

Buffet Lunches

(Minimum of 30 guests)

The All American Buffet

Tomato Bisque Soup
Turkey, Swiss and Avocado Sandwiches with Lettuce and Tomato on Artisan Bread
Pasta Salad tossed with Olives, Feta Cheese, and Italian Salami
Fresh Fruit Platter
Lemon Bars
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

The Tuscan Buffet

Salad of Baby Greens tossed with Balsamic Vinaigrette
Chicken Breast Layered with Prosciutto Ham Sautéed with Lemon White Wine Sauce
Baked Manicotti
Chef's Choice Vegetable
Garlic Bread
Italian Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

The Fiesta Buffet

Tossed Greens with Chiffonade of Romaine, Oregon Bay Shrimp, Avocado, Shredded Pepper Jack Cheese and Grape Tomatoes served with Sour Cream Ranch Dressing and Tortilla Strips
El Chef Corditos "Pollo con Salsa" Chicken Breast filled with Avocado and Pepper Jack Cheese topped with a mild Pico Gallo and Cilantro Crema
Black Bean Rice with Sweet Peppers and Diced Tomato
Button Mushrooms and Fresh Spinach Sautee with Garlic and Sherry
Chocolate Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

The Asian Buffet

Mixed Salad with Greens with Mandarin Orange and Fried Won Tongs
Beef Teppanyaki Grilled Flank Steak marinated in Soy Sauce, Orange Juice, Ginger and Lemon topped with Cherry Tomatoes and Grilled Green Onions
Chicken Sub Gum Chow Mein
Pork Fried Rice
Almond Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

Plated Lunches

(Choice of one, minimum of 10 guests)

House Caesar Salad

**A Combination of Romaine Lettuce and Field Greens tossed in our Famous Caesar Dressing
with your choice of Julienne Strips of Char-Grilled Chicken Breast Or Freshly Cooked Bay Shrimp
Freshly Baked Dinner Roll
Soft Drink**

The Executive

**Shaved Roast Beef, Black Forest Ham, Jalapeno Jack Cheese, and Whole Grain Mustard on a
Butter Croissant
Tri Colored Tortellini Salad
Seasonal Fruit
Chocolate Fudge Brownie
Soft Drink**

The Premier

**Chilled Salmon on a Bed of Baby Greens, served with Lemon and Champagne Dressing
Freshly Baked Bread Sticks
Almond Shortbread Cookie
Iced Tea**

Dessert Buffet

**New York Style Cheesecake, Chocolate Decadence Tort, Coconut Cream Pie and Chocolate
Fudge Amaretto Marble Cheesecake**

Boxed Lunches

(Choice of one, minimum of 10 guests)

All boxed lunches presented in a commemorative Mill Casino cooler bag.

The Classic

Deli Style Turkey, Ham, or Roast Beef Sandwich

Creamy Coleslaw

A Piece of Whole Fruit

2 ounce Bag of Potato chips

Homemade Cookie

Soft Drink

The Submarine

**Genoa Salami, Turkey, Ham, American and Swiss Cheese,
Tomato, Lettuce, and Herbed Vinaigrette on a Hoagie Roll,**

Served with Pasta Salad, Pickle Spear, Fresh Fruit,

And a Giant Chocolate Chip Cookie

Soft Drink