



Light Lunch Menu

Classic Caesar Salad with Chicken

Pecos Trail Cobb Salad

Turkey, Avocado, Tomato, Bacon, Hard Boiled Egg & Choice of Dressing

Pear & Gorgonzola Salad

Served over Summer Greens with a Tarragon Vinaigrette

Grilled Chicken Salad

with Apricot Chipolte Honey Glaze & Seasonal Fruit.
Served over Summer Greens

Classic Ruben

Corned Beef, Sauerkraut, Swiss & Thousand Island Dressing,
on Marble Rye Bread

Quail Run Club

A traditional double-decker with Turkey, Bacon,
Avocado, Lettuce & Tomato

Quail Run Burger

Choice of Cheese: Cheddar, Swiss, Jack, or Pepperjack

Turkey & Proscuitto Grilled Panini

with Fontina Cheese & Roma Tomatoes

Sauteed Vegetable & Green Chile Quesadilla

An open-face Tortilla with a Medley of Sauteed Summer Vegetables & Green Chile topped with Melted Jack Cheese, Pico de Gallo & Sour Cream

Wild Mushroom Feta Ravioli

with a Spicy Roasted Pepper Tomato Sauce

Sauteed Salmon Cakes

with a Chipolte Lime Aioli. Served over Greens

Penne Pasta Primavera

Pasta and Summer Vegetables. Topped with your choice of: Marinara, Pesto, or Garlic & Olive Oil

**Sandwiches are served with your choice of: (THE SAME SIDE FOR EVERYONE)
French Fries, Onion Rings, Sweet Potato Fries, Cole Slaw, or Mixed Green Salad**

Featured Lunch: Buffet and Plated

**Includes: Salad, One Entree, Two (2) Compliments & Dessert
(Buffets are for 30 people plus)**

Salads

Mixed Organic Greens with House Vinaigrette

Caesar Salad with Croutons and Parmesan Cheese

Spinach Salad with Candied Pecans, Feta Cheese
& Warm Pancetta and Balsamic Dressing

Grilled and Marinated Vegetable Salad

Southwest Pasta Salad

Wild Greens with a Creamy Sun dried Tomato Dressing

Mixed Greens w/Seared Wild Mushrooms, Toasted Walnuts &
White Balsamic Vinaigrette

Wild Greens w/Candied Chile Pecans & Dijon Vinaigrette

Mixed Greens, Red Onion & Tomatoes with Raspberry Vinaigrette

Mixed Greens w/Dried Cherries & Spiced Pecans and a
Vinaigrette Dressing

Baby Greens, Tossed w/Balsamic Vinegar & Olive Oil, Fresh
Mozzarella Cheese & Croutons

Baby Spinach w/Candied Chile Pecans & Dijon Vinaigrette

Entrées

Sautéed Breast of Chicken with Herb Mustard
& White Wine Cream Sauce

Roasted Achiote Rubbed Pork Tenderloin
with an Apple-Pinon Relish

Grilled Roast Beef with Wild Mushroom Cabernet Sauce

Grilled Salmon with Lemon Caper Buerre Blanc

Sauteed Chicken Breast with Homemade Italian Sausage &
Caramelized Apple in a Brandy Cream Sauce

Grilled Boneless Pork Lion
with a Prosciutto, Cornichon Caper Sauce

Shrimp & Broccoli Sauteed with Fresh Basil & Tomato (Served over
Linguini with Roasted Pecans and Goat Cheese)

Grilled Ahi Tuna with a Ginger Mango Sauce

Chicken Breasts Stuffed with Prosciutto, Watercress & Gruyere
served with a Caramelized Shallot Sauce

Lamb Pasititsio

Chimayo Chile Rubbed Beef Brisket

Thick Cut Corned Beef
Cubed Curry Lamb
Grilled Pork Chop or Loin
Carne Adovada---Beef or Pork
Grilled Chicken Kabobs

Compliments

Herbed Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Penne Pasta Primavera with Alfredo Sauce
Herb Roasted New Potatoes
Wild Mushroom Orzo
Layonnaise Potato
Fresh Herb and White Cheddar Scalloped Potatoes
Potatoes Au Gratin
Chive-Goat Cheese Mashed Potato
Fried Rice
Vegetable Lasagna
Grilled Seasonal Vegetable Medley
Green Beans Amandine
Fresh Steamed Broccoli
Balsamic Green Beans
Red Chile Dusted Calabacitas

Asparagus Spears
Sautéed Snow Peas
Steamed Sugar Snap Peas
Sautéed Mushrooms & Caramelized Onions

Desserts

Mango Mousse Cake
Homemade Seasonal Fruit Cobbler
Bread Pudding with Bourbon Sauce
Chocolate Layer Cake
White Chocolate Mousse with Fresh Berries
Tiramisu
Chocolate and Pecan Bread Pudding with Rum Anglaise
Carrot Cake
Fifth Avenue Cheesecake
Key Lime Pie
Pecan Pie A La Mode

Beverages are an extra charge:

Gourmet Regular or Decaf Coffee
Ice Tea
Sodas