



OVERLOOK LUNCH BUFFET MENU



\$35
per person

The Executive Chef will pair a seasonal starch & vegetable to compliment your meal. Vegetarian & vegan entrees are available upon request. Your meal includes rolls with butter, regular & decaffeinated coffee, assorted hot teas, fresh brewed iced tea, lemonade, & water service

SALADS

CHOOSE ONE

***Spinach Salad** with toasted almonds, fresh strawberries, goat cheese, and raspberry vinaigrette dressing served on the side*

***Ridge Salad** with spring mix, candied walnuts, dried cranberries, & feta cheese, served with our honey mustard vinaigrette on the side*

***Caprese Salad** fresh mozzarella, sliced tomato, basil, extra virgin olive oil & drizzled with aged balsamic*

ENTREES

CHOOSE TWO

***Grilled Chicken** topped with wild mushroom jus lie
Bruschetta Chicken with fresh basil, tomato, & onion*

***Four-Cheese Manicotti** with marinara cream sauce*

***Grilled Salmon** with creamy dill sauce*

***Grilled Bistro Filet** with garlic aioli*

***New York Steak** with porcini butter*

DESSERT

CHOOSE ONE

Molten Lava Cake

Mixed Berry Cobbler with whipped Cream

Meyer Lemon Tart with a raspberry sauce & whipped cream

ALL FOOD & BEVERAGE IS SUBJECT TO 22% SERVICE CHARGE & THEN SALES TAX

