

## Nevada Country Club Private Luncheon Menu Choices

### **Chicken Ala King**

Diced chicken in a rich cream sauce generously ladled over a flaky puff pastry shell.

### **Taylor's Chicken Casserole**

Diced chicken baked with cheese, egg, mayonnaise and sour cream then topped with a veloute sauce.

### **Chicken Breast Sandwich**

A boneless breast broiled then topped with bacon and Monterey Jack cheese served on a bun with lettuce, tomato and pickle.

### **Chicken Pot Pie**

Just like Grandma would make with large chunks of chicken and veggies.

### **Breaded Chicken Breast**

Breaded with fresh crumbs then deep fried. Topped with cucumber dill sauce.

### **Quiche**

A classical egg pie, made with spinach, shrimp or ham or bacon.

### **Mandarin Chicken Salad**

Romaine and iceberg lettuce enhanced with caramelized almonds, Mandarin orange segments and broiled chicken strips, tossed with unique vinegar and oil dressing.

### **Crepes Ala Raine**

Two handmade crepes filled with a creamy chicken mixture.

### **Pineapple Swan**

¼ pineapple with chicken or tuna salad and fresh fruit.

### **Chicken Tetrazzini**

Chicken pieces, spaghetti noodles, veloute sauce and cheese make up this classic Italian dish.

### **Chicken Parmesan**

Chicken breast hand breaded in bread crumbs topped with Bill's marinara and Parmesan cheese. Served with noodles.

### **Chicken Vallijo**

A boneless chicken breast topped with Swiss cheese and a white wine with cream of chicken soup topped with bread crumbs and baked.

### **Chicken Teriyaki**

A boneless chicken breast charbroiled with our own lemon teriyaki sauce.

### **Cashew Chicken**

Strips of chicken breaded and deep fried. Place on a bed of rice pilaf and topped with our own sauce, cashews and green onion tops.

### **Chicken Caticotorie**

A classic Italian dish, chicken baked with onions, tomato, celery and herbs.

### **Chicken Paprika**

Chicken breast dusted in flour and paprika then sauteed to perfection with a touch of cream.

### **Stir Fry Chicken**

Strips of chicken tossed with an assortment of peppers, onion and vegetables with a oriental sauce.

### **Sweet and Sour Chicken**

Strips of chicken breaded and deep fried. Placed on a bed of rice pilaf and topped with a sweet and sour sauce. Can be made with beef or pork also.

### **Chicken Duxelle**

A boneless chicken breast stuffed with a mushroom and white wine reduction then baked. Served with a Béchamel sauce.

### **Apricot Chicken**

A boneless chicken breast topped with mixture of dried apricots, green onion and white wine then baked with parmesan cheese.

### **Chicken Cordon Bleu**

Hand breaded chicken breast layered with ham and swiss cheese then topped with our cheddar cheese sauce.

### **Chicken St Mortiz**

A chicken breast breaded with bread crumbs, deep fried the topped with a slice of ham and Monterey Jack cheese then baked till bubbly.

### **Chicken Florentine**

A boneless chicken breast stuffed with basil pesto then baked with white beans, parmesan cheese and chicken stock.

### **Grilled Raspberry Chicken**

A grilled chicken breast topped with a raspberry cream sauce.

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### **Chicken Piccata**

A chicken breast lightly breaded then sauteed with capers and mushrooms and finished with white wine.

### **Chicken La'Orange**

Strips of chicken breaded and fried to a golden brown then placed on a bed of rice and topped with an orange marmalade sauce.

### **Fried Chicken**

A club favorite, hand breaded and deep fried to a golden brown.

### **BBQ Chicken**

Smothered in sauce and slow baked to perfection. We use Cattleman's original sauce.

### **Chicken & Noodles**

Big pieces of chicken in a rich stock sauce with lots of fat noodles.

### **Mandarin Chicken Salad**

Broiled chicken breast thinly sliced and tossed with head lettuce, celery, caramelized almonds, mandarin oranges and our own special dressing.

### **Chicken Ole**

A chicken casserole layered with diced chicken, white tortillas, rotel tomatoes and cheddar cheese.

### **Chicken Crisпитos**

A creamy chicken and cheese mixture in a flour tortilla deep fried and topped with shredded lettuce, tomato and cheddar cheese. Served with picante sauce.

### **Chicken Asparagus Au Gratin**

Diced chicken meat blended with a rich cream sauce layered over asparagus and topped with a bread crumb and cheddar cheese mixture.

### **Terrific Chicken & Wild Rice Casserole**

Sliced mushrooms, almonds and onion compliment the chicken and wild rice with a white sauce in this casserole.

### **Swiss Chicken Casserole**

Diced chicken meat, bread crutons Swiss cheese and almonds in a sauce of mayonnaise, sour cream and ranch dressing mix make this dish unique.

### **Roast Turkey**

A whole turkey roasted and sliced then served with your choice of sides and giblet gravy.

### **Club Sandwich**

Triple decker of bacon, turkey, lettuce and tomato. Served with french fries and dill pickle spear.

### **Ham & Cheese Croissant**

A large flaky croissant filled with shaved ham and smothered with our special cheddar cheese sauce.

### **Tortellini Salad**

Cheese filled pasta combined with crisp peppers, julienne carrots, black olives, green onions and a tantalizing Italian dressing.

### **Chef Salad**

Tossed salad with ham, turkey, Swiss & American cheese, tomato and black olive.

### **Taco Salad**

Crisp lettuce over a bed of tortilla chips and topped with taco meat, cheddar cheese, diced tomato and served with picante sauce.

### **Cobb Salad**

Finely chopped head lettuce with chopped tomato, egg, olive, shredded cheese, ham and turkey then garnished with avocado slices.

### **Soup & Sandwich**

Chef Bill's made from scratch soup and a sandwich of your choice.

### **Meatloaf**

Fresh ground beef blended with celery, onion, egg, bread crumbs and tomato sauce then baked to perfection.

### **Ham Loaf**

A blend of ham, pork and chuck in a special mixture handed down for two generations baked in a brown sugar, vinegar and raisin sauce.

### **Ham**

Smoked bone in ham hand carved then heated till hot and juicy.

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### **Roast Pork Loin**

Only the finest loins are slow roasted then sliced and served with a brown sauce.

### **Roast Stuffed Pork Loin**

Our pork loin stuffed with a cream spinach or a bread stuffing then baked to perfection.

### **Sauteed Pork Loin**

A medallion of white meat pork loin lightly breaded and sauteed in butter then finished with a tarragon cream sauce.

### **Roast Beef**

The inside round of beef slow roasted and the thinly sliced and served with au jus or brown gravy.

### **BBQ Brisket**

Beef brisket sliced and smothered in cattleman's BBQ sauce.

### **Smothered Brisket of Beef**

Beef brisket slow roasted with carrots, celery, onion and served with a rich brown sauce.

### **Salisbury Steak**

Fresh ground beef mixed with peppers and onion then charbroiled to perfection and covered with a brown gravy.

### **Tex Mex Flank Steak**

Seasoned flank steak charbroiled and baked then thinly sliced and served topped with a black bean salsa.

### **Fettuccine Alfredo**

Fettuccine noodles sauteed in whipping cream with garlic and parmesan cheese.

### **Chicken Alfredo**

Fettuccine noodles sauteed with strips of broiled chicken breast and broccoli florets in a rich cream and garlic sauce.

### **Salmon Sauced Penne**

Penne pasta combined with flaked salmon in a rich cream sauce and a touch of dill.

### **Pasta Ala Marinara & Meatballs**

Fettuccine noodles in Bill's marinara sauce with meatballs. Served with garlic toast

### **Baked Stuffed Cod**

Tender cod filets stuffed with a shrimp dressing then baked. Served with a Cardinal sauce.

### **Fried Cod**

Our cod filets hand breaded then deep fried to a golden brown and served with tartare sauce.

### **Swiss Steak**

Beef cube steak breaded and baked with strips of celery, onion and carrots covered with an espagnole sauce.

### **Beef K-Bobs**

Beef tips skewered with peppers, onion and mushroom.