

SILVER CLOUD HOTELS

Lunch Buffets

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Lunch offerings include Assorted Sodas, Bottled Still & Sparkling Waters

MINIMUM OF 12 PEOPLE

JIMMY'S DELI | $55.00 per person

Build-Your-Own Deli Experience

Roasted Tomato Soup *V, NF, GF*

roma tomatoes, basil, garlic, olive oil, cream

Chopped Salad *GF, NF*

fine romaine, salami, provolone, grape tomatoes, marinated artichokes, cucumbers, fresh basil, white balsamic vinaigrette

House Made Pasta Salad *NF, V*

pasta, mini bocconcini, cherry tomatoes, olives, red onions, banana peppers, basil vinaigrette

Breads *V*

sourdough, multigrain wheat, ciabatta

Meats *GF, NF*

italian salami, house roasted turkey breast, black forest ham

Cheeses *GF, NF, V*

provolone, sharp cheddar, swiss

Toppings *V+, GF, NF, V*

shredded romaine, tomatoes, red onions, dill pickles, cucumbers, banana peppers

Sauces *GF, NF, V*

mayo, dijon mustard, basil pesto, hummus

Dessert *V*

house made ghirardelli chocolate brownies

V - Vegetarian | V+ Vegan | GF - Avoids Gluten | NF - Avoids Nuts

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A taxable 23% service charge & 10.55% sales tax will be applied to all food & beverage prices. Prices are subject to change without notice.

DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although items are labeled as avoid gluten & avoids nuts, we are not a gluten free or nut free facility.

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TIMELESS ITALIAN | $58.00 per person

Caesar Salad *NF, V*

herb croutons, parmesan cheese, caesar dressing

Minestrone Soup *V+, NF*

cannellini, tomatoes, zucchini, pasta, thyme

Eggplant Parmesan *V*

panko, marinara, mozzarella, basil

Penne with Italian Sausage *NF*

broccolini, red bell peppers, parmesan, creamy marinara

Classic Tiramisu *NF, V*

lady fingers, espresso, mascarpone

NW TAQUERIA | $63.00 PER PERSON

Flour Tortillas *V+, NF*

Corn Tortilla Chips *V+,GF, NF*

guacamole, salsa verde & pico de gallo

Grilled Elote Salad *V,GF, NF*

roasted corn, Sour cream, paprika, cilantro, cumin, cotija cheese

Spanish Rice *GF, NF*

Refried Beans *GF, NF*

Braised Pork Belly *GF, NF*

guajillo and ancho chiles, onions

Pollo Asado *GF, NF*

citrus and garlic roasted chicken

Sopapillas *NF*

cinnamon and honey

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UMAMI TABLE | $65.00 per person

Glass Noodles Salad *V+, NF*

soy sauce, carrots, bell peppers, shiitake mushrooms, green onions, baby spinach, tofu

Jasmine Rice V+, GF, NF

Pan Seared Pork & Shrimp Dumpling

ginger, garlic, green onions, soy sauce, sesame

Bulgogi Beef Sliders *NF*

pear, ginger, soy sauce, sesame, onions, carrots, daikon

Chicken Teriyaki *NF*

ginger, mirin, soy sauce, garlic

Butter Mochi Cake *V, NF*

THE EVERGREEN | $68.00 per person

Warm Rustic Breads *V*

whipped butter

Green Salad *GF, NF, V*

cherry tomatoes, crisp apples, pumpkin seeds, feta cheese, citrus vinaigrette

Lemon Caper Chicken Scallopini *NF*

white wine, olive oil, shallots, parsley

Char Grilled Salmon with Asparagus and Orzo *NF*

garlic, dill, roasted tomatoes, lemon zest

Caramel Apple Bread Pudding with Crème Anglaise *NF, V*

brioche, cinnamon, rum, cream

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