

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 Caticotrie

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.