

## Buffet Lunch

Buffet Luncheon Selections Include Chefs Choice of Dessert, served with Fresh Rolls and Whipped Flavored Butters, Water, Iced Tea, Starbucks Coffee & Tazo Hot Tea upon request.

25 Guest Minimum

### BARBEQUE COOK-OFF

Jicama-Cilantro Chipotle Cole Slaw and Potato Salad, served with Baby Back Pork Ribs, Honey-Barbecued Boneless Chicken Breast, Corn on the Cob, Dad's Camp Beans, Corn Muffins and Honey Butter

\$35.00

### CHEF'S DELI BUFFET

Traditional Potato Salad and Tri-Color Pasta Salad served with a Selection of Smoked Turkey, Roast Beef, Ham, Italian Salami, Grilled Vegetables, Tuna Salad, Chicken Salad, Swiss, Jack, Provolone, and Cheddar Cheeses, Leaf Lettuce, Ripe Tomatoes, Red Onions, Gourmet Breads and Rolls, Pickle Spears, and Condiments

\$30.00

### PIZZERIA AND PASTA

Caesar Salad, Tri-Color Pasta Salad, Baked Pasta Penne Marinara with Mozzarella Cheese, Garlic Bread, and Fresh Baked Pizza, topped with Pepperoni, Vegetables, and/or The Works

\$33.00

### MISSION TACO BAR

Black Bean and Roasted Corn Salad and Baja Style Caesar Salad, served with Grilled Marinated Chicken and Carne Asada, Soft Flour and Corn Tortillas, Spanish Rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas, Guacamole, Sour Cream, and Fresh Tortilla Chips

\$33.00

Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs. China Service in the Exhibit Halls, Patios and Arena Lobby will incur a \$2 per person charge. All charges are subject to 22% Service Charge and 9.75% Sales Tax. Prices are subject to change.