

# LUNCH

## PLATED LUNCH

Includes Choice of Salad, Entrée & Dessert  
Fresh Artisan Baked Rolls & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Iced Tea

## SOUP OR SALAD

Select One

Chop Chop Salad with Heirloom Tomato, Radish, Scallion, Hard Boiled Egg, Applewood Bacon, Ranch Dressing

Caesar Salad with Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

Arugula Salad with Dried Cherries, Candied Pecans, Chèvre Cheese, Balsamic Vinaigrette

Chicken Tortilla Soup

Ginger Butternut Squash Soup

Garden Minestrone

## PLATED COLD ENTRÉES

Select One

Hickory Smoked Turkey Breast, Aged Cheddar, Heirloom Tomato, Mesclun Greens, Grilled Scallions in a Whole Wheat Tortilla,  
with Sweet Corn Chow Chow, Honey Dijon Mustard

\$25

Four Corners Chicken  
Fire-Roasted Chile Lime Chicken, Cherry Tomatoes,  
Red Onions, Jicama, Chipotle Aioli in Avocado with Black Bean Salad

\$26

Rosemary Scented Chicken Breast, Smoked Provolone Cheese, Charred Red Onion, Marinated Tomatoes, Romaine Lettuce on Focaccia,  
with Balsamic Marinated Vegetable Medley, Roasted Red Pepper Mayonnaise

\$26

Peppercorn Roast Beef, Havarti Cheese, Heirloom Tomato, Bibb Lettuce on Ciabatta  
with Maple Black Pepper Carrot Salad, Herb Mayonnaise

\$29

Mediterranean Shrimp  
Harissa Grilled Shrimp, Cucumber, Heirloom Tomato, Lemon Garlic Sauce over Quinoa

\$29

Chilled Seared Ahi Tuna  
Japanese Quick Pickled Vegetables, Brown Sushi Rice, Toasted Sesame, Soy Ginger Gastrique

\$31

Prices subject to 8.9% Sales Tax and 2.4% Service Charge.  
Should you wish to choose more than one option please consult with your Convention Services Manager. Additional charges apply.

# LUNCH

## PLATED HOT ENTRÉES

Select One

Portobello Ravioli  
Spinach, Cream, Tomato Confit, Parmesan Cheese

\$30

Lemon Rosemary Roast Chicken  
Grilled Lemon, Italian Parsley Pesto,  
Garlic Mashed Potatoes, Broccolini

\$38

Chicken Paella  
Boulder Sausage Chorizo, Saffron Risotto,  
Roasted Peppers, Charred Scallion

\$40

Grilled Filet of Salmon  
Orange Fennel Salad, Black Walnut Rice Pilaf,  
Poached Asparagus, Citrus Beurre Blanc

\$44

Pan Roasted Flat Iron Steak  
Herbed Cottage Fries, Chianti Reduction, Pea Tendrils

\$45

## PLATED DESSERTS

Select One

Chocolate Blackout Cake  
Chocolate Mousse, Raspberry Chocolate Crunch  
Chocolate Brilliance Glaze

Carrot Cake  
Caramelized White Chocolate Cream Icing  
Rum Soaked Apricots, Golden Raisins

Vanilla Bean Cheesecake  
Fresh Fruit Compote, Lemon Cremeux  
White Chocolate Croquant

Apple & Tart Cherry Pie  
Almond Nougat Cream, Brown Butter Streusel

Chocolate Cream Pie  
Roasted Bananas, Passion Fruit Meringue

Prices subject to 8.9% Sales Tax and 24% Service Charge.  
Should you wish to choose more than one option please consult with your Convention Services Manager. Additional charges apply.

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## BOXED LUNCHES

All Sandwiches Come with Lettuce, Tomato, and Onion  
Whole Fresh Fruit, Potato Chips,  
Cookie, Mustard & Mayonnaise, Soft Drink

### Select Two & One Vegetarian

Hickory Smoked Turkey Breast, Aged Cheddar Cheese, Ciabatta  
Peppered Roast Beef, Smoked Cheddar Cheese, Ciabatta  
Black Forest Ham, Swiss Cheese, Butter Croissant  
Grilled Chicken Breast, Thai Peanut Sauce, Asian Slaw, Whole Wheat Wrap  
Ham, Salami, Capicola, Provolone Cheese, Oil & Vinegar, Ciabatta  
Grilled Seasonal Vegetables, Roasted Bell Peppers, Ciabatta

\$32

## THE DELI

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

### Soup of the Day

Southwestern Potato Salad, Cranberry Almond Coleslaw, Seasonal Fruit Salad, Pesto Pasta Salad

Black Forest Ham, Oven Roasted Turkey, Braised Corn Beef, Peppered Roast Beef  
Aged Cheddar Cheese, Smoked Provolone, Monterey Jack, & Swiss Cheese  
Shaved Lettuce, Sliced Tomato & Onion, Dill Kosher Pickles  
Whole Grain Mustard, Mayonnaise, Garlic Aioli, Creamy Horseradish  
Texas Toast, Whole Wheat, Sourdough & Rye Breads

Chocolate Chip Cookies, Toffee Brownies, Seven Layer Bars, Lemon Bars

Freshly Brewed Regular & Decaffeinated Coffee  
Iced Tea

\$38

## ENHANCEMENTS

Grilled Vegetable Salad	\$6.00 per Guest
Chicken Pecan Salad	\$6.00 per Guest
Lemon Herb Tuna Salad	\$6.00 per Guest
Shrimp and Avocado Salad	\$6.00 per Guest

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# LUNCH

## AMERISTAR LUNCH BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

### COLD SELECTIONS

Select Two

Traditional Caesar Salad  
House Salad with Ranch Dressing & Balsamic Vinaigrette  
Marinated Tomato and Olive Salad  
Southwestern Potato Salad  
Grilled Vegetable and Quinoa Salad  
Thai Sweet Chili Cucumber & Daikon Salad

### HOT SELECTIONS

Select Two

Oven-Roasted Pork Loin, Fire Roasted Apples, Stranahan's Whiskey Sauce  
Rotisserie Chicken, Paprika Parsley Sauce  
Red Thai Curry Chicken, Sweet Potato, Edamame, Mushroom, Cilantro, Scallion  
Chicken Marsala, Thyme Roasted Mushroom, Roasted Garlic, Wine Butter Sauce

Italian Sausage & Peppers, Chianti, Roma Tomatoes  
Hickory Smoked Tri-Tip of Beef, Jersey Boy BBQ Sauce  
Braised Beef Brisket, Roasted Root Vegetables, Burgundy Wine  
Blackened Salmon, Cajun Shrimp Sauce, Grilled Lemon

### ACCOMPANIMENTS

Select Two

Baked Tortellini  
Macaroni & Cheese  
Roasted Fingerling Potatoes  
Cheddar Au Gratin Potatoes  
Garlic Smashed Potatoes  
Steamed Jasmine Rice  
Black Walnut Rice Pilaf

### VEGETABLE

Chef's Fresh Seasonal Vegetables

### DESSERTS

Assorted Mini Desserts

Freshly Baked Rolls with Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Iced Tea

\$42

Additional Hot Selection add \$5 per Guest

LUNCH  
MESA VERDE LUNCH BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

**COLD SELECTIONS**

Select Two

Southwestern Potato Salad  
Tossed Greens with Corn & Jicama, Cilantro Lime Dressing  
Fresh Fruit Salad  
Chipotle Cabbage Salad

**HOT SELECTIONS**

Select Two

Chicken Enchiladas, Green Enchilada Sauce  
Chicken Fajitas, Sautéed Onions & Peppers, Flour Tortillas  
Beef Enchiladas, Red Sauce  
Beef Fajitas, Sautéed Onions & Peppers, Flour Tortillas  
Beef Tacos  
Cheese Quesadillas  
Grilled Pork Chops, Salsa Verde  
Grilled Chorizo with Peppers & Onions  
Pork Tamales

**ACCOMPANIMENTS**

Spicy Black Beans  
Roasted Corn Medley  
Chips & Salsa  
Spanish Rice  
Refried Beans  
Cheddar Cheese, Onions, Lettuce  
Sour Cream & Guacamole

**DESSERT**

Mexican Wedding Cake  
Chocolate Tres Leches Cake  
Churros  
Mexican Chocolate Cream

Freshly Brewed Regular & Decaffeinated Coffee  
Iced Tea

\$42

Additional Hot Entrée add \$5 per Guest

# LUNCH

## WESTERN LUNCH BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$5 per Guest

### COLD SELECTIONS

Select Two

Tossed Greens BBQ Ranch Dressing  
Tomato & Cucumber Salad  
Fresh Fruit Salad  
Coleslaw  
Roasted Potato Salad  
Macaroni Salad

### HOT SELECTIONS

Select Two

Fried Chicken  
BBQ Chicken  
Rotisserie Chicken  
BBQ Beef Brisket  
Colorado Chili with Onions & Cheddar Cheese  
Pulled Pork Sandwiches  
Grilled Pork Chops  
Fried Catfish  
Grilled Brook Trout

### ACCOMPANIMENTS

Select Two

Macaroni & Cheese  
Oven Roasted Potatoes  
Baked Beans  
Corn on the Cob  
Green Beans  
Bacon & Chive Smashed Potatoes  
Buttery Smashed Potatoes  
Homemade Kettle Chips

### DESSERT

Assorted Miniature Desserts

Corn Bread & Biscuits  
Freshly Brewed Regular & Decaffeinated Coffee  
Iced Tea

\$44

Additional Hot Entrée add \$5 per Guest

# LUNCH

## BUFFET ADDITIONS

### Slider Bar

Lettuce, Tomato & Pickles

Select Two

Buffalo Chicken  
Chicken Parmesan  
BBQ Pork  
French Dip  
Meatball  
Traditional

\$10

### Flat Bread Bar

Bread Sticks & Parmesan Cheese

Select Two

Tomato Mozzarella  
Spinach Artichoke  
BBQ Chicken  
Italian Sausage

\$11

### Chicken Wing Bar

Traditional & Boneless Wings with Carrots, Celery, Bleu Cheese & Ranch Dressing

Select Three Sauces

Mild  
Medium  
Hot  
Honey BBQ

Garlic Parmesan  
Sweet Chile  
Chipotle Lime  
Smokey BBQ

\$11

### Wrap Bar

Select Three

**Grilled Chicken Caesar**-Grilled Chicken, Romaine, Parmesan Cheese, Garlic Croutons

**Pesto Turkey**- Oven Roasted Turkey, Spinach, Asiago Cheese, Red Peppers, Basil Pesto

**Teriyaki Chicken**- Marinated Chicken, Mixed Vegetables, Red Onions, Cabbage

**Roast Beef**- Roast Beef, Sharp Cheddar Cheese, Horseradish, Caramelized Onions, Romaine

**Vegetable**-Grilled Wild Mushroom, Roasted Red Peppers, Red Onion, Balsamic, Fresh Basil

\$14

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