## Plated $\operatorname{Breakfast~}$

All Plated Served With
Regular \& Decaf Coffee, Hot Tea or Orange Juice
Good Morning Mesa \$12.95
Scrambled Eggs, Breakfast Potatoes, Choice of Ham, Bacon or Sausage, Toast with Jelly \& Butter

## Eggs Benedict \$14.95

Canadian Bacon topped with Poached Eggs on an English Muffin with Hollandaise Sauce, Breakfast Potatoes, Fruit Garnish

## Stuffed Croissant \$11.95

Fresh Baked Croissant stuffed with Ham, Scrambled Eggs \& Cheddar Cheese

Steak and Eggs \$20.95
Char Broiled Rib-eye Steak, Scrambled Eggs, Breakfast Potatoes, Fruit Garnish
Breakfast Buffets
All Buffets Served With Regular \& Decaf Coffee Hot Tea \& Assorted Juices
Continental Breakfast Buffet $\$ 8.95$
Assorted Bakery Items, Muffins, Danish
Add Assorted Fresh Fruit for $\$ 2.95$
Elegant Breakfast Buffet $\$ 14.95$
French Toast w/Syrup, Sausage, Crispy Bacon, Scrambled Eggs, Breakfast Potatoes, Fresh Fruit, Assorted Cereal, Muffins \& Milk
Breaks
All Breaks Served With
Regular \& Decaf Coffee and Hot Tea
Afternoon Energy Station \$12.95
Assorted Baked Cookies, Granola \& Yogurt, Chilled Fruit Juices.
Lite \& Easy \$12.95
Assorted Muffins \& Cereal, Granola \& Yogurt, Fruit, Chilled Fruit Juices
Yogurt Bar \$12.95
Yogurt with Choice of Toppings: Blueberries, Pineapple, Raisins, Strawberries.

## Plated Lunches

Entrées served with Salad, Vegetables du Jour, Choice of Baked Potato, Mashed Potatoes \& Cream Gravy, Baby Red Potatoes or Rice, Rolls \& Butter, Tea \& Coffee.

## Chicken With Choice of Sauce $\$ 14.95$

Marsala, Piccata, Teriyaki, Lemon Herb, Florentine or BBQ
Chicken Cordon Bleu \$16.95
Chicken Breast Stuffed with Swiss Cheese \& Ham. Served with Béchamel Sauce.
Chicken Parmesan \$14.95
Breaded Chicken Breast Served with Marinara Sauce \& Mozzarella Cheese (Pasta replaces Starch)
Chicken Florentine Encrout \$16.95
Chicken Breast and Spinach Wrapped in Puff Pastry and Baked to a Golden Brown.

## Grilled Salmon \$21.95

Choice of Spinach Pesto Cream Sauce or Piccata Sauce.
London Broil \$21.95
Served with Portabella Mushroom Demi Glaze.

## Lunch Sandwiches

Sandwiches served with Choice of Coleslaw, Potato Salad, Cottage Cheese, Antipasti Salad, Potato Chips or Fries.

## Southwest Chicken Sandwich \$12.95

Grilled Chicken Breast Topped with Homemade Salsa \& Melted Jack Cheese, on Sesame Seed Bun.

## French Dip \$12.95

Sliced Roast Beef \& Swiss Cheese stuffed into a Homemade Hoagie Roll, served with Au Jus.

## Deli Platter $\$ 12.95$

Sliced Roast Beef, Turkey \& Ham served with Lettuce, Tomato, Pickle, Onion \& Cheese on a Fresh Baked Croissant.
California Ranchers Chicken \$12.95
Grilled Chicken Breast topped with Swiss Cheese, Avocado, Lettuce, Tomato \& Ranch Mayo
All American Burger $\$ 12.95$
$1 ⁄ 2$ Pound of Ground Beef topped with American Cheese, Lettuce, Tomato \& Onion, on a Sesame Seed Bun.

## Lunch Buffets

Regular \& Decaf Coffee or Tea. Salad Choices, Coleslaw, Green Salad, Potato Salad, Antipasto Salad or Pasta Salad Mexican Buffet $\$ 18.95$
Fajita Chicken, Taco Meat, Refried Beans, Spanish Rice, Lettuce, Tomato, Onions, Cheddar Cheese, Black Olives, Jalapenos \& Sour Cream. Served with Flour Tortillas, Hard Corn Taco Shells, Chips \& Salsa.

Deli Buffet \$15.95
Turkey Breast, Virginia Ham, Roast Beef, Assorted Sliced Cheeses, Home Baked Deli Rolls, Lettuce, Tomato, Onions, Mayonnaise \& Mustard, Assorted Chips, \& Choice of Salad.

Italian Buffet \$18.95
Lasagna (Vegetarian or Meat), Chicken Piccata over Penne Pasta, Choice of Salad, Garlic Toast \& Vegetables
Soup and Salad Bar \$14.95
Soup de Jour, Fresh Mixed Greens, Fresh Fruit Salad, Cottage Cheese, Tuna or Chicken Salad, Lettuce, Tomatoes, Rolls \& Butter.
BBQ Chicken Buffet \$17.95
Honey BBQ Chicken, Baked Beans, Corn, Cole Slaw, Potato Salad, \& Jalapeno Corn Muffins Pizza Bar \$14.95
Combination of Cheese, Meat \& Vegetable Pizza, Green Salad with Choice of dressing \& Antipasto Salad
Chicken Fried Steak Buffet \$18.95
Chicken Fried Steak, Mashed Potatoes \& Gravy, Vegetables Du Jour, Green Salad \& Choice of Dressing Hamburger Bar \$16.95
Hamburger Patties, Assorted Sliced Cheeses, Condiments, French Fries \& Choice of Salad \& Dressing

Philly Cheese Steak Buffet \$15.95
Philly Steak with Bell Peppers, Onions \& Mushrooms, French Fries \& Choice of Salad

## Salads

Caesar Salad \$9.95
Add Grilled Chicken.....\$13.95 Shrimp.....\$15.95

## Grand Vista House Salad $\$ 9.95$

Fresh Mixed Greens with Cucumber, Tomato, Black Olives \& Cheddar Cheese Add Grilled Chicken \$13.95 Shrimp \$15.95

## Dinner $\mathfrak{B u f f e t s}$

(Minimum of 25 people)
South of the Border \$26.95
Fresh Mixed Greens, Chips \& Salsa, Fajita Chicken, Taco Meat with Soft \& Hard Shells. Cheese Enchiladas with Green Chili Sauce, Refried Beans, Spanish Rice \& Assorted Desserts.

## Italian Buffet

Choice of 2 Entrées $\$ 27.95$ or 3 Entrées $\$ 29.95$
Entrées: Lasagna (Vegetable or Meat), Pasta with Marinara \& Meatballs or Chicken Parmesan includes: Antipasto Salad, Fresh Mixed Greens, Vegetable Du Jour, Garlic Bread,\& Assorted Desserts.

## Western Buffet $\$ 27.95$

Fresh Mixed Greens, Potato Salad, BBQ Chicken, Choice of Baby back Pork Ribs or BBQ Beef Brisket, Honey Baked Beans, Corn, Jalapeno Corn Muffins, \& Assorted Desserts.

## Chicken Fried Steak Buffet \$23.95

Chicken Fried Steak, Mashed Potatoes \& Gravy, Vegetable of the Day, Rolls \& Butter, Green Salad \& Choice of Dressing, Assorted Desserts

## Presidential Buffet

(Minimum of 35 people)
Choice of 2 Entrées $\$ 33.95$ or 3 Entrées $\$ 35.95$
Entrées: Prime Rib, Chicken Marsala, Chicken
Florentine, Lemon Herb Chicken, BBQ Chicken,
Salmon Picatta, Pork Tenderloin in Caramelized
Apples \& Forest Mushrooms
Choice of Two Salads
Mixed Greens, Fresh Fruit Salad, Cole Slaw, Pasta Salad, Antipasto, Potato Salad, or Caesar Salad.
Includes
Chef's Choice Vegetable \& Starch, Rolls \& Butter, Assorted Desserts, Regular \& Decaf Coffee \& Tea.

## Carving Stations

(Serves Approximately 40 People)
Carved Roast Beef (16-18lbs.) \$225.00
Carved Ham (12-15lbs.) \$200.00
Served with silver dollar rolls \& dressings

## Plated Dinners

All Entrées Include: Salad, Vegetable of the day, Chef's Choice of Starch, Rolls \& Butter, Tea or Coffee

# Chicken with Choice of Sauce \$20.95 

Marsala, Lemon Herb, Piccata, Florentine, Tomato Basil Cream, or Honey BBQ.

Filet Mignon \$31.95
Bacon wrapped Filet Mignon served on a bed of Sautéed Mushrooms.
Marinated London Broil \$23.95
Grilled \& thinly sliced London Broil served with Portabella Mushroom Demi Glaze.

Grilled Salmon \$25.95 Served with Piccata Sauce
Shrimp Scampi \$27.95 Served with Garlic Butter
Combination Dinner Entrees
Grilled Salmon \& Chicken Breast \$31.95
Grilled Salmon Piccata \& Chicken Marsala.
Filet \& Shrimp \$31.95
Petite Filet with Portabella Mushroom Demi Glaze \& Garlic Butter Shrimp.
Grilled Chicken and Shrimp \$31.95
Grilled Chicken with Choice of Lemon Herb Sauce or Marsala Sauce and Garlic Butter Shrimp.

## $\mathcal{H o t}$ Hors $\mathcal{D}^{\prime}$ 'oeuvres

Crostini (50) \$95.00
Mozzarella Sticks (50) \$95.00
Caribbean Jerk Wings (100) \$125.00
Quesadilla Rolls (50) \$95.00
Sweet \& Sour Meatballs (100) \$125.00
Crab Cakes (50) \$95.00
Vegetable Egg Rolls (50) \$95.00
BBQ Meatballs (100) \$125.00
Swedish Meatballs (100) $\$ 125.00$
Potato Skins w/ Bacon (50) \$95.00
Assorted Canapés (50) \$95.00
Shrimp Cocktail w/ Sauce (50) \$150.00
Bruschetta on Toasted Baguettes (50) \$95.00
Cheese Display - $\$ 125.00$
Displayed imported \& domestic cheeses served with assorted crackers.
Vegetable \& Relish Dish - $\$ 95.00$
Assorted fresh vegetables \& relish condiments
served with ranch dressing.
Fresh Fruit Tray - $\$ 95.00$
Display of fresh seasonal fruit.

* All Displays serve approximately 25-30 People*


## Desserts

Brownie \$4.95
Chocolate Mousse $\$ 3.95$
Strawberry Short Cake \$4.95
Mixed Fruit Pie $\$ 4.95$
New York Cheesecake w/ Raspberry Coulis $\$ 4.95$
Ice Cream with Chocolate/Caramel Topping \$3.95

Additional Snacks<br>Granola Bars \$2.50/Ea Large Cookies \$21.00/Dz<br>Yogurt $\$ 2.50$ Ea $\quad$ Small Cookies \$11.00/DZ<br>Pastries $\$ 22.00$ Dz Brownies $\$ 20.00 / \mathrm{Dz}$<br>Bagels \& Cream Cheese \$24.00/Dz

## Cash $\mathcal{L} \mathcal{H}$ Host Bars

Well Brands Call $\$ 7.75$
Premium Brands $\$ 8.75$
Domestic Beer $\$ 5.50$
Import Beer $\$ 6.00$
Wine - Well \$6.75
Soft Drinks \& Juice $\$ 4.00$
Keg - Domestic $\$ 325.00$
Keg - Micro/Import \$395.00
Any Drink with More Than 1 Well $\$ 7.75$
Any Drink with More Than 1 Call $\$ 8.75$
Any Drink with More Than 1 Premium $\$ 9.75$
Red Bull \$7.50
Red Bull \& Well $\$ 8.50$
Red Bull \& Call $\$ 9.00$
Red Bull \& Premium \$9.25
Fruit Punch \$20.00/Gallon
Champagne Punch \$30.00/Gallon
Champagne \$15.00/Bottle
House Wine - Chablis, Blush, Burgundy \$25.00/Liter
All prices quoted include cost of Mixers, Ice, glassware and Garnish. Set up fee of $\$ 75.00$ will be waived with purchase of $\$ 250.00$ on cash bar. If group numbers under 30 people, we will do cocktail service from Bailey's Lounge at Grand Vista Hotel.

## Additional Beverages

Assorted Soft Drinks \$2.50 Each
Bottled Water $\quad \$ 2.50$ Bottle
Fresh Brewed Ice Tea $\$ 22.00 /$ Gallon
Milk \$12.00/Carafe
Hot Herbal Tea \$22.00/Gallon
Fresh Fruit Juice \$2.50/Each
Coffee (Reg \& Decaf) \$28.00/Gallon

