

LUNCH PACKAGES

SEATED 2-COURSE LUNCH

ENTRÉE (PLEASE SELECT ONE)

- Breast of free range chicken, baby lettuce, crunchy potatoes, and sautéed oyster mushrooms, light balsamic dressing, shallots, herbs
- Nicois salad with broiled Albacore tuna, new potatoes, hard cooked eggs, tomatoes, fine green beans, roasted sweet peppers, nicoise olives, light balsamic dressing
- Caesar salad, with or without roasted free-ranged chicken, aged Parmigiano-Riggiano,
- Salmon Cobb salad, romaine hearts, apple wood-smoked bacon, avocado, chopped egg, tomato, blue cheese, chives, and mustard dressing

DESSERT (PLEASE SELECT ONE)

- Classic Tahitian vanilla crème brulee
- Rustic apple tart with vanilla sauce
- Chocolate lava cake, vanilla ice cream

SILVER SEATED 3-COURSE LUNCH

STARTER (PLEASE SELECT ONE)

- Vine-ripened tomato, fresh mozzarella, basil and garlic croutons, baby greens
- Caesar salad, aged parmiggiano-Riggiano and homemade croutons
- Baby mixed greens, citrus-virgin olive oil dressing, thinly shaved carrots, radishes
- Baby arugula, Manchego, Fuji apples, toasted almonds, apricot and dates

ENTRÉE (PLEASE SELECT ONE)

- Roasted leg of lamb, red potatoes, garlic, rosemary, grilled eggplant, natural juices
- Free range chicken with whipped potatoes, baby spinach, three-mustard sauce
- Salmon layered with polenta, warm vegetable vinaigrette
- Red wine marinated bistro medallions of beef, gratin of potatoes, roasted garden carrots

DESSERT (PLEASE SELECT ONE)

- Classic vanilla crème brulee
- Rustic apple tart with vanilla sauce
- Chocolate lava cake with vanilla ice cream

GOLD SEATED 3-COURSE LUNCH

STARTER (PLEASE SELECT ONE)

- salad of baby arugula, manchego cheese, red delicious apples, Dates and walnuts in pistachio vinaigrette and balsamic essence
- California croutons of ricotta and basil, marinated plum tomatoes, grilled red onions, Hass avocado, baby mixed greens, light balsamic dressing
- Fresh baby spinach salad with bacon, mushroom, goat cheese, pine nuts and warm champagne vinaigrette
- Belgian endive and watercress salad with caramelized walnuts, Asian pear, Roquefort and sherry vinaigrette
- House cured salmon Carpaccio with baby greens, preserved lemon and Fried Capers

ENTRÉE S (PLEASE SELECT ONE)

- Grilled chicken breast, portabello-porcini ravioli, market vegetables, garlic and herbs
- Rosemary roasted leg of lamb, forest mushrooms, fingerling potatoes, rosemary jus
- Prime beef flat-iron steak, asparagus risotto, roasted tomatoes, red wine jus
- Herb crusted salmon on crispy risotto cake with wilted herbs market vegetables
- Slow-braised short rib, caramelized shallots, glazed carrots, gold potato puree, red wine

DESSERT (PLEASE SELECT ONE)

- Coconut Panna Cotta, chef's selection of seasonal sauce
- lemon cake, mango and passion fruit sauce, fresh basil, homemade lemon yogurt
- Tiramisu cake with coffee ice cream

SILVER BUFFET LUNCH

STARTER (PLEASE SELECT ONE)

- Caesar salad, crisp romaine, shaved parmigiano-Reggiano, toasted garlic croutons
- Baby potato salad, grilled onions, roasted garlic, grain mustard dressing
- Caprese salad, fresh mozzarella, tomatoes, light balsamic dressing
- Crisp baby lettuce, marinated plum tomatoes, light balsamic dressing

ENTREE (PLEASE SELECT TWO)

- Grilled hanger steak, fresh herb chimichurri
- Grilled breast of free range chicken, caramelized garlic, rosemary
- Seared tilapia, salsa verde, barbeque onions
- Albacore tuna, baby bok choy, marinated shitake and crisp wontons, ponzu sauce

ACCOMPANIMENTS (PLEASE SELECT TWO)

- Basil-scented saffron rice
- Rosemary potatoes
- Gratin of potatoes with garlic
- Couscous, gold raisins, almond, mint
- Lemon-scented spinach
- Braised carrots, wildflower honey

CHEF'S SELECTIONS OF PETITS FOURS

- Tiramisu: coffee and mascarpone mousse
- Mini vanilla cheese cake squares
- Mini lemon meringue tartlets

GOLD BUFFET LUNCH

STARTER (PLEASE SELECT ONE)

- Baby arugula, Manchego, fuji apple, toasted almond, figs, apricots
- Butter lettuce salad, endive and frisee, Maytag blue dressing, caramelized pistachios
- Bouquet of asparagus salad-arugula, shaved Parmigiano-Reggiano
- Basil pesto minestrone, fresh rock shrimp
- Baby arugula salad, Medjool dates, Fuji apples, Manchego cheese, caramelized walnuts and balsamic dressing

ENTRÉE (PLEASE SELECT TWO)

- Roasted free-range chicken, Bloomsdale spinach, three mustard sauce
- Fresh atlantic salmon in a mustards and apple wood smoked bacon crust
- Medallions of beef, caramelized cippolini, tomato confit, pinot sauce
- Roasted leg of lamb, garlic, rosemary, tomatoes, natural jus, olive oil
- Boneless short rib, parsnip, oyster mushrooms, red wine sauce

ACCOMPAINMENTS (PLEASE SELECT TWO)

- Golden mashed potatoes
- Creamy rosemary polenta
- Roasted red potatoes, rosemary
- Creamy spinach, mild pearl onions, pancetta
- Rosemary grilled asparagus
- Butternut squash ravioli, toasted sage, brown butter

CHEFS SELECTIONS OF PETIT FOURS

- Tiramisu: coffee and mascarpone mousse
- Mini vanilla cheese cake squares
- Strawberry mini éclairs
- Light crumbly cake, lemon cream

BOXED LUNCHES

Boxes are artfully packed with gourmet chips, whole delicious apple; house baked cookie, bottled water, and choice of one of the following:

SANDWICHES

- Fresh mozzarella, vine-ripened tomato, basil leaves, arugula and Pesto on rustic ciabatta
- Pastrami, provolone, fresh dill pickles, shredded lettuce, Dijon mustard on rye bread
- Oven-roasted turkey, fresh basil, dried cranberries, Swiss cheese, Pesto on soft deli roll
- Rare roast beef, blue cheese aioli, caramelized onions, baby arugula and roma tomato on a French roll
- Albacore tuna salad with dill pickle chips and green leaf lettuce on Rye



Menu subject to change, 20% service charge, labor charge, and 7.75% tax additional