

## Box Lunches

*All Boxed Lunches Include:  
Whole Fruit, Bag of Chips  
Salad & Sandwich Selection  
One Soft Drink or Bottled Water  
Chocolate Chip Cookie or Chocolate Dipped Coconut Macaroon*

### **Salads**

**(Choice of One)**

Red & White Cabbage Slaw  
Farfalle Pasta with Artichokes, Olives & Peppers, Balsamic Vinaigrette  
Greek Salad with Romaine, Feta & Red Onion  
Pear Tomatoes, Fresh Basil & Baby Mozzarella  
Penne Primavera Salad with Fresh Market Vegetables  
Orzo Salad, Spicy Aioli, Roasted Peppers & Grilled Vegetables

### **Sandwiches**

**(Choice of One)**

Croissant Sandwich with Grilled Chicken, Tillamook Cheddar  
Avocado, Butter Lettuce, Sliced Tomato & Whole Grain Mustard  
Smoked Turkey & Brie with Pesto on Rustic Bread  
Shaved Ham, Mortadella, Sopressata & Swiss on Ciabatta with Dijonnaise  
Roast Sirloin with Horseradish Mayonnaise on Sourdough Bread  
Veggie Wrap with Sun-Dried Tomatoes & Rosemary Mayonnaise  
Grilled Italian Vegetables & Provolone Cheese on Focaccia Bread

**\$30.00 per person**

**Intended for Off-Site Events, Vendor or Volunteer Meals Only  
All Boxed Lunches are Prepared To-Go**

Labor Fee of \$150 plus tax for Groups 24 Guests or Less  
All Prices Subject to 21% Service & 8.75% Tax

# Plated Lunch

## Menu I

Sliced Tomato & Buffalo Mozzarella Napoleon  
Fresh Basil & Drizzle of Balsamic Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Golden Seared Chicken Breast on Porcini Mushroom Risotto  
Tomato Basil Beurre Blanc  
Medley of Vegetables

Pavlova of Meringue with Fresh Berries & Crème Fraiche  
Coffee & Tea Service

**\$42.00 per person**

## Menu II

BBC Famed Lobster Bisque  
Freshly Baked Breads, Rolls & Butter

Rosemary & Herb Crusted Chicken Breast & Sun-Dried Tomato Polenta  
Chardonnay Cream Sauce  
Sautéed California Vegetables

Martini of Nouveau Tiramisu  
Coffee & Tea Service

**\$42.00 per person**

## Menu III

California Greens, Arugula, Baby Artichokes  
Goat Cheese & Croutons  
Balsamic Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Macadamia Encrusted Mahi Mahi with Mango Relish  
Pineapple Rice  
Sautéed California Vegetables

Classic Crème Brulée  
Seasonal Berries  
Coffee & Tea Service

**\$44.00 per person**

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## Plated Lunch (Continued)

### Menu IV

Butter Lettuce & Wild Watercress, Provolone Cheese Filled Eggplant Cannelloni  
Sun-Dried Tomatoes & Kalamata Olives  
Balsamic Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Roasted Breast of Chicken with Seared Scampi Brochette  
Lemongrass Beurre Blanc

Cinnamon Brioche Bread Pudding & Macadamia Sauce Anglaise a la Mode  
Coffee & Tea Service

**\$45.00 per person**

### Menu V

Porcini Mushroom Bisque  
Fresh Baked Breads, Rolls & Butter

Crispy Seared Tasmanian Pink Salmon with Lobster Cognac Sauce  
Saffron Couscous & Wilted Spoon Leaf Spinach

Vanilla Bean Panna Cotta with Mango Coulis  
Fresh Berries  
Coffee & Tea Service

**\$44.00 per person**

### Menu VI

Hearts of Romaine with Pesto Croutons  
Classic Caesar Dressing & Freshly Shaved Reggiano  
Freshly Baked Breads, Rolls & Butter

Petite Filet Mignon with Roasted Red Wine Shallot Reduction  
Gorgonzola Mashed Potatoes & Sautéed Summer Vegetables

Chocolate Marble Mocha Torte  
Coffee & Tea Service

**\$48.00 per person**

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## Plated Lunch (Continued)

### **Menu VII**

Limestone Lettuce, Wild Watercress & Lollo Rosa  
White Balsamic Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Turkey Picatta on Basil Linguini & Lemon Caper Butter  
Red & Yellow Oven Roasted Roma Tomatoes

Duet of Sorbet with Pistachio Biscotti  
Sweet Balsamic Syrup & Fresh Fruit

**\$48.00 per person**

### **Menu VIII**

Iceberg Wedge on Tomato Carpaccio  
Crumbled Blue Cheese & Basil Brie  
Freshly Baked Breads, Rolls & Butter

Penne Pasta with Grilled Artichokes & Crimini Mushrooms  
Fresh Herbs & Garlic Marinated Prawns  
Freshly Grated Parmesan

Mascarpone Cheesecake with Cappuccino Crème Anglaise  
Coffee & Tea Service

**\$46.00 per person**

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## Vegetarian Entrées

Napoleon of Grilled Portabella Mushrooms, Vine-Ripe Tomatoes & Buffalo Mozzarella  
Roasted Fennel Coulis

Or

Sautéed Spinach with Grilled Portabella Mushrooms, Yellow & Red Tomatoes  
Grilled California Artichokes, Topped with Hollandaise Sauce

## Vegan Plate

Napoleon of Grilled Asparagus, Portabella Mushrooms & Oven-Roasted Tomatoes  
Stacked on Steamed Jasmine Rice

Raspberry & Mango Sorbet in Martini Glass with Fresh Berries

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## Light Lunch

### Asian Beef Salad

Marinated Beef Tossed with Spring Vegetables  
Sprouts, Cashews, & Crisp Wontons  
Ginger Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Orange-Macerated Savarin with Seasonal Berries  
Coffee & Tea Service

**\$39.00 per person**

### Caesar Salad Duet

Hearts of Romaine with Grilled Breast of Chicken  
Chilled Prawns, Parmesan Crisp  
Caesar Dressing & Classic Cocktail Sauce  
Freshly Baked Rolls, Breads & Butter

Martini of Freshly Made Sorbets & California Citrus  
Coffee & Tea Service

**\$39.00 per person**

### Spinach, Arugula, & Chicken Salad

Candied Walnuts, Strawberries, Caramelized Onions  
Topped with Crumbled Maytag Blue Cheese  
Dressed with a White Balsamic Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Strawberry-Kiwi Tart  
Coffee & Tea Service

**\$38.00 per person**

### Italian Chop Salad

Smoked Turkey, Mixed Greens, Diced Tomatoes  
Avocado, Bacon, Chopped Egg, Blue Cheese Crumbles  
Blue Cheese Dressing  
Freshly Baked Breads, Rolls & Butter

Classic Cassata Terrine, Covered in Croquant with Basil Syrup  
Coffee & Tea Service

**\$36.00 per person**

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## Light Lunch (Continued)

### **Mediterranean Greek Salad**

With Romaine, Cucumbers, Tomatoes, Kalamata Olives, Cubed Chicken & Feta  
Lemon Vinaigrette  
Freshly Baked Breads, Rolls & Butter  
Individual Amaretto Cheesecake  
Coffee & Tea Service  
**\$36.00 per person**

### **Petite Salad Croissant Sandwich**

Two Petite Croissants Filled with Your Choice of Two Salad Fillings:  
Chicken, Tuna, Shrimp, or Ham Salad  
Served with Chilled Roasted Potato Salad & Fresh Fruit  
Freshly Baked Breads, Rolls & Butter

Poached Seckel Pear & Walnut Chambord Pound Cake with Whipped Cream  
Coffee & Tea Service  
**\$34.00 per person**

### **Asian Salmon Salad**

With Citrus Pickled Ginger, Grilled Asian Marinated Salmon & Crispy Wonton  
Freshly Baked Breads, Rolls & Butter  
Coconut Pineapple Gâteau  
Coffee & Tea Service  
**\$34.00 per person**

### **Curry Chicken Salad**

Chicken Tossed in Coconut Curry & Mango Chutney Served on Lime Stone Lettuce  
With Fresh Watermelon & Bananas  
Freshly Baked Breads, Rolls & Butter  
California Almond Cake with Caramel Sauce  
Coffee & Tea Service  
**\$34.00 per person**

### **New York Deli Plate**

Roast Beef, Ham, Turkey, Half Breast of Grilled Chicken  
Brie & Swiss Cheese  
Appropriate Breads & Condiments  
Potato Salad & Cole Slaw  
California Fruit & Berry Tart with Raspberry Coulis  
Coffee & Tea Service  
**\$36.00 per person**

Labor Fee of \$150 plus tax for Groups 24 Guests or Less  
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## Lunch Buffets

(25 Guest Minimum)

### **Deli-Style**

#### **Choice of One:**

BBC Famed Lobster Bisque

Mushroom Porcini Bisque

Smoked Tomato Bisque

Poppyseed Coleslaw & Red Skin Potato Salad

Sliced Smoked Turkey, Sopressata, Roast Beef, Honey Ham

Premium Sliced Swiss, Cheddar, Pepper Jack & Provolone Cheese

Butter Lettuce, Sliced Vine-Ripened Tomatoes

Appropriate Breads & Condiments

Fresh Baked Lemon Bars, Cookies & Brownies

Coffee & Tea Service

**(Over 50 Guests, Sandwiches are Pre-Made to Expedite Service)**

**\$44.00 per person**

### **Baja**

Tortilla Soup with Crispy Tortilla Strips

Jicama Slaw, Citrus & Watercress

Cilantro Vinaigrette

Chicken & Black Bean Salad

#### **Choice of Two:**

Carne Asada

Gulf Shrimp Fajitas

Chicken Fajitas

Pork Carnitas

Local Cod

Fresh Corn & Flour Tortillas

Black Beans, Spanish Rice

Lettuce, Tomatoes & Shredded Cheddar Cheese

Pico de Gallo, Sour Cream, Fresh-Made Guacamole

Cinnamon Churros, Mini Mexican Flan

Coffee & Tea Service

**\$48.00 per person**

### **Italian**

White Bean Minestrone with Pesto

Antipasto with Roasted Peppers & Assorted Olives

Classic Caesar Salad & Crusty Breads

Penne Pasta with Rock Shrimp, Prosciutto & Chicken

Sun-Dried Tomatoes, Pesto Cream Sauce

Assortment of Italian Cookies & Biscotti

Coffee & Tea Service

**\$44.00 per person**

**Additional \$10.00 per person for groups 24 guests and below**

Labor Fee of \$150 plus tax for Groups 24 Guests or Less

All Prices Subject to 21% Service & 8.75% Tax

## Lunch Buffet

(25 Guest Minimum)

### **Appetizers** **(Choice of Three)**

Freshly Baked Breads, Rolls & Butter

Fresh Buffalo Mozzarella with Tiny Tomatoes, Olives & Basil  
European Cucumber Salad

White Rose Potato Salad Bavarian Style

Miso Soup with Shrimp Dumplings, Shiitake Mushrooms & Scallions  
Chilled Gazpacho

Light Spicy White Cabbage Slaw with Cilantro & Roasted Cashews

California Baby Greens with Tomatoes, Cucumbers, Shaved Carrot, Garbanzo Beans,  
& Toasted Almonds in a Balsamic Vinaigrette

Pasta Salad with Grilled Vegetables & Herb Dressing

Papaya & Mango Bay Shrimp Salad

### **Entrées** **(Choice of Two or Three)**

Grilled Breast of Chicken with Wild Mushrooms

Seared Chicken Breast with Rosemary Apricot Glaze

Roasted Atlantic Salmon with Sun-Dried Tomato & Mascarpone Polenta

Pistachio Crusted Sea Bass with Chardonnay Beurre Blanc

Macadamia Crusted Mahi Mahi, Saffron Cream Sauce

Smoked Pork Loin, Spinach & Baby Mushrooms, Pinot Noir Sauce

Grilled Herb Marinated Hanger Steak, Red Wine Shallot Sauce

Ricotta Cheese Ravioli, Arugula, Roasted Garlic, Lemon in Parmigiano-Reggiano Cream

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**Entrées Accompanied by Oven Roasted Fingerling Potatoes & California Sautéed Vegetables**

### **Desserts**

Seasonal Fresh Fruit Tartlets, Vanilla Bean Panna Cotta with Fruit Coulis

Assorted Miniature Desserts, Opera Torte

Chocolate Dipped Strawberries & Lemon Bars

Coffee & Tea Service

**\$49.00 per person for two entrées**

**\$55.00 per person for three entrées**

**Additional \$10.00 per person for groups 24 guests and below**

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# Southwestern Lunch Buffet

(25 Guest Minimum)

Freshly Baked Breads, Rolls & Butter

Black Bean Soup  
With Shredded Pepper Jack Cheese & Tortilla Strips

Southwestern Caesar Salad with Cilantro Dressing  
Hand-Chopped Romaine Hearts with Red & Yellow Tomatoes  
Grilled Red Onions & Tri-Color Tortilla Strips

Savory Grilled Artichokes  
Watercress & Roasted Red Bell Peppers Salad  
Smoked Lemon Vinaigrette

Jack Daniels, Paprika & Thyme Grilled Chicken

New Mexico Chili

Golden Seared Pacific Bass with Corn & Black Bean Relish

Southwestern Dry Rub Roasted Pork Prime Rib  
Smoked Roasted Pepper Coulis

Herb Roasted White Rose Potatoes with Peppers & Onions  
Medley of Vegetables

Green Bean, Corn & Bell Pepper Salad  
Sherry Vinaigrette

Chocolate Chip Brioche Bread Pudding with Bourbon Sauce  
Frangipane Apple Tart  
Spicy Carrot Cake  
Mexican Flan

Served with Freshly Brewed Iced Tea  
Coffee & Tea Service

**\$51.00 per person**

**Additional \$10.00 per person for groups 24 guests and below**

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# Tuscan Lunch Buffet

(25 Guest Minimum)

Freshly Baked Breads, Rolls & Butter

Hearts of Romaine, Garlic Croutons & Shaved Parmigiano-Reggiano  
Caesar Dressing

Cannellini Bean Salad with Red Onions & Prosciutto

Penne Pasta with Kalamata Olives, Julienne Vegetables  
Pesto Aioli

Herb Marinated Flat Iron Steak with Sautéed Spinach & Garlic

Rosemary Garlic Grilled Breast of Chicken with Roasted Fennel

Grilled Italian Sausage with Tuscan Cabbage

Orecchiette Pasta with Vine Ripe Yellow & Red Tomatoes  
Fresh Basil

Pancetta Roasted Fingerling Potatoes

## **Ice Cream Sundae Bar**

Chocolate, Strawberry & Vanilla Ice Cream  
Chocolate Fudge, Caramel, Marshmallows & Seasonal Fruit Toppings  
Slivered Almonds, Almond Brittle, Amaretto Biscotti's & Chocolate Sprinkles  
Toasted Coconut, Fresh Whipped Cream & Waffle Cone Cups

Coffee & Tea Service

**\$51.00 per person**

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