

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 deviled eggs, pickles, fresh fruit, pasta salad, and chips.

Gourmet Spuds

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

The Pines Meatloaf

Always a favorite. Served with tomato sauce, garden green salad, mashed potatoes, fresh fruit, and garlic cheddar biscuits.

Beef Stew

The Pines' chunky beef stew is served with rolls and accompanied by garden salad and fresh fruit.

Turkey Meat Loaf

A healthier version of our popular entree. Ground white turkey meat is combined with bell peppers, onions, bread crumbs, egg whites, Italian seasonings, and baked. Topped with tomato sauce and accompanied by roasted potato wedges, garden salad, string beans, fresh fruit and rolls.

Colorado Chili

Chili con carne with shredded Cheddar cheese and onions is served with bacon corn muffins, southwest Caesar salad, and fresh fruit.

The Pines Lasagna

Our homemade tomato sauce makes this delightful. Served with a chopped Italian salad, fruit and Feta toast.

The Pines Vegetarian Lasagna

Our homemade Alfredo sauce is layered with noodles, roasted vegetables, parmesan cheese and mozzarella cheese. Served with a chopped Italian salad, fruit and Feta toast.

Penne Pasta Bar

Penne pasta is served with both creamy Alfredo and tomato basil sauce. Accompanied by roasted vegetables, Caesar salad, fresh fruit, and Parmesan toast.

Southwestern Fajitas

Your choice of beef, chicken, or a combination. Served with tortillas and brimming bowls of guacamole, salsa, sour cream, and shredded Cheddar cheese. Includes Spanish rice, southwestern Caesar salad, hot bean dip, and fresh fruit.

Beef Brisket

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

Grilled Cheese and Tomato Bisque

Fresh grilled cheese sandwiches made with sharp cheddar cheese are served with our homemade tomato basil bisque, fresh fruit and a garden salad.

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, green beans and bacon, roasted potato wedges, fresh fruit 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, green beans and bacon, roasted potato wedges, fresh fruit and coleslaw.

Green Chile Pulled Pork

Pork shoulder is seasoned and roasted to perfection then pulled and combined with our chef's own green chile. Served with fresh rolls, Spanish rice, fresh fruit and seasoned black beans.

Stuffed Shells

Shells are stuffed with a combination of cheeses and topped with our tomato basil sauce. Served with Caesar salad, roasted Italian herb vegetables, fresh fruit and Feta toast.

Cajun Fried Chicken

Choice pieces of chicken are Cajun seasoned, breaded and fried in canola oil. Accompanied by potato salad, bacon corn muffins, fresh fruit, coleslaw and chips.

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

Grilled salmon fillets with cucumber sauce are accompanied by green salad, roasted red potatoes, fresh fruit, 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 roasted garden vegetables, Caesar salad, feta toast, fresh fruit and the dessert of the day.

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 roasted garden vegetables, Caesar salad, feta toast, fresh fruit and a dessert of the day.

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, fresh fruit platter, grilled asparagus, rolls and a dessert of the day.

Ginger Apricot Chicken and Broccoli Stir-fry

Ginger apricot chicken is stir fried with broccoli and seasonings, then tossed with toasted sesame seeds. Served with fried rice, Mandarin spinach salad, fresh fruit and crispy wonton chips.

Lemon Herb Chicken

Grilled chicken breasts are sautéed with a creamy lemon sauce. Accompanied by roasted garden vegetables, garlic parmesan mashed potatoes, fresh fruit and a green salad.

Asian Pecan Chicken

Boneless chicken breasts are breaded with crushed pecans and bread crumbs, baked until golden, then drizzled with Szechwan peanut sauce. Served with fried rice, fresh fruit, mandarin spinach salad, and wonton crisps.

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, garden salad, roasted vegetables, fresh fruit and rolls.

Pad Thai with Chicken and Shrimp

Our Pad Thai is made with rice noodles, chicken, shrimp, red cabbage, bean sprouts, and egg, all tossed in a sauce made with soy, fresh lime, garlic, cilantro, and lemongrass. Garnished with roasted peanuts. Served with mandarin spinach salad, crab cream cheese wontons, eggrolls and fresh fruit.

Chicken Piccata

Grilled chicken breasts are sautéed with a lemon, white wine, and butter sauce. Accompanied by farfalle pasta in a sundried tomato cream sauce, roasted garden vegetables, fresh fruit and a green 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, mashed potatoes, green beans and artichokes, fresh fruit and rolls.

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, garden salad, green beans and shallots, fresh fruit and rolls.

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, Spanish rice, southwest roasted vegetables and fresh fruit.

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, fresh fruit and Feta toast.

Brown Bag Lunches

If a working lunch is what you need, we suggest one of our bag lunches. Each bag lunch includes: a sandwich or entrée salad, fresh fruit cup or seasonal whole fruit, pasta salad, chips and the dessert du jour. Please choose a maximum of 3 options.

\$12.50 per person

Sandwiches

Southwest Chicken

Grilled southwestern chicken breast is topped with guacamole, bacon, tomatoes, cucumbers, Cheddar cheese, and leaf lettuce.

Traditional Chicken Salad

Chicken breast, celery, carrots, cabbage, Dijon mustard, and mayonnaise are topped with tomatoes, cucumbers, lettuce, and Cheddar cheese.

Smoked Turkey

Smoked Turkey is topped with tomatoes, cucumbers, leaf lettuce, and cheese.

Country Ham

Smoked ham with dijonaise, lettuce, tomato, cucumbers and cheddar.

Roast Beef

Tender roast beef topped with cheddar, creamy horseradish, lettuce, tomato and cucumber.

Grilled Veggie Wrap

A variety of grilled fresh vegetables, including mushrooms, carrots, zucchini, bell peppers, yellow squash and a spicy feta cheese spread are layered with tomatoes, cucumbers, leaf lettuce, and cheese.

Herb Chicken

A boneless chicken breast is sautéed with Italian herbs and topped with zucchini, tomatoes, cucumbers, leaf lettuce, and cheese.

Italian Grinder

An abundance of smoked turkey, beef, honey ham, and salami is brushed with our own vinaigrette, and topped with tomatoes, cucumbers, lettuce, and cheese.

The Pines Tuna Salad

Albacore tuna is mixed with mayonnaise, Dijon mustard, pickle relish, chopped celery, and carrots. Topped with tomatoes, cucumbers, leaf lettuce, and Swiss cheese.

Southwest Wrap

Southwestern chicken or beef, frijoles, shredded Cheddar cheese, tomatoes, black olives, and lettuce are folded in a flour tortilla and served with salsa.

Thai Sesame Chicken Wrap

Chicken breast is grilled with Mandarin barbecue sauce and toasted sesame seeds, then topped with Asian slaw and tomatoes.

Traditional Club

A combination of honey cured ham, smoked turkey breast, and crispy bacon is served with Cheddar cheese, tomatoes, cucumbers, and leaf lettuce.

California Turkey

Smoked turkey breast is served with guacamole, bacon, mayonnaise, tomatoes, cucumbers, Swiss cheese and leaf lettuce.

Pastrami Reuben

Pastrami is topped with Swiss cheese, thousand island and sauerkraut. Served on rye bread.

Pesto Chicken and Brie

Pesto Chicken Salad is topped with a thin slice of brie, tomatoes, cucumber and lettuce.

Walnut Apple Chicken Salad

Similar to the taste of our apple waldorf salad, this sandwich is a mixture of sweet apples, cubed chicken breast, celery, walnuts, raisins and mixed with our sweet sauce.

Cranberry Turkey and Pecan Wrap

Sliced peppered turkey is topped with a cranberry pecan chutney and lettuce and served in a wrap.

Caesar Wrap

Strips of chicken are served along with romaine lettuce and Caesar salad dressing.

Buffalo Chicken Wrap

Crispy chicken is tossed in a spicy buffalo sauce and served in a wrap with lettuce, tomato and bleu cheese dressing.

Salads

Artichoke Pesto Chicken

Chicken breast bites and artichoke hearts are tossed with light pesto sauce. Served on garden greens and garnished with Feta cheese, tomatoes, cucumbers, and carrot shreds.

Southwestern Chicken

Grilled strips of southwestern chicken breast are served on garden greens and garnished with carrot shreds, shredded Cheddar cheese, tomatoes, guacamole, and cucumbers.

Chef

Tossed garden greens are topped with ham and turkey, Cheddar and Swiss cheeses, hard-boiled egg, tomatoes, black olives, broccoli, carrots, and cucumber.

The Cobb

Garden greens are topped with turkey, crunchy bacon crumbles, egg, ham, Bleu cheese, carrot shreds, tomatoes, cucumbers, and an assortment of cheeses.

Indian Curried Chicken

Chicken bites are tossed with peanuts, raisins, bell peppers, and curry mayonnaise. Piled on a bed of greens and garnished with tomatoes, cucumbers, and carrot shreds.

Jumbo Garden

Garden greens are garnished with broccoli, carrots, cauliflower, black olives, cucumbers, tomatoes, and red peppers, then sprinkled with Cheddar cheese.

The Pines Caesar -

Romaine lettuce is tossed with fresh Parmesan cheese, croutons, cherry tomatoes, and Caesar dressing

The Pines Salmon Fillet

A honey Dijon salmon fillet is served on greens and garnished with hard-boiled eggs, tomatoes, cucumbers, and red peppers.

Asian Chicken

Chicken breast or beef bites are glazed with Mandarin BBQ sauce and served on greens with tomatoes, cucumbers, and Mandarin orange slices, then sprinkled with toasted sesame seeds and topped with wonton strips.

Pesto Chicken and Brie

Chicken breasts are tossed with a creamy pesto sauce and pine nuts. This is served on a bed of lettuce and then topped with cubed brie cheese on top.

Walnut Apple Chicken

Similar to the sandwich, but served on a bed of lettuce. Chicken breasts are cubed and mixed with a special sweet sauce, crisp apples, celery, raisins and walnuts.

Greek

Marinated tomatoes, cucumbers, feta cheese, garbanzo beans and kalamata olives are served over a bed of lettuce.

Thai Beef

Asian marinated beef served on top of a combination of rice noodles and lettuce with baby corn, bell pepper and cabbage in a sesame soy vinaigrette.

Rosemary Chicken

Rosemary marinated chicken breast is sliced and served on top of mixed greens with almonds, carrots, cucumbers, tomatoes and Feta cheese.

Full plated lunch service is also available. Please consult with your event specialist for further information.