

## LUNCHEON BUFFET

### COPA de ORO

#### Chips & Salsa

#### Mixed Greens with Tortilla Strips

Assorted Dressings

#### Mexican Corn Salad

Red & Green Peppers

#### Choice of the Following:

##### Chicken Quesadilla

##### Shredded Beef Burrito

##### Spinach & Cheese Enchilada

#### Make Your Own Fajitas Bar:

Sizzling Beef or Sautéed Chicken

Onions, Red and Green Peppers

Served with Flour Tortillas

Entrees Served with:

Spanish Rice and Refried Beans

Guacamole, Salsa, Sour Cream, and Cheddar Cheese

Shrimp Fajitas – add \$2.00 Per Guest

#### Bunelos

Fried Flour Tortilla Triangles

Dusted with Cinnamon and Sugar

Freshly Brewed Coffee, Decaffeinated Coffee,

Tea and Iced Tea

**Two Entrees - \$27.00**

**Three Entrees - \$30.00**

Based on a Minimum Of 25 Guests an  
\$100.00 Surcharge for Groups Under 25 will apply

*All Prices are Subject to a Taxable Service Charge and Local Sales Tax. Selections are Based  
on Availability and Will be Confirmed Thirty Days Prior to Your Event*

**LUNCHEON BUFFET**

**A TASTE OF ITALY**

**SALADS**

CAESAR SALAD  
Hearts of Romaine Lettuce  
Garlic Croutons and Parmesan Cheese  
Caesar Dressing

GRILLED VEGETABLES DISPLAY

INSALATA CAPRICE

**ENTREES**

(Select Two)

GNOCCHI WITH WILD MUSHROOM SAUCE

CHICKEN MARSALA

CHICKEN PRIMA-VERA

BAKED ZITI WITH A SPICY PORK SAUSAGE

Served With  
HERB PARMESAN GARLIC BREAD

**DESSERTS**

(Select One)

FRESH SLICED FRUIT

TIRAMISU

NEW YORK CHEESECAKE

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$28.00 Per Guest**

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## LUNCHEON BUFFET

### Chef's BBQ Buffet

#### SALADS

##### CALIFORNIA MIXED GREENS

Mixed Field Greens, Tomatoes, Cucumbers, Herb Croutons,  
Julienne Carrots, Bleu Cheese, Ranch and Italian Dressings

##### RANCH POTATO SALAD

#### ENTREES

(Select Two)

##### GRILLED BARBEQUE CHICKEN

Boneless Breast of Chicken  
Honey Barbeque Glaze

##### BARBEQUE BEEF BRISCUET

##### BARBEQUE PORK RIBS

Chipotle Honeyglaze

##### TERIYAKI BARBEQUE SALMON

Seared Salmon  
Sweet Teriyaki Glaze

Entrees Served with:

California Seasonal Vegetables  
Yukon Gold Mashed Potatoes  
Homestyle Corn Bread

Chef's Selection of Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

#### **\$28.00 Per Guest**

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**LUNCHEON BUFFET**

**THE CROWNE BUFFET**

**SALADS**

**CALIFORNIA MIXED GREENS**

Mixed Field Greens, Tomatoes, Cucumbers, Herb Croutons,  
Julienne Carrots, Bleu Cheese, Ranch and Italian Dressings

**PESTO PASTA SALAD**

**SLICED FRESH SEASONAL FRUIT**

**ENTREES**

(Select Two)

**GRILLED CHICKEN ROSEMARY**

Succulent Boneless Breast of Chicken  
Rosemary Essence

**YANKEE POT ROAST**

**CHICKEN PRIMA-VERA**

Grilled Chicken Strips Tossed with  
Penne Pasta In a Garlic Cream Sauce  
Julienne of Vegetables

**TERIYAKI BRAISED SHORT RIBS**

**FRESH CATCH OF THE DAY**

Entrees Served with:  
California Seasonal Vegetables  
Choice of Potatoes or Rice  
Baked Rolls and Butter

Assorted Pastries and Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$32.00 Per Guest**

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**LUNCHEON BUFFET**

**CALIFORNIA DELI BUFFET**

**California Mixed Greens**

Mixed Field Greens, Tomatoes, Cucumbers, Herb Croutons,  
Julienne Carrots, Blue Cheese, Choice of Dressing

**Penne Pasta Salad**

**Potato Salad**

**Sliced Seasonal Fresh Fruit**

**Delicatessen Assortment**

Sliced Turkey, Ham, Roast Beef, Genoa Salami,  
Swiss, Cheddar, and Provolone Cheeses

**Sliced Onions, Tomatoes, Lettuce and Pickles**

**Variety of Breads and Rolls with Assorted Condiments**

**An Array of Fresh Baked Cookies**

Chocolate Chip, Peanut Butter and Oatmeal Raisin

**Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea**

**\$26.00 Per Guest**

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