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# LUNCH BUFFET

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## MONDAY

### SALAD BAR

House Salad  
Chef's Special Salad  
Seasonal Salads  
Fresh Cut Fruit

### HOT ENTRÉES

Soup du Jour  
Ratatouille  
Spring Pea Risotto gf  
Penne Marinara and Meatballs (gf pasta available upon request)  
Chicken Cordon Bleu with Dijonnaise Sauce gf  
Slow-roasted Seasonal-stuffed Beef with Roasted Garlic Demi gf

### FROM THE BAKERY

Fluffy Rolls with Butter  
Seasonal Mini Dessert Selection



## TUESDAY

### SALAD BAR

House Salad  
Chef's Special Salad  
Seasonal Salads  
Fresh Cut Fruit

### HOT ENTRÉES

Soup du Jour  
Roasted Garlic Herb Brussel Sprouts gf | df | vegan  
Chipotle Mashed Potatoes gf  
Lentil Burrito Bowl vegan  
Herb-roasted Pork Tenderloin with Peppercorn Whisky Sauce  
Southwestern Meatloaf with House Prickly Pear BBQ Drizzle

### FROM THE BAKERY

Fluffy Rolls with Butter  
Seasonal Mini Dessert Selection





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# LUNCH BUFFET

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## WEDNESDAY

### SALAD BAR

House Salad  
Chef's Special Salad  
Seasonal Salads  
Fresh Cut Fruit

### HOT ENTRÉES

Soup du Jour  
Grilled Broccolini with Charred Lemon  
Herb-roasted Fingerling Potatoes  
Seared Chicken with Summer Succotash  
Blackened Shrimp and Cheesy Grits  
Chile-rubbed Tri Tip with Ranchero Demi

### FROM THE BAKERY

Fluffy Rolls with Butter  
Seasonal Mini Dessert Selection



## THURSDAY

### SALAD BAR

House Salad  
Chef's Special Salad  
Seasonal Salads  
Fresh Cut Fruit

### HOT ENTRÉES

Soup du Jour  
Calabacitas  
Spanish-style Rice  
Stacked Cheese Enchiladas  
Summer Vegetable Soyrizo-stuffed Roasted Poblanos with Tofu Avocado Crema  
Blackened Chicken with Pineapple Pico  
Grilled Flank Steak with Avocado Crema and Pico

### FROM THE BAKERY

Fluffy Rolls with Butter  
Seasonal Mini Dessert Selection



**TANQUE VERDE**  
EST RANCH® 1868

Dishes may be made gluten-free or dairy-free. Please ask server for examples. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. GRATUITY IS NOT INCLUDED IN PRICE



# LUNCH BUFFET

## FRIDAY

### SALAD BAR

- House Salad
- Chef's Special Salad
- Seasonal Salads
- Fresh Cut Fruit

### HOT ENTRÉES

- Soup du Jour
- Truffle-roasted Cauliflower Florets
- Wild Mushroom Rice Pilaf
- Stuffed Zucchini Rolls with Charred Tomato Garden Herb Sauce **vegan**
- Chef's Special: Market Fish
- Slow-roasted Chicken with Fennel Apple Celery Leaf Petite Salad
- Home-style Ranch Pot Roast with Tender Vegetables

### FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection



## SATURDAY

### SALAD BAR

- House Salad
- Chef's Special Salad
- Seasonal Salads
- Fresh Cut Fruit

### HOT ENTRÉES

- Soup du Jour
- Roasted Baby Carrots
- Roasted Garlic Mashed Potatoes
- Bowtie Pasta with Wilted Spinach, Feta, Roasted Tomatoes, Sautéed Zucchini, Squash, Preserved Lemon Alfredo
- Seared Salmon with Dill Garlic Butter
- Herb-roasted Beef Tenderloin with Veal Demi

### FROM THE BAKERY

- Fluffy Rolls with Butter
- Seasonal Mini Dessert Selection

