourbon steak tips topped with crispy onions and a side of roasted baby red potatoes and herb green beans

### **Ahi Tuna Steak** <sup>(GF)</sup>

seared tuna with balsamic butter sauce, thyme mashed potatoes, and sugar snap peas

### **Herb Crusted Whitefish** <sup>(GF)</sup>

served with garlic mashed potatoes and green bean bundles

### **Grilled Flat Iron Steak** <sup>(GF)</sup>

served with garlic mashed potatoes, julienne vegetables, and mushroom demi-glace

### **Shrimp Scampi** <sup>(GF)</sup>

sautéed shrimp and pasta in a butter, garlic, and lemon sauce

## Salads

### **Classic Caesar Salad**

crispy romaine, parmesan cheese, and homemade croutons served with caesar dressing

### **Poached Pear Salad**

mesclun greens and cabernet poached pear with herb boursin cheese served with candied walnuts and raspberry pomegranate vinaigrette

### **House Signature Salad**

mixed greens, cucumbers, diced tomatoes, and carrots served with champagne vinaigrette

## Soups

tomato basil  
lobster bisque  
chicken and rice  
potato leek  
chilled gazpacho

## Desserts

raspberry sorbet <sup>(GF)</sup>  
lemon sorbet <sup>(GF)</sup>  
cheesecake  
white chocolate mousse <sup>(GF)</sup>  
caramel swirl cake  
chef's custom-created desserts