

# SUN MOUNTAIN LODGE

## PLATED LUNCHES

### ENTRÉE SALADS

*All plated lunch entrée salads includes freshly baked bread and whipped butter, your choice of lemonade or chilled ice tea, and our selection of homemade desserts.*

**Grilled Glazed Salmon** \$24.00

*Tossed mixed greens with tomato-fennel vinaigrette, red onions, cucumbers, olives, and feta cheese.*

**Grilled Chicken Breast Caesar Salad** \$22.00

*Served on a bed of crisp romaine lettuce, homemade herb croutons, Parmesan cheese and a lemon wedge.*

**Asian Style Chicken Salad** \$21.00

*Grilled marinated chicken breast with Napa cabbage, julienne carrots, bean sprouts, mandarin segments, fried won tons, and citrus- ginger vinaigrette.*

**Traditional Cobb Salad** \$20.00

*Tossed chopped Romaine lettuce with bacon, red onion, tomatoes, walnuts, blue cheese, eggs, cucumber, and green goddess dressing.*

*Add grilled chicken* \$24.00

*Add grilled salmon* \$28.00

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## PLATED LUNCHES

### STARTER SALADS SELECTIONS

*Select one*

#### **Mixed Green Salad**

*Served with shaved fennel, Granny Smith julienne green apples, candied pecans, crumbled blue cheese, and lemon-champagne vinaigrette.*

#### **Baby Spinach Salad**

*Served with herbed goat cheese, toasted almonds, seasonal berries, and raspberry-champagne vinaigrette.*

#### **Caesar Salad**

*Crisp Romaine lettuce hearts, Parmesan cheese, homemade herb croutons, lemon wedge and classic Caesar dressing.*

#### **Caprese Salad**

*Fresh vine ripened tomatoes, Mozzarella cheese, mixed greens, basil and balsamic vinaigrette.*

### SOUP SELECTIONS

*Select one*

#### **Chicken Curry and Wild Rice**

*Our traditional Sun Mountain Lodge chicken curry with wild rice, topped with pineapple chutney and toasted almonds.*

#### **Roasted Tomato - Basil**

*Slow-roasted tomato, fresh herbs, finished with cream and garnished with goat cheese crostini.*

#### **Clam Chowder**

*New England-style clam chowder with diced potatoes, celery and bacon garnish with fresh chopped chives.*

#### **Butternut Squash**

*Slow-roasted butternut squash, flavored with orange, cinnamon, and cream.*

#### **Traditional Chicken Noodle Soup**

*Traditional chicken noodle soup with diced onions, celery, carrots, potatoes, chicken breast and noodles.*

## DESSERT SELECTIONS

*Select one*

### **Chocolate Mousse Cake**

*Topped with whipped cream and raspberry sauce.*

### **Apple – Walnut Strudel**

*Served with caramel sauce.*

### **Strawberry Shortcake**

*Served with whipped cream.*

## **PLATED LUNCHE ENTRÉES**

*All lunch entrée selections include your choice of soup or one of our fresh salads, daily baked bread and whipped butter, lemonade or chilled ice tea, and our homemade dessert selection.*

*The Chef will prepare seasonal vegetables and side dishes appropriate to your entrée, with the exception of special diets.*

### **Roasted Chicken Breast**

\$22.00

*Roasted supreme chicken breast, served with mushroom-chardonnay sauce.*

### **Grilled Chicken Breast**

\$24.00

*Marinated chicken breast Santa Fe style, served with chipotle cream sauce.*

### **Grilled Tri-tip Steak**

\$26.00

*Grilled tri-tip steak with mushroom demi sauce and blue cheese-garlic compound butter.*

### **Roasted Beef Tenderloin**

\$30.00

*Peppercorn rubbed roast beef tenderloin served with port-wine demiglaze.*

### **Grilled Salmon**

\$28.00

*Grilled salmon with lemon grass-ginger sauce and cilantro mango salsa.*

### **Pan-Seared Salmon**

\$28.00

*Marinated pan-seared salmon served with tomato-saffron sauce.*

### **Grilled Halibut**

\$34.00

*Fresh halibut served with coconut-rum sweet curry sauce and sundried cranberry-apple chutney.*

### **Grilled Chicken Wrap**

\$20.00

*Gilled breast of chicken with Havarti cheese and mixed greens, roasted seasonal vegetables tossed with green goddess dressing, wrapped in a warm flour tortilla.*

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## ☞ BOX LUNCHES TO GO ☞

*All lunch box selection include fresh whole fruit, Tim's Cascade Potato Chips, apple juice, granola bar.*

### Sun Mountain Classic Deli Sandwiches

- **Ham Sandwich**

\$18.00

*Honey cured sliced ham with leaf lettuce, tomatoes, mayonnaise, mustard, your choice of cheese: cheddar, Swiss, or Havarti and bread: white, wheat, rye, or sourdough*

- **Roast Beef Sandwich**

\$18.00

*Roast New York loin with garlic and pepper, leaf lettuce, tomatoes, mayonnaise, mustard, your choice of cheese: cheddar, Swiss, or Havarti and bread: white, wheat, rye, or sourdough*

- **Roast Turkey Breast Sandwich**

\$18.00

*Tender turkey breast with leaf lettuce, tomatoes, mayonnaise, mustard, your choice of cheese: cheddar, Swiss, or Havarti and bread: white, wheat, rye, or sourdough*

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- **Grilled Vegetable Wrap**

\$18.00

*Marinated seasonal grilled vegetables with Havarti cheese and mixed greens tossed with green goddess dressing and wrapped in a warm flour tortilla*

# SUN MOUNTAIN LODGE

## ☞ LUNCH BUFFETS ☜

*All lunch buffets include chilled lemonade or iced tea, our daily baked cookies or brownies, fruit tartlets or petit fours.*

**(Minimum 30 people)**

### **Sun Mountain Lodge Deli Buffet**

**\$22.00**

*Mixed greens salads with two homemade dressings,  
Chef's selection of pasta salad,  
a display of deli meats (sliced ham, turkey, roast beef, and salami),  
a deli cheese tray (sliced cheddar, Swiss, and Havarti)  
a garnish tray (leaf lettuce, tomatoes, red onions, pickles, and pepperoncinis),  
a basket of assorted deli breads, assorted deli condiments,  
individual bags of Tim's Cascade Potato Chips*

### **The Methow Valley Barbecue Buffet**

**\$26.00**

*Mixed greens salads with two homemade dressings,  
Chef's selection of pasta salad,  
grilled chicken breast marinated with thyme and lemon,  
grilled choice sirloin burger patties topped with sautéed mushrooms and onions,  
a garnish tray (leaf lettuce, tomatoes, red onions, pickles),  
a cheese tray (sliced cheddar, Swiss),  
assorted barbecue condiments (mayonnaise, mustard, and ketchup),  
a basket of assorted burger buns,  
individual bags of Tim's Cascade Potato Chips*

### **Mexican Buffet Yucatan Style**

**\$28.00**

*Mixed greens salad with roasted jalapeno ranch,  
chipotle Caesar salad,  
carne asada and chicken fajitas with bell pepper and red onion mix,  
homemade refried pinto beans and Mexican rice,  
fresh made yellow corn tortilla chips and flour tortillas,  
homemade fresh salsa and guacamole,  
taco bar condiments (shredded lettuce, diced tomatoes, onions,  
jalapeno peppers, cheddar, jack cheese and sour cream)*

### **Mediterranean/Italian Buffet**

**\$24.00**

*Caesar salad, antipasto platter,  
caprese salad, Chef's choice pasta salad,  
grilled chicken provolone with sun-dried tomato marinade,  
penne pasta with roasted garlic Alfredo sauce,  
fresh baked garlic bread.*

### **The Pacific Northwest Buffet**

**\$30.00**

*Northwest style clam chowder,  
mixed greens salad with two homemade dressings,  
Chef's choice potato salad,  
Imported and domestic cheese display with gourmet crackers and seasonal berries,  
grilled salmon served with wild rice pilaf and fresh fruit salsa,  
roast chicken breast with apple calvados cream sauce,  
roast herb red potatoes,*