

# **Deli Luncheon Buffets**

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*Lunch Buffets include Ice Cold Tea, Cowboy Coffee, Decaffeinated Coffee & Lajitas Water*

## **Salad Saloon**

Lajitas Mixed Greens and Herbs

Crisp Romaine Lettuce

Baby Corn, Back Olives, Carrots, Cucumbers, Red Onion, Cherry Tomatoes,  
Applewood Smoked Bacon, Artichokes, Hearts of Palm, Eggs, Scallions,  
Garbanzo Beans, Mexican Cheese, Terlingua Feta Cheese, and Lajitas Croutons

Sliced Grilled Chicken Breast

Rosemary Focaccia Bread with Sweet Honey Butter

Fresh Fruit Salsa in a Citrus Vinaigrette

Three of the following House Dressings:

Lime-Avocado Ranch, Vidalia Onion Blue Cheese, Raspberry Poppy Seed,  
Apple Cider Vinaigrette, Herb Balsamic Vinaigrette, Cabernet-Roasted Shallot,  
or Creamy Lime-Basil Vinaigrette

*\$28.00 per guest*

## **Trading Post**

Lajitas Mixed Greens with House Vinaigrette

German Potato Salad

Shaved Smoke Haus Roast Beef

Thinly Sliced Honey Baked Turkey Breast

Shaved Smoked Ham

Big Eye Swiss, Longhorn Cheddar, and Muenster Cheeses

Vine Ripe Tomatoes, Red Leaf Lettuce, Bermuda Onions

Deli Mustard, Caper-Lime Mayonnaise, and Dill Pickle Slices

Chiabatta and Focaccia Breads

Lajitas Bakery Brownies

*\$29.00 per guest*

## **Ocotillo Smoke Haus**

Salad of Smoked Cherry Tomatoes, Crumbled Goat Cheese, Baby Spinach,  
and Jicama in a House Vinaigrette

Freshly Grilled Asparagus

New Potato Salad in Bacon-Mustard Vinaigrette

Chilled Espresso Crusted Smoked Tenderloin of Beef

Chilled Garlic-Guava Glazed Pork Loin

Crusty Italian Country Bread and Sweet Cream Butter

Grilled Pineapple Tart Tartan

*\$32.00 per guest*

*We would be pleased to customize any menu to meet the needs of our guests.  
Please contact the Catering & Conference Manager, for special requests or additions.  
Prices are subject to 20% service charge and applicable taxes. Prices also subject to change.*

# Luncheon Buffets

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## **Poolside Grill**

Salad of Tomatoes, Cucumbers, and Hearts of Palm  
Honey-Mint Melon Salad  
Cilantro-Pecan Pesto Red Potato Salad  
Homemade Coleslaw  
Five-Napkin Cheeseburger Grilled to order  
Lemon-Pepper Chicken Breast  
Sesame, Wheat and Home-style Buns  
Strawberry Shortcake with Sweet Whipped Cream  
*\$28.00 per guest*

## **Southern Style**

Fresh Green Bean Salad with Bacon  
Southern Black Eyed Peas  
Collard Greens in a Pear Cider Sauce  
Southern Fried Chicken  
Coarse Yellow Cornmeal Fried Catfish  
Corn Cakes with Sweet Cream Butter  
Apple Crumble with Sweet Whipped Cream  
*\$32.00 per guest*

## **Ambush**

Salad of Marinated Tomatoes, Onions, and Baby Buffalo Mozzarella  
Warm Mustard Potato Salad  
Marinated Wild Mushroom Salad  
Apricot Glazed Sliced Pork Loin  
Texas BBQ Chicken Breast on the Bone  
Jalapeno-Cheddar Cornbread with Sweet Cream Butter  
Coconut Pudding Island Trifle  
*\$32.00 per guest*

## **Paso Lajitas**

Artichoke and Roasted Red Pepper Salad  
Black Bean and Mango Salad  
Cilantro-Lime Marinated Artichokes  
Baby Back Pork Ribs in an Orange Barbeque Sauce  
Slow Smoked Brisket with Texas Sauce  
Guava Glazed Chicken Breast  
Onion Focaccia Bread with Sweet Cream Butter  
Mile High Chocolate Cake  
*\$34.00 per guest*

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# Plated Lunches

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*Please select one first course of appetizers, soup or salad, one main course and one dessert to create your personal three course menu.*

## **Appetizers**

Coconut Crusted Chicken Skewers  
Smoked Shrimp Quesadilla  
Sesame Seared Tuna with Mango Jicama Slaw  
Pan Seared Scallops with Apple Curry Sauce  
Duck Confit on Corn Belinis (*additional \$4.00 surcharge*)  
Bacon Wrapped Shrimp with Mango BBQ Sauce (*additional \$2.00 surcharge*)

## **Soups**

Fire Roasted Tomato Bisque with Mini Shrimp Biscuits  
Tortilla Soup with Crisp Tortillas and Lime  
Smoked Onion Soup with Parmesan Crostinis  
Garden Vegetable Gazpacho

## **Salads**

Baby Spinach, Raspberry-Poppy Seed Vinaigrette, Strawberries, and Candied Pecans  
Beef Steak Tomatoes, Red Onions, Vidalia-Onion Blue Cheese Dressing  
Mixed Greens, Garden Vegetables and Herbs, Creamy Lime-Basil Vinaigrette  
Traditional Tijuana Caesar

## **Chilled Main Courses**

Hot 'n' Crunchy Chicken Sandwich with Lettuce, Tomato and Onion  
Five Napkin Cheese Burger, Grilled Onions, Bacon and Longhorn Cheddar  
Tuna Salad on a Croissant with Lettuce, Tomato and Onion  
*\$26.50 per guest*

## **Hot Main Courses**

*Includes Chef's Daily Vegetable Selection and Seasonal Starch*

Grilled Ranchero Rib Eye with a Brandy-Guajillo Sauce  
Flat Iron Seared Tuna Steak in a Soy-Mirin Glaze  
*\$32.00 per guest*

Hot & Crunchy Trout with a Mango-Jalapeno Aioli and War Paint  
*\$30.00 per guest*

Espresso Crusted Filet of Beef in an Ancho-Lime Beurre Blanc  
*\$34.00 per guest*

Free Range Breast of Chicken in a Balsamic-Raisin Glaze  
*\$29.00 per guest*

## **Desserts**

Cinnamon Almond Flan  
Banana Bread Pudding  
Cheesecake  
Margarita Key Lime Pie

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# The Boxed Meal

*Packaged to go and perfect for mid-day activities, Jeep and river trips, or hunt expeditions.*

## **Boxed Breakfast**

Croissant filled with Shaved Ham and American Cheese

Bagel with Cream Cheese and Smoked Salmon

Yogurt Cup

Granola Bar

Whole Fresh Fruit

*\$22.00 per person*

## **Boxed Lunch**

*Build your own by selecting one item from each of the following*

*\$27.00 per person*

### **Fruit**

Fruit Salad

Banana

Orchard Red Apple

Orange

### **Salad**

Sweet Potato Apple Pecan Salad

Tortellini Salad with Fresh Garden Vegetables

Marinated Artichoke and Mushroom Salad

Sea Island Cole Slaw

Home-Style Potato Salad

Penne Pasta Salad

### **Sandwich**

*Served with your Choice of Bread*

*Ciabatta, Sour Dough, Baguette, Tortilla Wrap, Whole Wheat, and Hearty White*

Club Sandwich with Sliced Bacon Turkey, and Ham

Submarine Sandwich with Salami, Turkey, Ham, Provolone, Lettuce, Tomato and Onion

New York Sirloin Sandwich with Horseradish Sour Cream, Lettuce, Tomato, and Vidalia Onion

Marinated Grilled Portobello Mushroom with Avocado, Lettuce and Tomato

Grilled Chicken and Vegetables with Roasted Garlic Spread

Crispy Fried Chicken Breast with Cajun Remoulade Spread

Rotisserie Turkey Breast and Julienne Vegetable Wrap with Chipotle Sour Cream

Roast Beef Tenderloin with Roasted Red Peppers and Boursin Cheese Spread

### **Dessert**

Jumbo Chocolate Chip Cookie

Rice Crispy Treats

Fudge Pecan Brownie

Biscotti Cookies

Jumbo Macadamia Nut White

Chocolate Chip Cookie

Granola Bar

Fruit Cup

Power Bar

Candy Bar

*(Snickers, M&M's, Milky Way,*

*Hershey's Chocolate Bar)*

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