



Lunch Menu

*Menu items are based on seasonality of product and are subject to change.
24-48 HOUR NOTICE IS REQUIRED to ensure availability.*

Plated Lunch Entrées

Mushroom Stuffed Chicken Breast, Wild Rice Pilaf, Fresh Vegetables

Chicken Florentine, Whipped Potatoes, Fresh Vegetables

Chicken Schnitzel, Caper Sauce, Whipped Potatoes

Flame Grilled Salmon Filet, Alta Club Tartar Sauce, Chef's Choice Starch & Vegetables
(Poached or Breaded Alta Club Style also available)

Cajun Bronzed Salmon, Pepper Cream Sauce, Rice Pilaf

Shrimp Florentine, Lemon Beurre Blanc, Rice Pilaf

Petite Filet Mignon, Cabernet Sauce, Whipped Potatoes

Mushroom Ravioli, Madeira Cream, Arugula

Chefs Choice Lunch allows the Chef to design the menu based on seasonally fresh ingredients. Please select your choice of chicken, fish, beef, or vegetarian.

Plated Lunch Entrées include a Luncheon Salad Starter or Luncheon Soup Option as well as a Luncheon Dessert Option.



Lunch Menu continued

Lunch Ala Cart Menu

Luncheon Salad Starter Options

Alta Club House Salad with Handcrafted Dressing
Creamy Blue Cheese
Buttermilk Ranch
Asiago Vinaigrette (House Dressing)
Fat Free Berry Dressing
Italian Dressing
1000 Island Dressing

Caesar Salad
Romaine lettuce, Asiago Cheese, House Made Croutons,
Tomato & White Balsamic Anchovy Vinaigrette

Spinach Salad
Baby Spinach Leaves, Boiled Egg, Spiced Pecans, Tomato,
Blue Cheese Crumbles & Red Wine Vinaigrette

Luncheon Soup Options

Forest Mushroom Soup (additional charge)
Banana Squash & Hazelnut Soup
Lemon Artichoke & Tomato Soup
Black Bean & Cilantro Soup
Shrimp Bisque (additional charge)

Luncheon Dessert Options

Chef's Choice Bread Pudding with Sweet Whipped Cream
New York Cheesecake with Fresh Berry Sauce
Triple Chocolate Cake
Alta Club Carrot Cake
Crème Brulee Du Jour
Ice Cream, Sorbet & Sherbet (various flavors)

Chef Brian Edwards is available by appointment to customize your menu according to your tastes.



Lunch Menu continued

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Luncheon Salad Entrées

The minimum order of each salad is one dozen.

Salmon Salad Choices

Berry Salmon Salad; Spring Mix, Sliced Almonds, Blue Cheese Crumbles,
Fresh Berries & Fat Free Berry Vinaigrette

Blackened Salmon Caesar; Crisp Romaine, House Croutons, Asiago Cheese,
Fresh Tomato & White Balsamic & Anchovy Vinaigrette,
served with or without Fresh White Anchovies

Teriyaki Salmon Salad; Romaine Lettuce, Bean Sprouts, Bell Peppers,
Sugar Snap Peas, Water Chestnuts, Grilled Pineapple & Sweet Soy Glazed Salmon

Chicken Salad Choices

Berry Chicken Salad; Spring Mix, Sliced Almonds, Blue Cheese Crumbles,
Fresh Berries & Fat Free Berry Vinaigrette

Chicken Caesar Salad; Crisp Romaine, House Croutons, Asiago Cheese,
Fresh Tomato & White Balsamic & Anchovy Vinaigrette, served with or without
Fresh White Anchovies (*blackened chicken also available*)

Greek Chicken Salad; Lemon Thyme Marinated Chicken, Romaine Lettuce,
Oregano Vinaigrette, Feta Cheese, Kalamata Olives, Red Onion & Crisp Cool Cucumber

Vegetarian Salad Choices

Mediterranean Tofu Salad; Romaine Lettuce, Kalamata Olives, Roasted Red Peppers,
Capers, Green Beans, Potato & Boiled Egg with Oregano Vinaigrette

Southwestern Tofu Salad; Pumpkin Seed Crusted Tofu, Bell Peppers, Cheddar Cheese,
Black Olives, Green Onions & Crisp Tortilla Strips with Spicy Ranch Dressing

Tabouli Salad; Bulgar Wheat, Quinoa & Millet tossed with Parsley, Green Onions,
Mint & Lemon Juice, served with Crisp Pita Bread

*Chef Brian Edwards is available by appointment to sit and design your menu based
on Dietary Restrictions or Desires.*



Lunch Menu continued

'On the Lighter Side'

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Luncheon Lighter Side Menu

Lighter side options are available for people with nutritional or dietary concerns, Chef Brian Edwards is available by appointment to customize your menu based on your restrictions.

Please select one item from the Starter, Entrée & Dessert Categories.
A fourth item may be added for an additional charge.

Cold Starter Options *(choose one from Cold or Hot)*

Alta Club House Salad with Fat Free Berry Vinaigrette

Vegetarian Spinach Salad with Wild Mushroom Dressing
(served Warm, additional charge)

Fresh Fruit Cup

Hot Starter Options *(choose one from Cold or Hot)*

Tomato & Lemon Artichoke Soup *(Vegan & Fat Free)*

Black Bean & Cilantro Soup *(can be prepared Vegan)*

Our soups are prepared in house daily using the freshest ingredients available, be sure to inquire about the day's selection when you place your order.

Entrée Options *(select one)*

Grilled Chicken; All Natural Chicken Fire Grilled & served with Brown Rice Pilaf, Almond Spinach, Steamed Carrots & Sauce Provencal

Wild Salmon *(when available)*; Lemon & Garlic Marinated & Fire Grilled, served with Brown Rice Pilaf, Almond Spinach, Steamed Carrots & Sauce Provencal

Alaskan Halibut; Poached & served with Brown Rice Pilaf, Almond Spinach, Steamed Carrots & Sauce Mediterranean (capers, tomato, roast garlic, fresh herbs & Greek olives)

Dessert Options *(select one)*

Daily Sorbet *(check for flavor of the day)*

Angel Food & Berry Shortcake

Fresh Fruit Crisp with Frozen Yogurt and Seasonal Fruit

Lighter Side menu inclusive of choice of starter, entrée, & dessert.



Lunch Menu continued

Business Luncheon Menu

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Please select one item from the Starter, Entrée & Dessert Categories.

Preset Starter Options

Alta Club House Salad with Handcrafted Dressing

Caesar Wedge, Romaine Heart with Asiago, Croutons,
Tomato & Caesar Dressing on the side

Entrées

Fresh Atlantic Salmon, Chef's Choice Starch & Vegetable,
Alta Club Tartar Sauce

Petite Filet Mignon, Cabernet Sauce,
Whipped Potatoes & Vegetable

Chicken Florentine, Whipped Potatoes, Fresh Vegetables

Mushroom Ravioli, Madeira Cream, Arugula

Preset Dessert Options

Chef's Choice Bread Pudding with Sweet Whipped Cream

New York Cheesecake with Fresh Berry Sauce

Triple Chocolate Cake

Business Luncheon menu inclusive of choice of starter, entrée, & dessert.



Lunch Menu continued

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Sandwich Buffet Menu

(lunch only)

Platter Sizes

Small	(10 Sandwiches)
Medium	(15 Sandwiches)
Large	(20 Sandwiches)

Artisan Sandwich Selection

Fresh Vegetables, White Bean Spread, Whole Wheat Bread

Roasted Turkey, Tomato, Lettuce, Cranberry Aioli, Sourdough Bread

Smoked Ham, White Cheddar Cheese, Honey Mustard,
Lettuce & Tomato, Whole Wheat Bread

Corned Beef, Comté Cheese, Pickles & Spicy Whole Grain Mustard, Rye Bread

All Natural Chicken Salad, Baby Lettuce Leaves, Heirloom Tomato, Sourdough Bread

Alta Club B.L.T.; Bresaola, Heirloom Tomato, Arugula & Picholine Olive Aioli
on Vanilla Bean Brioche

To Go Box Lunch Menu

Sandwich & Salad

Your choice of sandwich, mixed green salad, one apple and a cookie

Fruit, Cheese & Artisan Bread

Selection of three seasonal fruits paired with two imported cheeses,
served with homemade artisan bread, chutney, and a cookie

PLEASE CONTACT THE CATERING DEPARTMENT
FOR FURTHER INFORMATION.