

# LONE TREE



# BREAKFAST BUFFET

BREAKFAST SERVED 7 AM - 10 AM **Continental Breakfast \$7.50** Assorted pastries, coffee, tea, decaf, or lemonade

#### **Deluxe Continental Breakfast \$9**

Assorted chilled juices, assorted pastries, Bagels, coffee, tea, or lemonade

#### **Golfers Breakfast \$13**

Scrambled Eggs, bacon or sausage, toast, Breakfast potatoes, coffee, tea, or lemonade

#### Grand Breakfast \$18

Assorted chilled juices, scrambled eggs, bacon or sausage, Breakfast potatoes, pancakes or French toast, assorted pastries, Coffee, tea, or lemonade

#### Additional items:

Mini Yogurt Parfaits \$2 per person Fruit Platter \$7530-50ppl Danishes \$40/40 pieces Muffins \$45/40 pieces Breakfast Sandwich w/Bacon (English muffin, egg, cheese) \$2.50ea Breakfast Potatoes \$5/2 lbs. Scrambled Eggs \$45/30ppl Bacon (4 slices pp) \$75/30ppl Sausage (2 links pp) \$45/30ppl

Prices quoted from January 1, 2019 through December 31, 2019. Prices are subject to change without notice pending market price fluctuation. Sorry for the inconvenience that may cause you.





## LUNCH/DINNER BUFFET

#### BBQ #1 \$16.95 per person

Hamburgers, hot dogs, buns, condiments, lettuce, tomato, Onion, assorted cheeses, house chips, corn on the cobb, Cole slaw, and cookies

#### BBQ #2 \$18

Pulled pork, hot dogs, buns, baked beans, cole slaw, Corn on the cobb, house chips, condiments, and cookies

#### Boxed Lunch \$15.95

Choice of turkey or ham on sourdough bread with Lettuce, tomato, onion, and American cheese, Bag of chips, whole fruit, and a cookie

#### **Additional Items:**

Cucumber & Tomato Salad \$35/5 lbs. Pasta Salad \$45/10 lbs. Fruit Platter \$75/30-50ppl Relish Platter, vegetable dip \$50 Brownies \$45/6 lbs Cookies \$.75piece Chicken Fingers \$75/10 lbs. Mac N Cheese \$35/ 10 lbs.

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# LONE TREE grill——



### DINNER BUFFET

#### **Dinner Buffet \$39 per person**

Comes with bread, butter, choice of salad, vegetable, entrée, and dessert. Salads House-mixed greens, cucumbers, carrots, tomatoes, onion, croutons Caesar-crisp romaine, parmesan cheese, and croutons Seasonal-mixed greens, berries, blue cheese crumbles, candied walnuts, dried cranberries, bacon +\$2 per person

#### Vegetables

Corn on the Cobb Seasonal Roasted Vegetables Green Beans Amandine Honey Glazed Carrots Capi Vegetables-Zucchini & Yellow Squash

#### Starch

**Mashed Potatoes Baked Potatoes** Rice Mashed Sweet Potatoes Mac N Cheese House Chips

#### Entrees

Herb de Provence Roasted Chicken with a creamy white wine sauce Oven Baked Salmon with a lemon beurre blanc 4oz Filets with a mushroom demi

#### **Carving Station +\$4 per person**

Herb Roasted Turkey Breast w/cranberry sauce, Whole grain mustard, and pan gravy Herb Roasted Rib Eye of Beef w/horseradish cream sauce And au jus (Prime Rib & based on 6oz/pp) +\$8per person

#### Dessert

Brownies **Assorted Cookie Platter** 

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