



LUNCH

Priced per person - tax and service charge not included.

LIGHT LUNCHES

All luncheons include choice of soup & dessert with fresh rolls and butter. Fresh brewed regular & decaffeinated coffee, selection of hot teas.

ENTRÉE SALADS

Fire Roasted Salmon Salad • 20.95

Wonton Crisp, Roasted Peppers, Sprouts, Radicchio, Mesculan Greens, Rice Vinegar & Sesame Oil Vinaigrette.

Grilled Rosemary Chicken Breast • 17.95

Hearts of Romaine Caesar Salad, Focaccia Croûton & Classic Caesar Dressing.

Mediterranean Sampler • 18.95

Grilled Vegetables, Portobello Mushrooms, Reggiano Pizziette, Hummus, Kalamata Olives, Fregola Tostata, Chili-Rosemary Oil & Balsamic Syrup.

SANDWICHES

All sandwiches come with chips, choice of salad or soup & dessert

Italian Muffaletta, Mortadella, Capicola, Salami, Provolone & Olive Bread • 16.95

Ancho BBQ Pulled Pork Sandwich, Jicama Slaw, Crisp Angel Hair & Onion Butter Bun • 16.95

Grilled Chicken Club, Wood Smoked Bacon, Red Pepper Aioli Sauce & Wrapped in Flat Bread • 17.95

Grilled Marinated Portobello Mushroom, Ratatouille, Sprouts, Buffalo Mozzarella & Wheat Roll • 16.95

Grilled Chicken Salad, Pine Nuts, Grapes & Dark Pumpernickel Raisin Bread • 17.95

SOUPS

Tortellini Minestrone, Cream of Roasted Tomato, Potato Leek & Chive, Mushroom Crème, Vegetable Soup, Beef Barley & Cream of Chicken & Rice.

SALADS

Mixed Greens, Cucumber & Tomato, Romaine Hearts & Caesar Salad

SALAD ENHANCEMENTS • 3.95

Fruit Melange Pomegranate Poppy Seed Dressing, Spinach Salad, Strawberries, Brie & Red Onion.

LUNCH DESSERTS

Chocolate & Strawberry Mousse, Cookie, Brownie, Pound Cake & Lemon Bars.

Ice Cream or Sorbet of Your Choice
Vanilla, Chocolate, Strawberry, Spumoni, Lemon, Raspberry, Orange & Rainbow.

DESSERTS A-LA CARTE ENHANCEMENTS

Flan, Creamy Vanilla Custard & Caramel Sauce • 3.95

Chocolate Mousse Cake with Raspberry Coulis • 2.95

Pound Cake with Strawberries & English Cream • 2.95

Fresh Berries, Sabayon Sauce, Tulip Shell • 3.95



LUNCHEON ENTRÉES

PRICE PER PERSON

All Luncheons include 3 Courses, Choice of Mixed or Caesar Salad, Entrée, Dessert Fresh Rolls & Butter Chef's Choice of Vegetable & Starch, Fresh Brewed Regular & Decaffeinated Coffee & Hot & Iced Tea

POULTRY

Pesto Polenta Crusted Chicken Pin-wheels with Plum Tomato Coulis • 23.95

Lemon Herb French Cut Breast of Chicken, Braised in White Wine with Roasted Leek Cream • 23.95

Chicken Breast Sautéed • 21.95

Your Choice of Sauce

Marsala Wine Sauce, White Wine Cream & Boursin Cream Sauce.

BEEF, VEAL & PORK

Double RR Ranch Top Sirloin Steak with Crispy Onions • 25.95

Quiche of Pancetta Bacon, Chorizo Sausage, Onions, Chives & Champagne Sauce • 20.95

Beef Tenderloin Stroganoff with Mushrooms, Sour Cream Beets, Chive & Demi glaze • 21.955

Hand Carved RR Ranch Roasted Beef Sirloin with Madeira Demi Glaze • 25.95

SEAFOOD

Baked Coriander Crusted White Fish Filet with Mascarpone Risotto Cake & Tomato Jus • 25.95

Citrus Braised Salmon with Fennel Slaw, Arugula, Basil Oil & Balsamic Syrup • 24.95

PASTA

Tortellini Carbonara with Bacon, Green Peas & Light Cream Sauce • 19.95

Meatball Penne Pasta Pie with Tomato Basil Sauce & Grilled Vegetables • 19.95

VEGETARIAN

Eggplant Spinach Cannelloni with Manchego Cheese & Roasted Plum Tomato Sauce • 19.95

Grilled Vegetable Strudel with Couscous • Red & Yellow Pepper Sauce • 19.95

MIXED GRILL DUO

Roast RR Ranch Tenderrloin of Beef & Chicken Combination • 26.95

Beef Sirloin Medallions with Demi Glaze & Sautéed Chicken Breast with Boursin Cream Sauce.

APPETIZER ENHANCEMENTS

Pastrami Salmon Napoleon with Sesame Crisp, Red Onion & Sprouts • 3.95

Bruschetta with Plum Tomato, Cilantro, Kalamata Olives & Roasted Garlic Oil Dip • 2.95

CHOICE OF SOUP • 2.95

Roasted Cream of Tomato, Potato Leek, Cream of French Onion, Cannelloni Bean & Ham, Tortellini Minestrone, Seafood, Clam & Shrimp Chowder, Asparagus Bisque & 3-Bean Chili.



LUNCH BUFFET

(Based on 1 ½ hour service time. A surcharge will apply to all buffets under 25 people) All entrées include fresh brewed regular & decaffeinated coffee, hot & iced tea

DELI SANDWICH BOARD

1 Soup, 2 Salads, 2 Desserts & 3 Sandwich choices
Choice of 3 Sandwiches • 21.95
Each additional choice • 2.95

Grilled Vegetable, Mozzarella, Kalamata Olive Spread & Focaccia

Chicken Club, Mayo, Pecan-Wood Bacon, Tomatoes, Lettuce & Seeded Baguette

Black Forest Pit Ham, Baby Swiss, Beef Steak Tomato, Red Oak Leaf Lettuce, Mustard, Mayo & Butter Bun

Grilled Chicken Salad, Sprouts, Pine Nuts, Grapes, Raspberry Mayo & Fruit & Nut Loaf

Beef Sirloin, Wisconsin Cheddar, Onion, Pickle, Grain Mustard, Arugula & Rustic Sour-dough

Smoked Turkey Wrap, Red Oak Leaf Lettuce, Onion, Cheddar Jack Cheese & Cranberry Mayo

Italian Muffletta, Mortadella, Capicola, Salami, Provolone & Oil & Vinegar

Pastrami Salmon, Wasabi Cream Cheese, Seaweed Salad & Everything Bagel

DELI BUFFET • 21.95

1 Soup, 3 Salads & 2 Desserts

Roasted Beef Sirloin, Black Forest Ham, Smoked Turkey Breast, Genoa Salami, Red Leaf Lettuce, Beef Steak Tomato, Red Onion, Pickle, Cheddar, Swiss, Muenster, Provolone, Seeded Rye, Whole Grain Wheat, Sour Dough Bread, Pretzel Roll, Flour Tortilla Wrap & Appropriate Condiments

ADD ANY OF ONE OF THE FOLLOWING • 1.95

Pepperoni, Capicola, Mortadella, Prosciutto Parma, Corned Beef, Pastrami & Albacore Tuna Salad

HOT DELI BUFFET • 26.95

1 Soup, 3 Salads, 3 Hot Deli & 2 Desserts

Ancho Chili BBQ Pulled Pork, Braised Peppered Beef Brisket, Horseradish Cream, Grilled Chicken, Whole Grain Honey Mustard, Fire Roasted Portobello Mushroom, Eggplant & Zucchini Ratatouille

SOUPS

Tortellini Minestrone, Cream of Roasted Tomato, Potato Leek & Chive, Mushroom Crème, Vegetable Beef Barley & Cream of Chicken & Rice

SALADS

Hot Bacon Onion Potato Salad, Mixed Organic Greens, Caesar, Napa Jicama Slaw, Fingerling Potato Salad, Pasta Salad, Tomato & Cucumber, Baby Spinach & Strawberries

DESSERTS

Assorted Cookies, Fudge Walnut Brownies, White Chocolate Brownies, Fruit Ambrosia, Apple Crumb Bars & Lemon Bars



THEMED LUNCH

(Based on 1 ½ hour service time. A surcharge will apply to all buffets under 25 people) All entrées include fresh brewed regular & decaffeinated coffee, hot & iced tea

SOUTH OF THE BORDER • 21.95

Tortilla Soup, Crisp Shredded Tortillas, Black Bean & Roasted Corn Salad, Steak & Chicken Fajitas, Green Peppers, Onions, Refried Beans with Chorizo Sausage, Spanish Rice, Warm Flour Tortillas, Corn Tortilla Chips, Spicy Pico de Gallo, Shredded Lettuce, Scallions, Jalapeño, Shredded Jack & Cheddar Cheese, Red Onion, Sour Cream, Guacamole, Churros & Sopapillas with Honey.

CHINA TOWN • 23.95

Bok Choy Napa Cabbage Salad with Ginger Vinaigrette, Wonton Soup with Crispy Rice Noodles, Spring Rolls, Rock Shrimp with Peanut Sauce, Beef & Broccoli Lo Mein, Ginger Chicken, Snow Peas, Red Peppers, Water Chestnuts, Sweet & Sour Pork, Pineapple & Scallions, Stir Fry Jasmine Rice, Bean Sprouts, Eggs, Scallions, White Chocolate Dipped Fortune Cookies & Pineapple Cake.

ITALIAN ANTIPASTO • 26.95

Peppers, Olives, Cheeses, Hams, Genoa, Marinated Cauliflower, Mushrooms, Buffalo Mozzarella, Beef Steak Tomato, Basil Oil, Hearts of Romaine Caesar Salad, Parmigiano Reggiano, Herb Croûton Stick, Penne Pasta & Fettuccini, Roasted Plum Tomato, Basil Sauce, Garlic Parmigiano Cream, Pesto Polenta Crusted Chicken, Plum Tomato Coulis, Italian Sausage, Red Onions & Peppers, Garlic & Cheese Bread Sticks, Tiramisu, Berries & Sabayon Sauce

THE NOSH PIZZA• 18.95

Antipasto, Peppers, Olives, Cheeses, Ham, Genoa, Marinated Cauliflower, Mushrooms, Hearts of Romaine Salad & Classic Caesar Dressing.

Thin Crust Pizzas

Pepperoni & Sausage.

Add One • 2.95

Caprese Pizza, Pesto, Vine Ripened Tomatoes, Buffalo Mozzarella, Kalamata Olives, Shrimp Pizza Carbonara, Smoked Bacon, Spinach, Parmigiano Reggiano Cheese, Chipolte Ancho BBQ Chicken Pizza, Red Onion, Jack Cheddar Cheese, Cambozola Pear Pizza, Olive Oil, Grapes & Chives.

COUNTRY WESTERN BUFFET • 25.95

Cream of Potato Soup, Tossed Garden Greens with Choice of 2 Dressings, Southern Style Potato Salad, Creamy Coleslaw Buttermilk Fried Chicken, Ancho BBQ Pulled Pork, Au Gratin Potatoes, Cherry Wood Bacon Baked Beans, Fresh Rolls & Butter, Apple & Cherry Crisp with Crumb Top.

Upgrade With

BBQ Rub Braised Beef Brisket • 4.95

Ancho BBQ Pork Baby Back Ribs • 5.95



THEMED LUNCH CONT.

SAGE MEADOWS GRILL • 22.95

Mixed Greens, Red Skin Potato Salad, Creamy Coleslaw, Grilled Burgers, Swiss & American Cheeses, Chicago Style Hot Dogs, Diced Tomatoes, Onions, Relish & Sport Peppers.

Assorted Cookies

Chocolate Chip, Oatmeal Raisin & Peanut Butter.

Add Ancho BBQ Pulled Pork or DR's Italian Beef • 3.95

BOX LUNCH ON THE RUN • 19.95

(Based on a minimum of 10 people • Priced per person) Create your own lunch box by choosing one item from each section.

SALAD

Potato Salad with Red Skin Potatoes, Red Onion, Celery & Mayo.

Egg Pasta Salad with Red & Yellow Grape Tomatoes, Kalamata Olives, Jicama & Fennel Slaw, Red & Yellow Peppers, Apple Vinegar & Olive Oil.

SANDWICH WITH A BAG OF CHIPS OR PRETZELS

(All sandwiches served with lettuce, tomato & pickle)

Black Forest Pit Ham, Provolone & Butter Bun.

Smoked Turkey Breast, Baby Swiss & Nine-Grain Wheat Roll.

Grilled Chicken Salad, Pine Nuts, Grapes & Fruit & Nut Loaf.

Chicken Club, Smoked Bacon & Seeded Baguette.

Italian Muffaletta, Mortadella, Capicola, Salami Provolone Cheese & Seeded Rye.

Roast Beef, Cheddar, Red Oak Leaf Lettuce, Onions, Pickle, Grain Mustard & Pretzel Roll.

Smoked Turkey Wrap, Red Oak Leaf Lettuce, Onions, Jack & Cheddar Cheese & Cranberry Mayo.

Vegetarian Grilled Portobello, Red Onion, Zucchini & Plum Tomato Focaccia.

WHOLE FRUIT

Choice of:

Apples, Bananas or Oranges.

DESSERTS

Choice of:

Brownies or Cookies.

BEVERAGES

Choice of:

Bottled Water & Assorted Soft Drinks.