



## *Bel-Air Bay Club*

### **LUNCHEON BUFFETS** Served between 11 am–4 pm

#### **CALIFORNIA LUNCHEON BUFFET**

Soup du Jour

Nicoise Salad

Oriental Chicken Salad

California Mesclun, Feta Cheese, California  
Olives and Diced Tomatoes with Basil

Shrimp and Vegetables with a  
Dill Cream Dressing

Grilled Boneless Breast of Chicken  
with Pommery-Tarragon Sauce

Center Cut Swordfish grilled to perfection  
and served with Papaya Salsa

Fresh California Vegetables Chef's  
selection of Potato or Rice

Homemade Cookies and Pastries  
Coffee Station

#### **ITALIAN LUNCHEON BUFFET**

Antipasto

Caesar Salad

Marinated Artichokes, Mushrooms,

Asparagus and Red Peppers

Shrimp and Pasta Salad

Tomatoes, Yellow Peppers and

Fresh Mozzarella in Balsamic Vinaigrette

Rigatoni with Peppers and  
Sweet and Spicy Sausage

Chicken Cacciatore

Baked Red Snapper with Basil, Tomatoes  
and Olives

Fresh Italian Vegetables

Homemade Cookies and Pastries  
Coffee Station

#### **MEXICAN LUNCHEON BUFFET**

Cheese Enchiladas

Mexican Rice and Frijoles

Tortilla Chips and Salsa

Warm Flour and Corn Tortillas filled  
with your choice of:

Chicken and Beef Taco Meat

*or*

Chicken and Beef Fajitas

Fresh Salsa, Sour Cream, Guacamole,  
Diced Tomatoes, Shredded Cheese,  
Olives, Green Onions, Sliced Jalapenos  
and Fresh Tortilla Chips

Homemade Cookies and Pastries  
Coffee Station

#### **AMER-ASIAN LUNCHEON BUFFET**

Miso Soup

Hong Kong Chicken Breast with Pineapple

Beef Tip Stir-Fry

Island Sticky Rice

Grilled Sweet Potatoes

Seasonal Vegetables with Sesame Seed

Chef's Selection of Potato or Rice

Lemon Tart with Raspberry

Sauce Drizzle



## *Bel-Air Bay Club*

### LUNCHEON SUGGESTIONS

**COLD ENTRÉES** All cold entrées are served with soup, hot rolls, sweet butter, freshly-brewed regular and decaffeinated Coffee, hot or iced tea

**BROILED SALMON CALIFORNIA MIXED GREENS SALAD**

with broiled salmon, avocado, basil, tomatoes and jicama in a balsamic vinaigrette

**COLD POACHED SALMON**

cold poached salmon with a dill mayonnaise sauce cucumber salad and pasta salad

**CHICKEN CAESAR SALAD**

traditional caesar salad topped with warm sliced chicken breast and herb croutons

**SOUTHWEST CHICKEN SALAD**

roasted chicken, jicama, corn and red onion on a bed of mixed baby greens, served with BBQ dressing topped with tortilla strips

**GRILLED VEGETABLE AND CHICKEN OR SHRIMP SALAD**

warm grilled vegetables, champagne shallot sauce with grilled Gulf shrimp or chicken on a bed of greens

**WARM CHICKEN, BEEF OR SHRIMP FAJITA SALAD**

fresh grilled chicken breast prepared with raspberry tamarind vinaigrette

**CHINESE CHICKEN SALAD**

served in a crispy flour tortilla shell, with peanut and ginger dressing

**HOT ENTRÉES** All hot entrées are served with soup or salad, hot Rolls, sweet butter, Chef's selection of fresh seasonal vegetables, a choice of rice or potatoes, freshly-brewed regular and decaffeinated coffee, hot or iced tea

**GRILLED SWORDFISH**

Center Cut Swordfish cooked to perfection served with Papaya Cilantro Salsa

**ROASTED NORWEGIAN SALMON**

Roasted Norwegian Salmon Filet topped with Lemon Butter Sauce

**STUFFED RAVIOLI**

Choice of Ricotta Cheese, Mushrooms, Spinach or Lobster Ravioli and served with Porcini Mushroom, Tomato Basil or Lobster Sauce

**GRILLED SAFFRON MAHI MAHI**

served on a Bed of Spinach Salad Tomatoes, Cucumbers, Candied Walnuts tossed with a Balsamic Vinaigrette Dressing

**GRILLED FREE-RANGE CHICKEN**

Grilled Free-Range Breast of Chicken served with Gulf Prawns and Tarragon Sauce

**CHICKEN PICCATA**

Boneless Breast of Chicken served with Spanish Capers, Lemon and Herbs

**ROAST PRIME RIB OF BEEF**

served in the Traditional Manner Au Jus with Creamed Horseradish