

Lunch Buffets

Buffet Luncheons Include Coffee, Decaffeinated Coffee, Tea or Iced Tea. Priced per person, based on one hour of service. Buffets of fewer than 20 people will be charged a fee of \$75.00+

Sonnenalp Express\$35.00

For To Go Boxes add \$2.00

Soup du Jour

Sonnenalp House Salad

Baby Red Bliss Potato Salad

Fresh Baked Croissants and Hoagie Rolls

Sliced Turkey, Ham, Roast Beef, Salami and Tuna Salad

Cheddar, Swiss and Monterey Jack Cheese

Traditional AccompanimentS

Kettle Roasted Potato Chips

Assorted Homemade Cookies

Italian Buffet (Minimum 15 guests).....\$48.00

Assorted Fresh Baked Breads and Focaccia

Tuscan Fagioli Soup

Arugula Salad with Tomatoes, Parmesan, Pine Nuts and White Balsamic Vinaigrette

Vine Ripened Tomato and Fresh Mozzarella with Basil Pesto

Grilled Eggplant, Zucchini and Portobello Mushrooms

Seared Striped Bass with Peperonata

Chicken Pesto with Sun Dried Tomato, Spinach and Shaved Parmesan over Penne Pasta

Vegetarian Pasta Primavera with Seasonal Vegetables

Tiramisu Cake

Mini Cannolis

Profiteroles Amaretto

Southwest Lunch Buffet (Minimum 15 guests).....\$42.00

Tri-color Tortilla Chips with Salsa

Creamy Smoked Tomato Soup

Southwestern Caesar Salad with Ancho Chile Croutons

Black Bean and Roasted Pepper Salad with Cilantro Vinaigrette

Achiote Marinated Chicken and Beef Fajitas with Peppers, Onions, Guacamole and Sour Cream

Pan Seared Salmon with Watermelon Pico de Gallo

Spanish Rice

Fresh Seasonal Fruit and Berries

Caramel Flan

Tres Leches Cake

Mexican Chocolate Tart

Gourmet Sandwich Buffet.....\$45.00

Country Breads and Dollar Rolls

Choice of Seasonal Squash Soup or Vichyssoise (summer only)

Asparagus Salad

Petite Salad with Artichokes and Tomato Confit

Smoked Salmon with Condiments

Caprese Salad

Grilled Buffalo Sliders with Carombolia Blue Cheese

Grilled Chicken, Avocado, Applewood Smoked Bacon on Whole Grain Bread

Truffle Parmesan Potato Chips

Assorted Lemon Bars and Brownies

Bavarian Buffet\$46.00

Assorted Hearth Breads and Creamery Butter

Assorted European Cold Cuts

German Potato Salad

Grilled Bratwursts

Chicken Jaegerschnitzel

Warm Baked Pretzels

Sauteed Vegetable medley

Black Forest Torte

Colorado BBQ Buffet (Minimum 15 guests).....\$50.00

Additional Fee for a Grill Chef \$125 per hour per 50 guests

Marinated Free Range Chicken with Chanterelle Sauce

Grilled Venison with Blueberry Sauce

Pan Seared Trout with Sage Beurre Blanc

Potato and Asparagus Salad

Petite Blend Salad with Goat Cheese and Balsamic

Vinaigrette

Corn and Mushroom Gratin

Roasted Baby Root Vegetables

Slow Cooked Beans with Slab Bacon

Hot Seasonal Cobbler (add ice-cream for an additional \$2.50 per person)

Latin Buffet.....\$38.00

Corn Muffins with Lime Honey Butter

Chile Verde

Shrimp, Avocado and Jicama Cilantro Salad

Grilled Chicken Breast with Mole Sauce

Oven-Roasted Salmon with Honey Mango Barbeque Sauce

Assorted Grilled Vegetables

Green Chili Rice

Tres Leches Cake

Lunch Stations

Additions to our Lunch Buffets for a minimum of 15 guests. Priced per person.

Baked Potato Bar with:\$9.50

Chives

Shredded Cheese

Butter

Sour Cream

Vegetarian Chili Bar/Meat Chili Bar with:.....\$12.00

Shredded Cheese

Onions

Sour Cream

Bread Boule

