

# **LUNCH MENU**

\*\*Minimum of 20 orders\*\*

# **Grilled Chicken Caesar Wrap**

6 oz Grilled Chicken Breast
Tossed with Romaine Lettuce, Shredded Parmesan and Croutons
In a Creamy Caesar Dressing.
Wrapped in a Flavored Tortilla
Fruit Salad
\$20

### **Grilled Colorado Beef Burger**

8 oz Beef Burger, Grilled Medium, Served with Fresh Lettuce, Tomato, Onion and Pickle. Selection of Pepper Jack, Cheddar or Swiss Cheese. Baked Sweet Potato Fries \$20

### **Grilled Yellow Fin Tuna Salad**

6 oz Seasoned Yellow Fin Tuna Loin, Grilled, Served over a Fresh Tossed Salad of Arugula, Broccoli, Tomatoes, Cucumber, Avocado, With a Ginger Soy Vinagrette. Fresh Baked Rolls with Butter. \$25

# **Soup and Salad Bar**

Potato Leek Soup
Chef Salad Bar with Baby Field Greens, Honey Smoked Ham and
Turkey, Shredded Cheese, Tomato Wedges,
English Cucumber, Hard Boiled Eggs, Bacon.
Fresh Baked Rolls and Butter

# **Soup and Sandwich**

Homemade Tomato Basil Soup. Grilled Cheese Sandwich on Texas Toast with Gooey Gruyere and White Cheddar Cheeses. \$20

#### **Bison Stout Chili**

Colorado Ground Bison Sautéed with Fresh Onions and Roma Tomato and Garlic. Seasoned with a New Mexico Chili and Smoked Paprika. Served with Minced Onion, Shredded Cheese and Sour Cream. Organic Tortilla Quesadilla \$20

#### **Taco Bar**

Seasoned Ground Beef Sautéed with Onions and Peppers
Seasoned Chicken Breast Sautéed with Onions and Peppers
6" Organic Tortillas
Minced Tomatoes, Shredded Cheese, Shaved Iceberg Lettuce
Guacamole, Sour Cream and Picante Sauce.
Served with Homemade Spanish Rice and Black Beans
\$23

#### **Potato Gnocchi Primavera**

Fresh Sautéed Seasonal Vegetables with Fresh Basil and Parsley, Served over a Potato Gnocchi with a White Wine Sauce. \$20

<sup>\*</sup>consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness