

## **BOXED LUNCH ITEMS**

*All Sandwiches Are Packed in a Deli Box with the Following Accompaniments:*

*Your Choice of Pasta or Fruit Salad*

▷

*An Individual Bag of Potato Chips*

▷

*Your Choice of Fudge Nut Brownies or Freshly Baked Cookies*

▷

*Individual Condiments, Serving Utensils, & Napkins*

▷

**Beverage Not Included**

### **TUNA SALAD CROISSANT**

*White Albacore Tuna Salad (Dolphin-Safe)  
Topped with Sliced Tomatoes, Red Onion & Leaf  
Lettuce Served on a Flaky Croissant*

**\$19.00 Per Person**

### **CLUB CROISSANT SANDWICH**

*Deli-Sliced Turkey & Ham, Crisp Bacon, Swiss  
Cheese, Fresh Sliced Tomatoes & Lettuce Served  
on a Flaky Croissant*

**\$19.00 Per Person**

### **TURKEY WRAP**

*Chile-Glazed Turkey Breast,  
Maple Pepper Bacon, Tomatoes, Corn and  
Pepper Jack Cheese  
Rolled in a Red Chile Tortilla*

**\$19.00 Per Person**

### **TERIYAKI CHICKEN BREAST SANDWICH**

*Chilled Grilled Teriyaki Chicken Breast with  
Sliced Tomatoes, Lettuce & Provolone Cheese  
Served on a French Roll*

**\$19.00 Per Person**

### **HEALTHY VEGETARIAN**

*Fresh Sliced Cucumbers, Tomatoes, Red Onion,  
Alfalfa Sprouts, Leaf Lettuce & Provolone  
Cheese Served on Italian Focaccia*

**\$19.00 Per Person**

### **ITALIAN HOAGIE**

*Prosciutto, Capicola, Salami, Mozzarella  
Cheese, Pepperoni, Sliced Tomatoes, Leaf  
Lettuce & Italian Dressing Served on a French  
Roll*

**\$19.00 Per Person**

### **ROAST BEEF SANDWICH**

*Deli-Sliced Roast Beef, Sliced Tomatoes, Shredded Lettuce & Cheddar Cheese  
Served on Marble Rye*

**\$19.00 Per Person**

***Meal prices are based upon groups of 25 people minimum.  
A \$75.00 service fee will be assessed if less than 25 people are guaranteed..***

***\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax***

## **LIGHT LUNCHESES**

### **SERVED CHILLED**

*All Light Luncheon Selections Include Soup Du Jour, Gourmet Bread Basket and Your Choice of Dessert.  
Also accompanied by Gourmet 100% Arabica Coffee, Decaffeinated Coffee, Assorted Celestial Teas, Iced Tea & Iced Water*

#### **THE ULTIMATE CAESAR SALAD**

*Caesar Salad Paired with Chilled Grilled Hanger Steak and Chicken Breast with a Sundried Tomato Pesto & Parmesan Crisp*

**\$20.75 Per Person**

#### **WESTERN SALMON WRAP**

*Chipotle Grilled Salmon with Maple Pepper Bacon & Ancho Chile Aioli  
Wrapped in a Soft Red Chile Tortilla  
Orzo Salad*

**\$21.25 Per Person**

#### **HOUSE SMOKED CITRUS CHICKEN SALAD**

*Smoked Breast of Chicken Over Tossed Greens with Tomatoes, Corn & Crisp Fried Onion Straws  
Served with Citrus Cilantro Vinaigrette*

**\$21.00 Per Person**

#### **TURKEY CLUB WRAP**

*Chile Glazed Turkey Breast, Maple Pepper Bacon, Tomatoes, Corn & Pepper Jack Cheese  
Rolled in Soft Spinach Tortilla  
Chilled Pasta Salad*

**\$20.75 Per Person**

#### **STEAK & BLEU CHEESE COBB SALAD**

*Grilled New York Steak & Mixed Greens Tossed in Blue Cheese Vinaigrette, Topped with  
Bands of Gorgonzola Cheese, Maple Pepper Bacon, Tomatoes & Crisp Fried Onions*

**\$21.50 Per Person**

#### **MEDITERRANEAN SOUP & SANDWICH**

*Chef's Selection of Seasonal Soup accompanied by a Grilled Breast of Chicken with Fresh Mozzarella and Roma Tomatoes, served over Pheasant Bread. Dressed with a Roasted Red Pepper Pesto and a Baby Lettuce Salad.*

**\$20.75 Per Person**

**\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## **LUNCHEON ENTRÉES**

### **ANCHO CHICKEN**

Ancho Chile Rubbed Breast of Chicken with Ancho Cream and Crisp Jalapeno Onion Straws Served with Sweet Onion Mashed Potatoes  
**\$24.00 Per Person**

### **SCALLION ENCRUSTED TUNA**

Scallion Encrusted Tuna Steak Seared and Sliced. Served medium rare over Asian Slaw with Saki Vinaigrette  
**\$26.00 Per Person;** (Maximum 200 People)

### **GRILLED CHICKEN CITRON**

Winged Breast of Chicken Marinated in Lemon & Lime Juice White Wine & Herbs with Lemon Butter Sauce. Served with Basmati Blended Rice  
**\$24.00 Per Person**

### **PAN SEARED RUBY RED TROUT**

Served over Spicy Roasted Poblano Grits with Jicama Tomatillo Salsa  
**\$24.95 Per Person**

### **CHILI RUBBED FILET**

Tender Grilled Filet of Beef Rubbed with Flavorful Chili Blend and Topped with Honey Chipotle Demi Glace. Served with Red Skin Mashed Potatoes  
**Market Price**

### **SLOW ROASTED CHICKEN**

Slow Roasted Chicken Topped with Traditional Ratatouille Made with Summer Squash, Zucchini, Tomatoes and Garlic. Served with Onion & Parmesan Risotto  
**\$23.00 Per Person**

### **BRAISED BONELESS SHORT RIBS**

Beef Short Ribs Slowly Braised to Tender Perfection with Bourbon Demi Glace Served with Roasted Corn & Gorgonzola Risotto  
**\$25.95 Per Person**

### **GRILLED HADDOCK PICATTA**

Grilled Filet of Haddock with Lemon Caper Butter Sauce Served over Linguine  
**\$24.95 Per Person**

### **LEMON PEPPER CHICKEN**

Marinated Lemon Pepper Grilled Chicken with Chicken Jus Lie & Basil Infused Olive Oil Served Over Spinach Linguine  
**\$23.00 Per Person**

### **NEW YORK STRIP STEAK**

8oz. Grilled New York Strip Steak with Bourbon Glazed Onions Served with Yukon Gold Twice Baked Potato  
**Market Price**

### **TUSCAN CHICKEN ROULADE**

Chicken Breast Roulade Stuffed with Mozzarella, Sun-dried Tomatoes and Fresh Basil. Served with Garlic Orzo  
**\$24.00 Per Person**

### **ROASTED COD WITH PAN CHOWDER**

Oven Roasted Cod Filet with Traditional Light Chowder, Tender Potatoes and Mini Clams  
**\$24.95 Per Person**

### **WESTERN PLAINS BUFFALO MEATLOAF**

Buffalo Meat Loaf with Pan Gravy Topped with Crisp Jalapeno Onion Straws. Served Over Colorado Gold Mashed Potatoes  
**\$25.00 Per Person**

### **ORCHARD CHICKEN**

Winged Breast of Chicken Roasted with Rosemary and Apple Glace. Served with Parslied New Potatoes  
**\$24.00 Per Person**

### **CHICKEN TORTELLINI ALFREDO**

Grilled Sliced Chicken Breast with Tortellini in a Creamy Alfredo Sauce  
**\$23.00 Per Person**

### **HERB ENCRUSTED SWORDFISH**

Broiled Swordfish with Mustard Herb Crust Served with Pesto Mashed Potatoes  
**\$25.95 Per Person**

**\*Please Choose a Starter & Dessert to Accompany Your Luncheon**  
**\*\*Above Selection Subject to 20% Service Charge and 7.7% State Tax**

## **CHILLED LUNCHEON BUFFETS**

### **EXECUTIVE DELI BUFFET**

*Soup Du Jour*

*Pasta Salad Florentine*

*Cole Slaw*

*Creamy Potato Salad, Homemade Daily*

*Tossed Garden Salad*

*Kettle Potato Chips*

*Sandwich Makings to Include:*

*Pastrami*

*Smoked Ham*

*Smoked Turkey Breast*

*Roasted Top Round of Beef*

*Tuna Salad*

*Deli Cheese Selection of Smoked Cheddar, Provolone, Baby Swiss & Muenster Cheeses*

*Served with Crocks of Pommery Mustard, Pesto Mayonnaise*

*& Cranberry Horseradish Sauce and Jars of Kosher Pickles*

*Deli Bread Selection of Rye, Wheat, Rosemary Lavosh, Sourdough and Cranberry Walnut Breads*

*Chefs Seasonal Selection of Taste Tempting Treats for Dessert*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

**\$24.95 Per Person**

**\*\* Minimum 25 guests**

**A \$5.00 Per Person Premium will be Applied to Groups of Less Than 25 Guests**

A \$75.00 service fee will be assessed if less than 25 people are guaranteed

**\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## ***CHILLED LUNCHEON BUFFETS CONTINUED...***

### ***TUSCAN BUFFET***

*Ficelles and Flatbreads*  
*Soup Du Jour*

*Antipasto Display*  
*Mediterranean Salad*  
*Fresh Slices of Mozzarella & Tomato*  
*Grilled Vegetable Salad*

*Chilled Grilled Breast of Chicken with Roasted Pepper & Fresh Rosemary*  
*Chilled Sliced Top Round of Beef with Roasted Peppers*

*Pasta Florentine with Shaved Parmesan Cheese*  
*Berries & Whipped Cream*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$24.95 Per Person***

### ***GRAB N GO SANDWICH BUFFET***

*Pesto Potato Salad*  
*Marinated Pasta Salad*  
*Kettle Potato Chips*

*A Selection of Deluxe Sandwiches to Include:*  
*Turkey Wrap in Spinach Tortilla*  
*Roast Beef on Focaccia with Mozzarella & Roasted Peppers*  
*Smoked Ham & Baby Swiss on Rye*

*Fresh Fruit Salad*  
*Assorted Homemade Cookies*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$24.00 Per Person***

***\*\* Minimum 25 guests***

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## ***HOT LUNCHEON BUFFETS***

### ***COWBOY COOKOUT***

*Biscuits & Butter*  
*Cast Iron Jalapeno Corn Bread*

*Bison 5 Bean Chili*

*Allies American Grille Salad*  
*Black Bean & Corn Salad*

*Baby Back Ribs*  
*Ancho Chili Chicken*  
*Smoked Brisket of Beef*

*Gratinee Potato Casserole with Chile Jack Cheese*  
*Brown Sugar Baked Beans*

*Assorted Warm Fruit Cobbler*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$27.50 Per Person***

### ***ALL AMERICAN DINER***

*Mini Wholegrain and White Rolls*

*Soup Du Jour*

*Tossed Garden Salad with Creamy Ranch Dressing*  
*Cucumber & Tomato Salad with Vinaigrette*

*Cottage Cheese*  
*Pickled Beets*

*Meat Loaf with Pan Gravy & Sauteed Onions*  
*Southern Fried Chicken*

*Mashed Potatoes with Country Gravy*  
*Honey Glazed Carrots*

*Banana Chocolate Bread Pudding*  
*Cherry Cobbler with Vanilla Sauce*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$25.95 Per Person***

***\*\* Minimum 25 guests***

***A \$5.00 Per Person Premium will be Applied to Groups of Less Than 25 Guests***

***A \$75.00 service fee will be assessed if less than 25 people are guaranteed***

***\*\*Above Selections Subject to 20% Service Charge and 7.7% State T***

## ***HOT LUNCHEON BUFFETS CONT'D...***

### ***ITALIAN BUFFET***

*Garlic Bread & Ficelles*

*Minestrone Soup*

*Antipasto Display*

*Italian Salad*

*Fresh Mozzarella & Roma Tomato with Balsamic Vinaigrette*

*Baked Ziti*

*Vegetable Lasagna*

*Chicken Parmesan*

*Ratatouille*

*Asparagus Risotto*

*Cannolis & Tiramisu*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$26.95 Per Person***

### ***BURGERS, BRATS & DOGS***

*Cole Slaw*

*Texas Red Skin Potato Salad*

*Kettle Potato Chips*

*Bratwurst with Sauerkraut*

*Grilled Chicken Breast and Grilled Burgers*

*with appropriate fixings to Include:*

*Lettuce, Tomato & Onion*

*Sliced Cheeses*

*Haagen Daz Ice Cream Bars & Frozen Fruit Bars*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$24.50 Per Person***

***\*\* Minimum 25 guests***

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***A \$75.00 service fee will be assessed if less than 25 people are guaranteed***

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## **STARTERS**

*~ Select a Starter for Your Lunch or Dinner ~*

### **SOUTHWESTERN SALAD**

*Crisp Romaine with Tossed Posole, Roma Tomatoes, Jicama & Peppers Dressed with a Cilantro Lime Vinaigrette*

### **CAESAR SALAD**

*Crisp Romaine, Croutons, Parmesan Cheese, Cracked Pepper, and Traditional Creamy Caesar Dressing*

### **MEDITERRANEAN SALAD**

*Seasonal Greens with Feta Cheese, Ripe Olives & Tomatoes with Basil Balsamic Vinaigrette*

### **SPRING BERRY SALAD**

*Mixed Greens with Toasted Pecans, Sliced Strawberries and Blueberries  
With Balsamic Dressing*

### **ASPARAGUS SALAD**

*Crisp Radicchio & Endive with Grilled Asparagus Spears, Roma Tomato & Mushrooms  
with Roasted Garlic Vinaigrette*

### **VINTNER'S SALAD**

*Tossed Field Greens & Bibb Lettuce, Baby Pear Red & Yellow Tomatoes, Walnut Pieces, Feta Cheese & a Red Wine Vinaigrette Dressing*

### **FIELD GREEN SALAD**

*with Parmesan Snow Flakes, Freshly Ground Pepper and a Virgin Olive Oil Vinaigrette*

### **ITALIAN SALAD**

*Patch of Field Greens, Sliced Roma Tomatoes, Shredded Mozzarella Cheese, Pinenuts & Basil Vinaigrette Dressing*

### **AUTUMN SALAD**

*Seasonal Greens with Dried Cranberries & Gorgonzola Cheese with Apple Shallot Vinaigrette*

### **SOUP**

*Allow us to Suggest a Warm Seasonal Soup to Compliment Your Meal*

### **ALLIE'S AMERICAN GRILLE SALAD**

*Romaine, Radicchio, Spinach, Roma Tomatoes, Cucumbers, Black Olives & Croutons with Red Wine Vinaigrette*

### **SPINACH SALAD**

*with Toasted Pinenuts Tossed with Bermuda Onions & Honey Dijon Vinaigrette*

### **WINTER SALAD**

*Baby Greens with Dried Green Apple, Bleu Cheese Crumbles & Tomatoes with Maple Walnut Vinaigrette*

### **PARMESAN BASKET**

*Choose to Upgrade Any Salad by Serving in a Crisp & Delicate Parmesan Basket  
**\$3.00 Additional Per Person***

## **ENHANCED STARTERS**

### **HONEY SMOKED TROUT & SALMON**

*With Crème Fraiche & Petite Greens*

*Topped with a Poppy Seed Cracker*

*\$5.00 Per Person*

### **CHILI CHEESECAKE & PRAWN**

*A Spicy Twist on the Traditional Cheesecake with Blue Corn Tortilla Crust*

*Accompanied by a Tequila Prawn*

*\$4.50 Per Person*

### **CELEBRATION SALAD**

*Field Greens with Dried Apple Rings, Dried Cherries,  
Honey Roasted Pumpkin Seeds & a Boursin Crostini with  
Pomegranate Vinaigrette*

*\$3.00 Per Person*

### **GRILLED VEGETABLE SALAD**

*A Striking Presentation of Tiered Vegetables Including  
Zucchini, Yellow Squash, Spinach, Tomatoes and Boursin Cheese*

*\$4.00 Per Person*

### **UPSIDE DOWN CAESAR SALAD**

*A Non-traditional Presentation of Pecorino Romano Custard atop a Parmesan Crisp and*

*A pool of Tangy Caesar Dressing. Topped with Chopped Crisp Romaine Lettuce*

*\$4.00 Per Person*

### **TEQUILA PRAWN SALAD**

*Tequila Marinated Chargrilled Prawns*

*Served with Cilantro, Jicama & Field Greens and Cilantro Lime Vinaigrette*

*\$6.00 Per Person*

### **CLASSIC STEAKHOUSE SALAD**

*Crisp Wedge of Iceberg with Crumbled Bleu Cheese & Beefsteak Tomatoes*

*\$4.00 Per Person*

### **FRESH MOZZARELLA & TOMATO SALAD**

*Housemade Mozzarella, Fresh Sliced Tomatoes & Basil Chiffonade*

*Drizzled with Basil Infused Olive Oil & Balsamic Vinegar*

*\$4.00 Per Person*

### **POACHED PEAR & FIELD GREEN SALAD**

*With Caramelized Walnuts & Oven Dried Apples,*

*Vanilla with a Bean Mustard Vinaigrette*

*\$4.00 Per Person*

### **CHILLED GOAT CHEESE SALAD**

*Served with Chilled Ratatouille*

*On a Bed of Baby Greens and Grilled Endive*

*\$4.00 Per Person*

**\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## **DESSERTS**

*Select a Delicious Sweet to Compliment Your Lunch or Dinner*

### **CRISP BERRY TART**

*A Rich Frangipane Crust Layered with Pastry Cream & Fresh Seasonal Berries*

### **MILE HIGH CHOCOLATE CAKE**

*Dark Chocolate Sponge Cake with Chocolate Ganache and Nougat. Topped with Chopped Pistachios*

### **KEY LIME PIE**

*Thick Cookie Crust with Tangy Lime Custard Topped with Whipped Cream, Candied Lime and Raspberry Sauce*

### **CHOCOLATE CHOCOLATE MOUSSE**

*A Grand Presentation of Dark & White Chocolate Mousse with Grand Mariner and Almond Brittle*

### **FRESH FRUIT NAPOLEON**

*Thin Layers of Puff Pastry Filled with Fresh Pastry Cream and Berries. Topped with Chocolate and Vanilla Cream Swirls*

### **PECAN CARAMEL CHEESECAKE**

*New York Style Fudge Marble Cheesecake with Pecan Caramel Sauce*

### **APPLE STRUDEL**

*Flavorful Flaky Pastry Filled with the Season's Best Apples, Nuts, Raisins & Cinnamon with Vanilla Cream Sauce*

### **COCONUT TART**

*Rich Creamy Coconut Custard with Crisp Banana Chips*

### **FRESH SEASONAL BERRIES**

*Fresh Berries and Mint with a Chantilly Cream, Fried Bread & a Chambord Sauce*

### **WARM BREAD PUDDING**

*A Moist Bread Pudding Flavored with Dark & White Raisins, Cinnamon & Pecans Served Warm with a Whiskey Sauce & Vanilla Cream*

### **CARROT SUPREME CAKE**

*Two Layers of Carrot Cake with Walnuts, Raisins and Pineapple with Rich Cream Cheese Icing*

### **STRAWBERRY SHORTCAKE**

*Buttery Poundcake Layered with Strawberries and Whipped Cream, Garnished with Chocolate Sauce and a Chocolate Covered Strawberry*

### **LEMON FLAN TART**

*Butter Crust Filled with Citrus Glaze and Lemon Flan. Accented with Berries & Raspberry Sauce*

### **TIRAMISU**

*Tender Sponge Cake Soaked in Kahlua & Espresso with Mascarpone Cheese*

### **LEMON MOUSSE CHEESECAKE**

*Rich Lemon and Bavarian Cream Cheese Layers Decorated with Whipped Cream & Sliced Toasted Almonds*

### **SOUR CHERRY CHEESECAKE**

*Traditional New York Cheesecake with Sour Cherry Compote*

**\*\* Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## **ENHANCED DESSERTS**

**Select an Enhanced Dessert to Compliment Your Lunch or Dinner**

**ALMOND TUILE BASKET**

*Filled with Champagne Steeped Fruit  
and Berries with Raspberry Mousse*  
**\$3.00 Additional Per Person**

**CHOCOLATE WAVE**

*Edible Chocolate Wave Imprinted with Tiny  
Stars, Presented with Tiramisu, Chocolate  
Strawberry and a Petit Four on a Painted Plate*  
**\$3.00 Additional Per Person**

**CHOCOLATE MACADAMIA NUT PIE**

*Chocolate Cookie Crust with a Chocolate  
Macadamia  
Mousse Filling Topped with Fresh Whipped  
Cream  
And Chocolate Shavings.*  
**\$3.00 Additional Per Person**

**CHOCOLATE PEARS SUPERB**

*Poached Pear with Rich Chocolate and  
Raspberry Sauces atop Short Cake*  
**\$3.00 Additional Per Person**

**STAR CUP DESSERT**

*Dark Chocolate Star Cup Filled with White  
Chocolate Mousse and Fresh Berries on a  
Raspberry Painted Plate*  
**\$3.00 Additional Per Person**

**WARM CHOCOLATE BOMBE**

*Traditional Chocolate Bombe with Warm  
Chocolate Inside Served with Vanilla and  
Raspberry Sauces*  
**\$3.00 Additional Per Person**

**CREME BRULEE**

*Light Custard with Brown Sugar Gratinee  
And Berries*  
**\$3.00 Additional Per Person**

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