

Lunch Buffets

EMERALD DOWNS

All lunch buffets include buffet china, silverware, linens, no-host cocktail service, coffee and tea service.
Hot buffet service minimum of 50 guests, 35-49 add 2.50 per person.

 This menu is gluten-free without rolls or flour tortillas. Vegetarian meal available upon request

BUILD-YOUR-OWN TACO/BURRITO BAR

Tijuana Caesar with queso fresco and tortilla “croutons”, lime and honey fruit salad, spiced beef and shredded chicken, cilantro black beans and rice, warm flour tortillas and corn taco shells, shredded lettuce, cheese, diced tomato, salsa, and sour cream. 22.95

HONEY SESAME CHICKEN BREAST

Grilled Chicken Breast with honey sesame glaze served with Basmati rice, steamed vegetables, Emerald green salad with choice of dressings, fresh fruit medley, assorted bakery rolls and butter. 20.95

TWO PASTA LUNCHEON

Sausage Ricotta Lasagna and Penne Chicken Alfredo. Served with a Caesar salad, seasonal buttered vegetables, fresh fruit medley, and Ciabatta Rolls. 22.95

ALL AMERICAN

BBQ Beef, hot dogs and brats served with Emerald green salad with choice of dressings, fresh fruit medley, potato salad, condiments, buns and housemade potato chips with dips. 21.95

BUILD-YOUR-OWN SANDWICH

Sliced roast beef, turkey, ham accompanied by Swiss and Cheddar cheeses, leaf lettuce, sliced tomatoes, deli breads and condiments. Served with deli salad. 19.95 *Gluten Free bread available upon request

Add Soup du Jour 3.00

CAJUN CHICKEN BREAST

Chicken breast with Creole tomato sauce served with steamed red potatoes, seasonal buttered vegetables, Emerald green salad with choice of dressings, fresh fruit medley, assorted bakery rolls and butter. 21.95

CARVED MARINATED TRI TIP WITH HORSERADISH CREAM

Served with steamed red potatoes, seasonal buttered vegetables, Emerald green salad with choice of dressings, fresh fruit medley, assorted bakery rolls and butter. 22.95

DESSERT

Assorted Cookies	24.00 per dozen
Nanaimo Bars	32.00 per dozen
New York Cheesecake w/ Mixed Berry Sauce	95.00 (20 servings)
Chocolate Layer Cake	130.00 (30 servings)
Harvest Carrot Cake	130.00 (30 servings)

A 20% service charge and sales tax will be applied to food and beverage.

Service charge consists of 13.5% gratuity for event staff and 6.5% event production costs.



Plated Lunches

EMERALD DOWNS

All plated lunches include china, silverware, table linens, coffee and tea service.

All lunches are served with Emerald Greens salad with a Cider Vinaigrette, rolls and butter.

You may select up to two entrées, both priced at higher price of the two selections (Minimum 25 guests).

Dietary Requirements: Gluten Free or Vegetarian do not count toward the two entrees

PASTA

BEEF RAGU OVER CAVATAPPI PASTA

Served with seasonal vegetables 16.95

SAUSAGE RICOTTA LASAGNA

Served with marinara and seasonal vegetables 16.95

SALAD

*Does not also come with Emerald Greens Salad.

CLASSIC CAESAR SALAD

Choice of grilled chicken or lemon garlic shrimp on crisp hearts of romaine, parmesan frico, garlic crostini and Caesar dressing 17.95

CHINESE CHICKEN SALAD

Grilled chicken with mixed greens, peppers, carrots, almonds, apples, fried noodles and Sesame-Ginger vinaigrette 16.95

GREEK SALMON SALAD

Chilled herb salmon served over spinach and romaine with tomatoes, peppers, kalamata olives, cucumbers, red onions, feta cheese and greek vinaigrette 20.95

BEEF

Served with Chef's choice starch and vegetables

SIRLOIN STEAK WITH ALE AND MUSHROOM SAUCE 23.95

SIRLOIN POT ROAST WITH ONION GRAVY 19.95

CHICKEN

Served with Chef's choice starch and vegetables

ORANGE SESAME CHICKEN 16.95

HERB CHICKEN BREAST WITH CARAMELIZED ONION SAUCE 17.95

CHICKEN PICCATA WITH LEMON-CAPER SAUCE 17.95

FISH

Served with Chef's choice starch and vegetables

TORTILLA CRUSTED TILAPIA WITH CILANTRO LIME CREAM 18.95

SEARED SALMON WITH HORSERADISH MARMALADE GLAZE 20.95

DESSERT OPTIONS

Choose one • 6.00 per person

New York Cheesecake with Berry Sauce

Lemon Pound Cake with Macerated Berries

Chocolate Layer Cake

Harvest Carrot Cake

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