

LUNCH MENUS

PLATED

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

(S) - *Seasonal*

Salads

Vine Ripe Tomatoes

Baby Spinach, Humboldt Fog Goat Cheese, Aged Balsamic Vinaigrette

Roasted Organic Beets

Orange Sections, Pecans, Frisée Lettuce, Citrus Truffle Dressing

Hearts of Romaine

Sourdough Croutons, Grated Parmesan Cheese, Chipotle Caesar Dressing

Grilled Asparagus and Oyster Mushrooms

Sonoma Mixed Lettuce Leaves, Honey Mustard Yuzu Dressing

Mandarin Salad

Napa Cabbage, Bean Sprouts, Bell Peppers, Romaine Lettuce, Cilantro, Sesame Dressing

Soups

Seasonal Soup Choices:

Spring

Purée of English Pea Soup

Summer

California Sweet Corn Soup

Fall

Roasted Butternut Squash with Sage Soup

Winter

Cream of Parsnip and Honey Soup

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Entrées

Grilled Seasonal Sustainable Salmon

Wok Fried Seasonal Vegetables, Steamed Jasmine Rice, Soy-Ginger Emulsion
\$66

Char Grilled Pacific Mahi Mahi

Stir Fry Broccolini and Garlic, Basil Whipped Yukon Potatoes, Thai Yellow Curry Sauce
\$65

Three Onion Risotto

Roasted Baby Fennel, Maytag Blue Cheese, Chervil
\$63

Roasted Breast of Fulton Valley Chicken

Shiitake Mushrooms, Sun Dried Tomatoes, Caserecci Pasta, Parmesan, Chicken Jus
\$62

Pan Seared Breast of Sonoma Duck

White Bean Cassoulet, Crisp Pancetta
\$67

Grilled Creekstone Farms Rib Eye Steak

Grilled Asparagus, Roasted Fingerling Potatoes, Sautéed Seasonal Mushrooms
\$69

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Desserts

Strawberry Bagatelle

Chantilly Cream, Strawberry Coulis

Chocolate Raspberry Marquise

Fresh Seasonal Berries

Classic Tiramisu

Mocha Espresso Sauce

Lemon Delice

Crème Anglaise

Seasonal Fruit Cobbler

Crème Fraîche

Carrot Cake

Chantilly Cream

LUNCH MENUS

BUFFET

(Minimum of 15 guests required.)

Oriental Buffet

\$74

Miso Soup with Wakame, Tofu, Green Onions
Mixed Asian Greens with Sprouts and Ginger Dressing
Cucumber Salad with Marinated Chicken or Shrimp, Vietnamese Dipping Sauce
Assorted Dim Sum
Thai Fish Cakes, Sweet Chili Sauce
(select two)

Pan Seared Sea Bass with Wok Vegetables and Ginger Soy Sauce
Thai Yellow Chicken Curry
Stir Fry Beef with Broccoli, Bean Sprouts and Cashews
Singapore Noodles with Char Siu Pork or Shrimp
(select two)

Steamed Jasmine Rice **or** Egg Fried Rice **or** Chow Mein Noodles
Stir Fry Vegetables in Oyster Sauce

Sesame Balls
Coconut Pudding Balls
Mini Egg Custard

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

LUNCH MENUS

BUFFET

(Minimum of 15 guests required.)

Mediterranean Buffet

\$70

Minestrone Primavera

Moroccan Lentil Soup

Meze Platter of Hummus, Tabbouleh, Baba Ghanoush

Seasonal Tomatoes with Mozzarella and Fresh Basil

Greek Salad

(select two)

Char Grilled Sicilian Swordfish, Basil, Lemon, Pine Nut Dressed Linguini

Braised Veal Shin in Tomato and White Wine, Horseradish Gremolata

Moroccan Chicken with Lemon and Olives

Penne Pasta Baked with Spinach and Ricotta Cheese

(select two)

Toasted Cumin Couscous, Olives, Sun Dried Tomatoes, Fresh Basil, Mint

Northern California Vegetable Ratatouille

Fresh Baked Assorted Breads

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

\$72

Seasonal Soup Choices:

Spring

Purée of English Pea Soup

Summer

California Sweet Corn Soup

Fall

Roasted Butternut Squash with Sage Soup

Winter

Cream of Parsnip and Honey Soup

Napa Cabbage, Bean Sprouts, Bell Peppers, Romaine Lettuce, Cilantro, Sesame Dressing

Fingerling Potato Salad with Bacon and Whole Grain Mustard

Salad of Hearts of Palm with Toasted Almonds, Roasted Shallot Vinaigrette

Sonoma Salad of Mixed Lettuce with Baby Tomatoes, Humboldt Fog Goat Cheese, Chardonnay Vinaigrette

(select two)

Pan Fried Sustainable Salmon, Scallions, Asparagus, Orange Butter Sauce

Lamb Shank Braised in Zinfandel, Seasonal Forest Mushrooms, Cipollini Onions with Crisp Bacon

Garlic Parsley Ravioli with Wild Mushrooms & Chardonnay Cream Sauce

(select two)

Roasted Seasonal Vegetables

Whipped Potatoes

(select one)

Fresh Baked Assorted Breads

Seasonal Fruit Cobbler with Vanilla Sauce

Mixed Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

LUNCH MENUS

BUFFET

(Minimum of 15 guests required.)

Working Lunch Buffet

\$62

Seasonal Soup Choices:

Spring

Purée of English Pea Soup

Summer

California Sweet Corn Soup

Fall

Roasted Butternut Squash with Sage Soup

Winter

Cream of Parsnip and Honey Soup

Sliced Hearts of Romaine with Sourdough Croutons, Grated Parmesan Cheese and Caesar Dressing
Tomatoes and Mozzarella, Fresh Basil and Olive Oil
Napa Cabbage, Bean Sprouts, Bell Peppers, Romaine Lettuce, Cilantro, Sesame Dressing
Fingerling Potato Salad with Bacon and Whole Grain Mustard Dressing
Chilled Salad of Smoke Roasted Sustainable Salmon, Green Beans, Honey Mustard Dressing
(select two)

Smoked Turkey Club Sandwich with Applewood-Smoked Bacon and Avocado
Grilled Black Forest Ham and Swiss Cheese on Focaccia Bread
Pastrami and Dill Pickle on Rye
Humboldt Fog Goat Cheese, Caramelized Onion and Basil on Mini Croissant
Roasted Red Bell Peppers, Seasonal Mushrooms and Baby Spinach on Ciabatta
(select three)

Assorted Pies and Fruit Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

LUNCH MENUS

BUFFET

(Minimum of 6 guests required.)

Deli Buffet

\$60

Seasonal Soup Choices:

Spring

Purée of English Pea Soup

Summer

California Sweet Corn Soup

Fall

Roasted Butternut Squash with Sage Soup

Winter

Cream of Parsnip and Honey Soup

Sonoma Salad of Mixed Lettuce with Baby Tomatoes, Cucumber and Aged Balsamic Vinaigrette
Sliced Hearts of Romaine with Sourdough Croutons, Grated Parmesan Cheese and Caesar Dressing
Pasta Salad with Olives, Oven Dried Tomatoes and Basil Pesto
Fingerling Potato Salad with Bacon and Whole Grain Mustard Dressing
(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