

Lunch

Buffet Lunch

All buffet lunches are served with a dessert of the day. Our event specialists can assist you in making any changes to the designed buffets.

\$14.50 Per Person Buffets

Soup and Salad Bar

Make your own salad bar with a variety of fresh toppings. Served with your choice of Tomato Basil, Butternut Squash, or Broccoli Cheese soup, fresh rolls and fruit.

Deli Array

Sliced smoked turkey, honey ham, and top round of beef are accompanied by assorted breads, sliced Cheddar and Swiss cheeses, leaf lettuce, cucumbers, tomatoes, mayonnaise, and mustard for you to create your own sandwich. Served with fresh fruit, and chips.

Gourmet Spuds

Large baked potatoes are accompanied by brimming bowls of sour cream, bacon crumbles, shredded Cheddar cheese, butter, scallions and salt and pepper. Served with homemade red chili and garden green salad.

Colorado Chili

Chili con carne with shredded Cheddar cheese and onions is served with bacon corn muffins and garden salad.

The Pines Lasagna

Our homemade tomato sauce makes this delightful. Served with a garden salad and garlic bread.

The Pines Vegetarian Alfredo Lasagna

Our homemade Alfredo sauce is layered with noodles, roasted vegetables, parmesan cheese and mozzarella cheese. Served with a garden salad and garlic bread.

Penne Pasta Bar

Penne pasta is served with both creamy Alfredo and tomato basil sauce. Accompanied Caesar salad and garlic bread.

Southwestern Fajitas

Your choice of beef or chicken. Served with tortillas and brimming bowls of guacamole, salsa, sour cream, and shredded Cheddar cheese. Includes Spanish rice and garden salad.

Beef Brisket

Slow cooked beef brisket served with sliced rolls, a garden salad, and mashed potatoes.

Grilled Cheese and Tomato Bisque

Fresh grilled cheese sandwiches made with sharp cheddar cheese are served with our homemade tomato basil bisque.

BBQ Pulled Pork

Pork shoulder is seasoned and roasted to perfection then pulled and combined with our chef's own tangy and spicy BBQ sauce. Served with fresh rolls and coleslaw.

BBQ Pulled Chicken

Chicken is seasoned and roasted to perfection then pulled and combined with our chef's own tangy and spicy BBQ sauce. Served with fresh rolls and coleslaw.

Cajun Fried Chicken

Choice pieces of chicken are Cajun seasoned, breaded and fried in canola oil. Accompanied by potato salad and coleslaw.

\$16.00 Per Person Buffets**Salmon Fillet**

Grilled salmon fillets with cucumber sauce are accompanied by green salad and garlic cheddar biscuits.

Eggplant Parmesan Lasagna

Eggplant cutlets are lightly dredged in panko breadcrumbs and sautéed until golden brown. They are then put into a casserole with marinara and mozzarella cheese. This is served hot with Caesar salad and garlic bread.

Chicken Parmesan

Chicken breasts are lightly dredged in panko breadcrumbs and sautéed until golden brown. They are topped with marinara and mozzarella cheese. This is served with Caesar salad and garlic bread.

Grilled Rosemary Chicken

Boneless chicken breasts are seasoned with fresh rosemary and herbs and sautéed with white wine. This is served with a spinach salad and rolls.

Lemon Herb Chicken

Grilled chicken breasts are sautéed with a creamy lemon sauce. Accompanied by garlic parmesan mashed potatoes and a green salad.

Chipotle Lime Beef

Tender beef is rubbed with a chipotle lime rub and served with BBQ sauce and a creamy horseradish. Served with mashed potatoes and garden salad.

Chicken Marsala

Tender grilled chicken breast is sautéed with butter, Marsala wine, mushrooms, scallions, and red bell peppers and then baked. Served with a garden salad and mashed potatoes.

Steak Au Poivre

Tender, flavorful, choice shoulder tender is seasoned and seared then baked to medium rare and sliced thin. Accompanied by our house made Brandy Cream Sauce. Served with mashed potatoes and garden salad.

Tortilla Encrusted Tilapia

Tilapia filets are topped with a colorful tortilla crust and seasoned with fresh lime juice. Accompanied by our house made mango salsa. Served with a southwest Caesar salad and Spanish rice.

Pasta Montana

Penne pasta tossed with asparagus, sundried tomatoes, artichoke hearts, and grilled chicken medallions served in a Rosemary cream sauce. Served with a Caesar salad.

Brown bag lunch and full plated lunch service is also available. Please consult with your event specialist for further information.