

# SAVOR...

## **Box Lunches**

*To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.*

*Includes disposable service*

*25 Guest Minimum*

### **Mesquite Turkey with Smoked Bacon**

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli, Bermuda Onion on Focaccia. Orchiette Pasta Salad, Fresh Whole Fruit, Lemon Bar

\$17.50

### **Ham & Cheese**

Thinly Sliced Honey Baked Ham, Country French Brie Cheese, Dijon Mustard, Leaf Lettuce on Onion Focaccia. Penne Pasta Salad with Cherry Tomatoes, Fresh Fruit Salad, Toffee Blondie

\$18.50

### **Roast Beef Sandwich**

Painted Hills Roast Beef, Point Reyes Bleu Cheese, Balsamic Onions, Watercress on Focaccia. Whole Fresh Fruit, House Made Pickles, Red Bliss Potato Salad, Jumbo Cookie

\$19.50

### **Classic Italian Combo**

Sweet Coppa, Mortadella, Salami, Provolone Cheese, Hearts of Romaine, Fresh Basil and Roma Tomato on Ciabatta. Penne Pasta Salad, Whole Fresh Fruit, Tiramisu

\$19.50

### **Waldorf Salad Sandwich**

Crunchy Waldorf Salad and Sharp Vermont Cheddar on Organic Eight-Grain Bread. Orzo Pasta Salad, Fresh Fruit Salad, Triple Chocolate Cookie

\$19.50

*All orders are subject to a 20% service charge  
Menu prices subject to change*

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## **Box Lunches** *(continued)*

*To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.*

*Includes disposable service*

*25 Guest Minimum*

### **Roast Florentine Beef Wrap**

Sliced Roast Beef, Baby Spinach, Shiitake Mushrooms, Roasted Red Peppers, Dilled Havarti Cheese wrapped in a Spinach Tortilla. Red Bliss Potato Salad, Fresh Fruit Salad, Lemon Cookie

\$20.50

### **Florentine Chicken Shiitake Wrap**

Roasted Chicken Breast, Roasted Shiitake Mushrooms, Sweet Red Peppers, Baby Spinach, Shaved Bermuda Onion, Dilled Havarti Cheese wrapped in a Spinach Tortilla. Asian Noodle Salad, Fresh Fruit Salad, Almond Orange Bar

\$20.50

### **Portobello "Nicoise" Salad**

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Baby Green Beans. Petite Olive Roll, Fresh Fruit Salad, Apricot Frangipane

\$20.75

### **Thai Beef Salad**

Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint and Thai Basil. Onion Flatbread, Jicama Orange Salad, Mango Coconut Streusel

\$21.75

### **Herbed Chicken Caesar Salad**

Grilled Chicken Breast atop Chef's Caesar Salad, Tri-Color Pasta Salad, San Francisco Sourdough Roll and Butter, Toffee Caramel Crunch Bar

\$21.75

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## Lunch Buffet Selections

*All beverages are available a la carte. Price includes disposable service.  
100 Guest Minimum*

### **Deli Buffet**

Rock Shrimp and Corn Chowder with Smoked Bacon and Young Potatoes  
Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing  
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style  
Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and Sharp  
Cheddar Cheeses, Leaf Lettuce, Tomatoes, Gourmet Breads and Rolls, Kosher Pickle Spears  
and Deli Condiments  
Alaska Chips  
Assorted Baked Cookies and Brownies  
\$28.75

### **Buffet 2**

Roasted Vegetable Soup  
Organic Spring Greens with Grilled Zucchini, Corn, Tomatoes,  
Champagne Vinaigrette  
Fingerling Potatoes and Haricot Verts with Whole Grain Mustard and Shallots  
Seared Halibut with Olive-Orange Relish  
Roasted Strip Loin served with Charred Onions and Porcini Jus  
Grilled Breast of Chicken with Green Grapes and Rosemary  
Platters of Roasted Vegetables  
Rice with Peas and Cilantro  
Rolls and Butter  
Assorted Miniature Cupcakes and Bite-Size Fruit Tarts  
\$38.75

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## Cold Plated Lunch Selections

*All 2 course lunch selections include dinner rolls and butter, freshly brewed coffee and tea service. All prices include china service. 50 Guest Minimum*

### **Ahi Tuna Salad**

Seared Ahi Tuna sliced and served over Baby Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar Snap Peas, Sliced Red Onion, Tomato, Crunchy Wasabi Peas, Crisp Wontons, Sesame-Ginger Vinaigrette  
Hazelnut Chocolate Tart

\$30.75

### **Cobb Salad**

Turkey, Avocado, Scallions, Ripe Tomato, Chopped Egg, Crisp Apple Wood Smoked Bacon, Monterey Jack Cheese, Peppercorn-Ranch Dressing  
Lemon Meringue Tart

\$26.75

### **Chopped Asian Chicken Salad**

Marinated Chicken, Napa Cabbage, Cilantro, Green Onion, Red Pepper, Sesame Vinaigrette  
Flourless Chocolate Cake

\$26.75

### **Mediterranean Plate**

Cumin Spiced Hummus, Dilled Hummus, Tomato-Cucumber-Mint Tabbouleh, Wild Rice Salad, Sliced Cucumber with Tzatziki Sauce on a Bed of Mixed Greens. Served with Toasted Pita Triangles  
Crème Brulee

\$25.75

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## Hot Plated Lunch Selections

*All 3 course lunch selections include dinner rolls and butter, freshly brewed coffee and tea service. We use all natural chicken and fresh certified Angus beef.  
75 Guest Minimum*

### **Roasted Chicken**

Orange and Thyme Roasted Beets with Seasonal Lettuces, Ricotta Salata, Pine Nuts  
Lemon and Garlic Roasted Chicken served with Rosemary Roasted Seasonal Vegetables,  
Creamy Herbed Polenta  
Tiramisu  
\$28.50

### **NY Steak**

Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons,  
Kalamata Olives  
Rosemary Salt and Pepper Rubbed New York Steak served with Sautéed Spinach, Green and  
Yellow Wax Beans, Slow Roasted Tomato and Roasted Garlic Mashed Potatoes  
Chocolate Trifle with Mascarpone, Cherries and Hazelnut Praline  
\$38.50

### **Oven Roasted Alaskan Halibut**

Zucchini Carpaccio with Micro Greens, Ricotta Salata, Toasted Pine Nuts, Lemon-Mint  
Vinaigrette  
Oven Roasted Halibut served with Tomato Braised Beans, Corn-Sweet Onion Relish and  
Basil Mashed Potatoes  
Chocolate Pyramid with Raspberries  
\$39.50

### **Wild Alaskan Salmon**

Mixed Organic Greens, Grilled Pear, Shaved Fennel, Toasted Pecans, Crumbled Point Reyes  
Bleu Cheese, Pear Vinaigrette  
Slow Roasted Wild Salmon, Spring Onion, Spinach, Morels, Grilled Asparagus and  
Fingerling Potatoes  
Fresh Fruit Tart  
\$35.50

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