



LUNCH

Lunch Menu

Includes: Freshly Baked Rolls with Butter, Iced Tea, Coffee Services and Dessert

SALADS

RIVERSIDE SMOKED CHICKEN SALAD 🌱

Smoked Pulled Chicken, Sweet Bibb Lettuce, Roasted Corn, Smoked White Cheddar, Diced Tomato, Red Onions, Ortega Chili and Sliced Cucumbers, served with a Sweet Smokey Ranch Dressing

CITRUS BELL CHICKEN SALAD 🌱

Grilled Citrus Cilantro Chicken Breast, Crisp Baby Greens, Farro, Mandarin Oranges, Roasted Corn, Bell Peppers, Queso Fresco, served with a Orange Vinaigrette

GRILLED ATLANTIC SALMON NIÇOISE SALAD 🌱

Citrus Grilled Salmon, Tender Bibb Lettuce, Sliced Boiled Egg, Roasted Red Potato, French Green Beans, Nicoise Olives, House Dried Tomatoes, served with a Whole Grain Mustard Vinaigrette

ASIAN STEAK RICE NOODLE SALAD 🌱

Orange Ginger Sliced Flat Iron Steak, Rice Noodles, Snow Peas, Red Onion, Mandarin Oranges, Edamame, Napa Cabbage, Toasted Cashews, served with a Sweet Chili Vinaigrette

GRILLED CHICKEN ELOTE CAESAR SALAD 🌱

Grilled Chicken Breast, Tender Chopped Romaine Hearts, Roasted Corn, Crumbled Cotija Cheese, House Dried Tomatoes, Fried Corn Strips, served with a Creamy Cilantro Caesar Dressing



GRILLED CHICKEN ELOTE CAESAR SALAD

BOXED LUNCH SANDWICHES

Includes: Potato Salad, Fruit Salad and a Brownie, Choice of Bottled Water or Soda, Max. of 2 Choices, Plus Vegetarian Option

ROASTED BEEF

Smoked Cheddar, Arugula, Tomato, Sweet Onion Jam, served on a Pretzel Roll

ITALIAN

Provolone, Salami, Capicola, Mortadella, Lettuce, Tomato, Banana Peppers, served on a Baguette

SMOKED CHICKEN SALAD

Pepper Jack, Bibb Lettuce, Tomato, served on Sweet Hawaiian Roll

OVEN ROASTED TURKEY

Smoked Gouda, Arugula, Tomato, served on a Croissant

*Also available as a wrap

ASSORTED GRILLED VEGGIES 🌱

Sun-Dried Tomatoes, Hummus, served on a Rosemary Focaccia Roll

*Also available in a wrap

🌱
Vegetarian

🌱
Vegan

🌱
No Gluten Added

🌱
Dairy Free

🌱
Healthy Community Option

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change.

Please Consult your Convention Service Coordinator for More Information.

Lunch Entrees

Includes: Freshly Baked Rolls with Butter, Iced Tea, Coffee and Dessert
Each Additional Menu Option Selection Shall Incur a Plate Fee

STARTER SALADS

Choice of 1

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan, House Dried Tomatoes, Herb Croutons, Caesar Dressing

HOUSE SALAD

Tender Mixed Greens, Sliced Cucumbers, Grape Tomatoes, Italian Vinaigrette
*Ranch available upon request

SPINACH SALAD

Baby Spinach, Toasted Almonds, Dried Cranberries, House Dried Tomatoes, Balsamic Vinaigrette



ENTRÉE SELECTIONS

OVEN ROASTED ATLANTIC SALMON

Lemon Pepper Dusted Salmon, Black Bean Corn Relish, served on a bed of Smashed Roasted Red Potatoes and Asparagus

BERBERE DUSTED CHICKEN BREAST

Grilled Chicken Breast resting on a bed of Roasted Sweet Potato and Brussel Sprouts, topped with a Mango Relish

OREGANO LIME DUSTED AIRLINE CHICKEN BREAST

Roasted Airline Chicken Breast resting on a bed of Pesto Yukon Mashed Potato and Broccoli, drizzled with a Roasted Red Pepper Romesco Sauce

GRILLED FLAT IRON STEAK

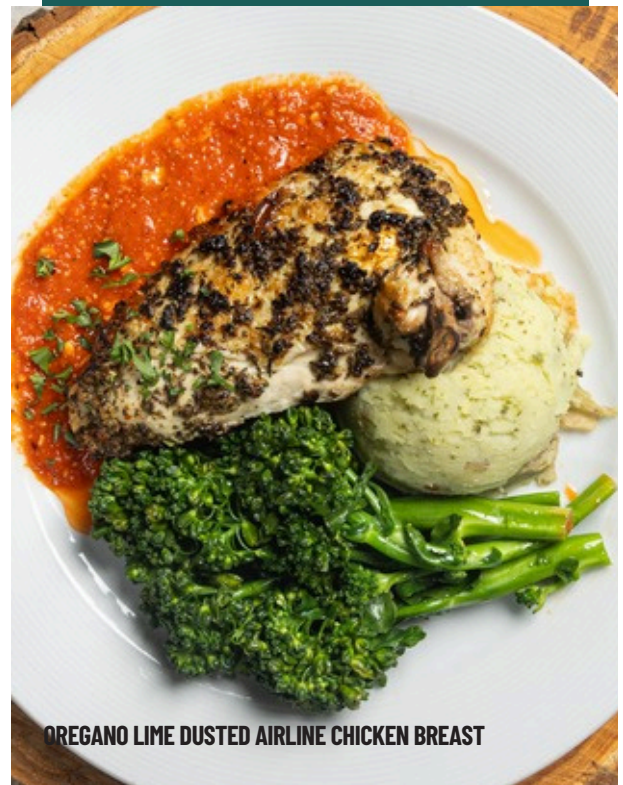
Ancho Agave Glazed Flat Iron Steak, Roasted Fingerling Potatoes, Sautéed French Green Beans and Carrots, served on Roasted Local Citrus Corn Succotash

SWEET & SPICY AIRLINE CHICKEN BREAST

Oven Roasted Airline Chicken Breast with Smashed Red Skinned Potatoes topped with Green Onions and Cheddar Cheese, served with Sautéed French Green Beans and Carrots

GARLIC HERB SLOW ROASTED TRI-TIP

Tender Roasted Tri-Tip topped with a Forest Mushroom Demi-Glace, served with Garlic Cauliflower Smash and Sautéed Mixed Vegetables



 Vegetarian

 Vegan

 No Gluten Added

 Dairy Free

 Healthy Community Option

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change.

Please Consult your Convention Service Coordinator for More Information.