

Lost Canyons Golf Club **Tournament Breakfast & Lunch Options**

Self-Serve Breakfast - Assorted Bagels with Cream Cheese, Orange Juice and Coffee.
\$ 6.50++ per person

Continental Breakfast - Danish, Bagels & Cream Cheese, Fresh Fruit, Coffee, Tea, Orange & Cranberry Juice. \$ 9.50++ per person

Full Breakfast - All the above plus scrambled eggs, country fried potatoes, bacon and sausage. \$14.50++ per person

Boxed Lunch - Includes a turkey sandwich on whole wheat bread, chips, fresh fruit and a cookie. Price also includes soft drinks or bottled water. \$12.50++ per person

BBQ Lunch - Santa Maria style BBQ on the course consisting of Black Angus Beef Hamburgers, All Beef Hot Dogs, Homemade Potato Salad, Cole Slaw, and Iced Brownies or Freshly Baked Cookie. Price also includes soft drinks or bottled water. \$17.50++ per person

++ Plus Tax and Service Charge

Specialty Buffets

Roasted, Sliced Tri-Tip - Our Specialty, Tender Sliced Beef Served With Au Jus or Light Beef Gravy, Adorned with Stuffed Jalapeno Peppers. \$19.50++ per/person

Grilled Chicken Breast - Available with Light Chardonnay Cream Sauce or Picatta Sauce with Capers. \$19.50++ per/person Pasta Station-Chef Prepared "to order", veggie or Low Carb, Select from 5 vegetables, 4 meats, 3 sauces and 3 pastas. \$21.50++ p/p

Roasted Prime Rib of Beef - Attended Station with Chef Carved Choice Served with au Juice and Horseradish Cream Sauce. \$28.50++ p/p Grilled Fresh Wild Pacific Salmon-Prepared with dill, lemon and white wine. \$28.50 ++ p/p

*Combine Any Two Entrees, add \$3.00 per person.
(Second Item Added to the Higher Price Entrée.)*

Includes Salad Selections:

Crisp Caesar Salad with Chopped Romaine Lettuce, Garlic Croutons
& Shaved Parmesan Cheese

Baby Spinach Leaves, Mushrooms & Asiago Cheese tossed with Bacon Dressing

Baby Lettuces Mixed with Cranberries, Crumbled Feta Cheese
& Candied Walnuts in a Light Vinaigrette Dressing

Seasonal Fresh Fruit Platter

Build your Own Green Salad Bar

Includes Side Dish Selections:

Tender Long Grain Wild Rice Pilaf Topped with Sautéed Mushrooms

Garlic Mashed Potatoes with Butter and Paprika

Roasted New Potatoes Tossed with Garlic & Herbs

Fettuccini Alfredo

Grilled Fresh Vegetables,

Steamed Broccoli, Zucchini sautéed in Olive Oil with Tomato and Garlic

Fresh Green Beans Almondine

Delicately Creamed Spinach.

*Add Additional Items; \$ 2.50 per person, per item
Includes Assorted Desserts and Soft Drinks, Water & Iced Tea.*

Themed Buffets

Mexican - Freshly baked corn tortillas served with homemade salsa, Mixed Green Salad with Ranch Dressing, Cheese Enchiladas, Pork Carnitas with flour tortillas, Chili Relleno's with Spanish rice, Refried beans, and Churro's for dessert. \$22.50++ per/person

Italian - Caesar Salad, Croutons, Chicken Parmesan, Vegetarian Lasagna, Pasta Primavera and garlic bread with an Italian dessert. \$24.50++ p/p

Premium Dinner - Prime Rib Carving Station with Grilled Salmon or Chicken, Salad of baby greens, candied walnuts, feta cheese, avocado and vinaigrette, Caesar Salad, Garlic Mashed Potatoes, Grilled Fresh Vegetables, BBQ Baked Beans, Baked Potato with Fixin's, Cornbread with Honey Butter, and Apple or Peach Cobbler with Vanilla Ice Cream. \$35.50++ per person

Premium BBQ - Grilled Salmon, Tri-Tip and Chicken, Caesar Salad, Garlic Mashed Potatoes, Grilled Fresh Vegetables, BBQ Baked Beans, Baked Potatoes with Fixin's, Cornbread with Honey Butter, and Apple or Peach Cobbler with Vanilla Ice Cream. \$35.50++ per person

++ = Plus 20% gratuity and 7.25% sales tax

Custom Orders and Special Requests, including Kosher, may be arranged.