

# LUNCH BUFFETS

Minimum of 25 people (Add \$50.00 when fewer than 25 people are served)  
*All Buffets include Gourmet Coffee, Tazo Teas and Soft Drinks*

## **PASTA BUFFET**

*Penne Pasta and Spinach Fettucine  
Served with Bolognese Sauce and Vegetarian Marinara Sauce  
Grilled Vegetable Antipasto Salad  
Gathered Garden Greens with Dressing  
Toasted Garlic Breadsticks  
\$15.95*

## **TIMBERLINE SANDWICH BUFFET**

*Smoked Turkey Breast,  
Sugar Cured Ham  
Lean Roast Beef  
Wild Horse Artisan Breads  
Northwest Potato Salad  
Savory Cabbage Slaw  
Whole Fresh Fruit  
\$15.95*

## **SQUAW GRASS BUFFET**

*Choice of Entree: Citrus Grilled Chicken, NW Salmon Filet, or  
Grilled Tenderloin of Beef and Mushroom Napoleon  
Gathered Mesclun Greens with House Dressing  
Chef's Selection Two additional Salad  
Chef's Selection of Rice or Potato  
Freshly Steamed Vegetables  
Wild Horse Artisan Bread and Creamery Butter  
Pastry Chef Dessert Creation  
\$18.50*

## **JALISCO POSOLE BAR**

*Pasole Soup Bar  
Build your own hearty Chicken Hominy Stew garnished with shredded Cabbage,  
Cilantro, Onion, fresh Lime and served with warmed Corn Tortilla Chips  
Gathered Mesclun Greens with House Dressing  
Assorted Quesadillas  
Jicama Fruit Salad  
Spicy Corn and Bean Salad  
Tortilla Chips and Fresh Salsa  
\$16.95*

*An 18.5% service charge will be added to all food and beverages.*