



LUNCHEON BUFFETS

Available: 11 am to 3 pm (Minimum 20 Guests)

ITALIAN BUFFET \$12.95

- Garden Salad with Italian Dressing or Classic Caesar Salad
- Warm Garlic Bread
- Choice of Two Entrees
- Choice
Meat Lasagna, Fettuccine Alfredo with Chicken,
Italian Sausage with Penne Pasta, Chicken Marsala with Angel Hair
Pasta, Chicken Parmesan
- Choice of Coffee, Ice Tea, or Fountain Soda

SOUTHWESTERN FIESTA BUFFET \$12.95

- Tortilla Chips with Homemade Salsa
- South of the Border Caesar Salad
- Chicken or Beef Fajitas
(Grilled with green and yellow Bell Peppers, Sweet Onions,
and seasoned in Mexican Spices and Citrus Juice)
- Fresh made Guacamole
- Pico De Gallo and fresh grated Colby Jack Cheese
- Cheese Enchiladas
- Ranchero Beans, Mexican Rice, Warm Flour Tortillas
- Coffee, Ice Tea, Fountain Sodas

ALL AMERICAN BARBEQUE BUFFET \$11.95

- Grilled Hot Dogs
- Hamburgers or Grilled Chicken Breast
- BBQ Baked Beans, Potato Salad or Coleslaw
- Potato Chips, and Chocolate Chip Cookies
- Coffee, Iced Tea, Fountain Sodas

DELI SANDWICH BUFFET \$11.95

- Deli Ham, Roast Beef, Turkey,
- Variety of Fresh Breads
- American Cheese, Swiss Cheese, Cheddar Cheese
- Lettuce, Tomatoes, Onions, Pickles
- Potato Salad or Cole Slaw, Potato Chips
- Coffee, Iced Tea, Fountain Sodas

20% Service Charge and Sales Tax will be added to all Food and Beverage Sales, all prices and menu items are subject to change and availability. Per Person pricing refers to any guest, regardless of age, who occupies a chair

6210 E. McKellips Rd. Mesa, AZ 85215

Catering Manager: (480)-832-0158 Fax: (480)-981-3105 www.paintedmountaingolf.com



SELECT LUNCHEON MENU

Served to you at the table, Choose up to three selections - \$10.85 each
(Minimum 20 Guests)

CHICKEN CAESAR SALAD

Charbroiled chicken breast on a bed of Chopped Romaine, tomato wedges, colossal olives, hard boiled egg, mixed in our zesty garlic Caesar dressing, sprinkled with croutons.

ORIENTAL CHICKEN SALAD

Fresh Mixed Greens topped with a sliced Grilled Chicken Breast, Bermuda Onions, Water Chestnuts, Mandarin Oranges, Red and Green Bell Peppers, Pea Pods, Sliced Almonds, with our special Oriental Dressing, and Fried Wontons

QUICHE LORRAINE

A traditional home baked Quiche with Bacon, Onion, Swiss Cheese, Eggs
Fresh Fruit Garnish, and a Blueberry Muffin.

CHICKEN MARSALA

Sautéed chicken breast, Marsala wine sauce with mushrooms and garlic
Served over a bed of angel hair pasta with Garlic Bread

BEEF STROGANOFF

Beef Tenderloin simmered in a sauce of Onions, Mushrooms, Garlic,
mixed with Sour Cream and served over Egg Noodles.

BEEF TRI TIPS MEDALLIONS

Beef Tri Tips Sirloin seasoned and roasted topped with a Cabernet Wine Sauce,
Served with Whipped Potatoes and Fresh Vegetable.

BAKED ALASKAN COD

Alaskan Cod lightly seasoned and baked with a touch of
white wine and butter. Server with fresh lemon and homemade tarter sauce.

Includes Coffee • Decaffeinated Coffee • Hot Tea

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