



LUNCH MENUS

BUFFET

(Minimum of 15 guests required.)

Asian Buffet

\$65

Chicken Noodle Soup
Mixed Asian Greens with Miso Vinaigrette
Cucumber Salad with Cilantro and Sweet & Sour Thai Chili Dressing
(select two)

Orange Peel Chicken Breast with Snow Peas, Bean Sprouts and Rainbow Peppers
Crispy Onaga with Basil Emulsion
Beef Stir Fry with Cashew Nuts and Celery
(select two)

Steamed Jasmine Rice
Stir Fry Vegetables

Mango Mousse Cake
Dessert Sushi
Fresh Seasonal Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas



LUNCH MENUS

BUFFET

(Minimum of 15 guests required.)

Mediterranean Buffet

\$64

Pistou Minestrone Soup
Caesar Salad with Ficelle Croutons, White Anchovies, Grated Parmesan Cheese and Caesar Dressing
Vine Ripened Red & Yellow Tomatoes with Fresh Mozzarella, Basil and First Pressed Olive Oil
(available during summer only)
Grilled Artichoke Salad
(select two)

Pan Seared Blue Nose Sea Bass with Tomato Caper Broth
Roasted Leg of Lamb with Oregano Jus
Penne Baked with Ricotta Cheese and Fresh Herbs, in a Light Tomato Sauce
(select two)

Roasted Red Potato Slices with Lemon and Olives
Ratatouille

Umbria Lemon Bars
Tiramisu
Assorted Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas



LUNCH MENUS

BUFFET

(Minimum of 15 guests required.)

Wine Country Buffet

\$62

Oven Roasted Tomato Soup
Oven Roasted Potato Salad with Grilled Leeks and Napa Valley Mustard Sauce
Asparagus Salad with Toasted Almonds and Citrus Aioli
Sonoma Field Greens with Honey Balsamic Vinaigrette
(select two)

Marinated Salmon, Baby Potatoes, Wilted Arugula and Citrus Dressing
Roasted Bay Leg of Lamb with Garlic and Rosemary
Garlic Parsley Ravioli with Tomato Confit, Wild Mushrooms and Chardonnay Cream Sauce
(select two)

Anson Mills Stone Ground Grits with Point Reyes Goat Cheese
Russian River Rice Pilaf
(select one)

Fresh Baked Assorted Breads

Assorted Cakes and Pies
Assorted Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas



LUNCH MENUS

BUFFET

(Minimum of 15 guests required.)

Working Lunch Buffet

\$58

San Francisco Clam Chowder

or

Chef's Soup of the Day

Caesar Salad with Ficelle Croutons, White Anchovies, Grated Parmesan Cheese and Caesar Dressing
Albacore Tuna "Niçoise" Salad with Roasted Fingerling Potatoes, Green Beans, Tomatoes and Olives
Grilled Thai Shrimp with Rice Noodles, Spicy Cilantro and Lime Dressing
(select two)

Smoked Turkey Club Sandwich with Applewood-Smoked Bacon and Avocado
Grilled Black Forest Ham and Swiss Cheese on Sourdough Bread
Southwestern Sirloin Steak Sandwich with Ancho Chili Pepper and Pepper Jack Cheese
Grilled Portobello Mushroom with Sweet Peppers and Fresh Mozzarella
(select three)

Pies and Fruit Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas



LUNCH MENUS

BUFFET

(Minimum of 6 guests required.)

Deli Buffet

\$50

Tender Organic Greens with Sweet 100s Tomatoes, Shaved Fennel and Honey Balsamic Vinaigrette

Chef's Selection of Soup (\$5.00 per person supplemental charge)

Pasta Salad with Olives, Oven Dried Tomatoes and Basil Pesto

Red Bliss Potato Salad with Stone Ground Mustard Sauce

(select two)

Sliced Smoked Turkey, Black Forest Ham, Sliced Chicken, Roasted Beef

Served With:

Assorted Sliced Cheeses, Sliced Tomatoes, Artisan Breads and Rolls, Assorted Mustards, Mayonnaise

Fresh Seasonal Sliced Fruits and Berries

Assorted Fresh Baked Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas



LUNCH MENUS

PLATED

(Lunch prices are based on 3-courses, salad or soup, entrée and dessert.)

(S) - *Seasonal*

Salads

Hearts of Romaine with Ficelle Croutons, Parmesan Cheese and Caesar Dressing

Baby Spinach Salad with Toybox Tomatoes, Crisp Pancetta, Capers and Honey Mustard Vinaigrette

Sonoma Field Greens Salad with Mandarin Oranges, Cucumbers,
Toasted Almonds and Shallot Vinaigrette

Asian Vegetable Greens with Jicama, Crisp Wontons and Miso Dressing

Heirloom Tomatoes with Fresh Mozzarella, Caper & Olive Tapenade and Basil (S) (Summer)

Soups

Oven Roasted Vine Ripened Tomato Soup with Goat Cheese Croutons and Basil Oil

San Francisco Seafood Chowder

Lobster Bisque with Lemongrass and Coconut Cream

Asian Chicken Noodle

Vegetarian Minestrone



LUNCH MENUS

PLATED

Entrées

Seared Red Snapper
Okinawa Sweet Potatoes, Braised Tatsoi, Carrot Emulsion
\$60

Grilled Pacific Salmon
Crispy Taro, Tomago, Seaweed Salad, Ginger Beurre Blanc
\$60

Sake Marinated Salmon
Black Forbidden Rice, Bok Choy, Miso Sauce
\$60

Grilled Lemongrass Chicken Breast
Ginger Risotto, Shanghai Bok Choy, Basil Emulsion
\$58

Orange Glazed Chicken Breast
Garlic Mashed Potatoes, Broccolini
\$57

Filet of Beef
Roasted Fingerling Potatoes, Caramelized Cipollini Onions, Stone Ground Mustard Sauce
\$66

Grilled Hangar Steak
Parsnip Purée, Garlic Braised Greens, Chimichuri Sauce
\$62



LUNCH MENUS

PLATED

Desserts

Lime Meringue Tartlet with Raspberry Coulis

Pecan Tartlet with Bourbon Chantilly Cream and Maple Sauce

Classic Tiramisu with Mocha Espresso Sauce

Apple Tartlet with Almond Cream and Bourbon Caramel Sauce

Triple Chocolate Mousse with Chocolate Sauce

New York Style Cheesecake with Passion Fruit Sauce and Fresh Berries

Mixed Berry Tartlet with English Cream

Trio of Fresh Seasonal Fruit Sorbet in a Tuile Cup
(cannot be preset)