



Hot Plated Lunch Selections

Hot Plated Lunch Selections Include Choice of Soup or Salad, Freshly-Baked Rolls with Butter, Chef's Selection of Starch and Vegetables. Choice of Dessert Served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas Served with Milk, Honey & Lemon.

Hot Entrees

Grilled Chicken Breast with Lemon Caper Sauce
\$36 per person

Beef Tenderloin Steak with Shallot Garlic Herb Butter
\$38 per person

Seared Salmon with Cherry Tomato Vinaigrette
\$36 per person

Sautéed Chicken with White Wine Garlic Cream
\$36 per person

Wild Mushroom Strudel with Tomato Garlic Coulis
\$32 per person

Penne Pasta with Grilled Chicken or Shrimp served with Broccoli, Peas, Mushrooms, Garlic Cream Sauce and Fresh Grated Parmesan
\$28 per person with Grilled Chicken
\$34 per person with Shrimp

Soup or Salad

Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Julienne Roasted Red Peppers

Romaine Hearts with Cherry Tomatoes, Shaved Red Onions, Olives, Crostini, Feta Cheese and Balsamic Vinaigrette

Spring Mix with Candied Pecans, Cherry Tomatoes, Roasted Peppers, Jicama, Goat Cheese and Prickle Pear Vinaigrette

Baby Spinach with Candied Walnuts, Boursin Cheese, Shaved Red Onions, Strawberries and Honey Champagne Vinaigrette

Mix Greens with Tomatoes, Carrots, Shaved Red Onions, Cucumbers, Radish with Honey Dijon Vinaigrette

Soup of the Day

Desserts

New York Style Cheese Cake with Berry Coulis

Chocolate Mousse Cake with Fresh Whipped Cream

Fresh Fruit Tart

Fruit Short Cake with Fresh Whipped Cream

Carrot Cake





FireSky Lunch Buffets

FireSky Luncheon Buffets Include Freshly-Baked Rolls with Butter and Choice of Dessert Served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas Served with Milk, Honey & Lemon.

HOT Lunch Buffet

Mixed Green Salad with Tomatoes, Julienne Carrots with Assorted Dressing

Marinated Vegetable Salad

Pasta Salad with Tomatoes, Black Olives and Feta Cheese

Grilled Marinated Chicken with Lemon Caper Sauce

Baked King Salmon with Cherry Tomato Vinaigrette

Oven Roasted Red Skin Potatoes with Rosemary Butter

Seasonal Grilled Vegetable

Carrot Cake

New York Style Cheesecake

Fresh Baked Rolls

\$48 per person

Barbeque Cookout Buffet

Iceberg Salad with Cabbage, Carrots, Cucumbers, Tomatoes, Red Onions, served with Chef Choice of Assorted Dressings

Old-Fashioned Potato Salad

Macaroni-Cheddar Salad

Half-Pound Hamburgers

Grilled Marinated Chicken Breasts

Beer Brats

Dutch Oven Baked Beans

Kettle Chips

Relish Tray: Tomatoes, Red Onions, Bibb Lettuce, Kosher Pickles

Assorted Cheeses: Cheddar, Swiss, Muenster

Gourmet Condiments and Deli-Style Rolls

Hot Fruit Cobbler with Ice Cream

\$45 per person



Luncheon Buffet Selections require a minimum of 30 guests. A surcharge of \$100.00 will apply for less than 30 guests. Buffet service is available for (1) continuous hour. Each additional ½ hour will incur a \$3.00 charge per person.



FireSky Lunch Buffets

FireSky Luncheon Buffets Include Freshly-Baked Rolls with Butter and Choice of Dessert Served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas Served with Milk, Honey & Lemon.

Italian Lunch Buffet

Caesar Salad with Garlic Crouton, Fresh Parmesan Cheese and
Julianne Roasted Red Peppers
Couscous Salad with Marinated Vegetables and Balsamic Vinaigrette
Marinated Mushroom Artichoke Feta Salad
Seared Seasonal Fresh Fish with Fresh Sautéed Tomatoes with
White Wine Garlic Cream
Chicken Marsala
Penne Pasta with Tossed with Marinara Sauce Topped with
Parmesan Cheese
Grilled Seasonal Vegetable
Assorted Italian Cookies and Mini Cannoli

\$48 per person

Mexican Fiesta Buffet

Arizona Green Salad with Candied Pecans, Goat Cheese, Oranges,
Jicama, Roasted Red Peppers and Prickly Pear Vinaigrette
Tortilla Soup
Season Ground Beef
Fajita Style Chicken
Cheese and Onion Enchiladas with Green Chili Sauce
Pinto Beans, Mexican Style Rice
Assorted Condiments Including:
Diced Tomatoes, Diced Onion, Shaved Lettuce, Shredded Cheese, Salsa,
Fresh Guacamole, Sour Cream and Jalapeños
Flour Tortillas, Corn Taco Shells, Tostada Shells
Fresh Churros, Sopapillas and Honey

\$46 per person

Deli Buffet

Field Green Salad with Tomatoes, Carrots, Shaved Red Onions,
Cucumbers, Radish with Assorted Dressings
Creamy Red Skin Potato Salad
Traditional Coleslaw
Fresh Sliced Deli Meats: Roast Beef, Oven Roasted Turkey, Ham, Salami
Assorted Sliced Cheese: Cheddar, Swiss, Provolone
Relish Tray: Tomatoes, Red Onion, Bibb Lettuce, Kosher Pickles
Gourmet Condiments and Breads
Chocolate Frosted Walnut Brownies
Gourmet Cookies

\$43 per person

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Boxed Lunches

All Boxed Lunches Include Whole Fruit, Kettle Chips, Homemade Fresh Baked Jumbo Cookies, Tortellini Salad and Assorted Condiments.
Beverages are Available A La Carte

Boxed Lunches

Roast Beef on Baguette with Cheddar Cheese, Red Onion and Tomato

\$28 per person

Grilled Chicken Breast on Ciabatta Roll with Swiss Cheese, Lettuce, Tomato, and Red Onion

\$28 per person

Roasted Turkey Breast and Smoked Bacon on Ciabatta Roll with Muenster Cheese, Lettuce, Tomato, and Red Onion

\$28 per person

Italian Sub with Ham, Salami, and Pepperoni on Baguette with Provolone Cheese, Lettuce, Tomato, and Red Onion

\$28 per person

Grilled Vegetable Wrap with Vinaigrette Dressing

Feta Cheese, Zucchini, Yellow Squash, Carrots, Bell Pepper, and Red Onion

\$28 per person

Red Bull	\$4.50
Bottled Water	\$4.25
Arizona Iced Tea	\$4.25
Assorted Soft Drinks	\$4.00

