

# Working Plated Lunch

Pre-selected 10 days in advance  
Includes Fresh Baked Rolls, Iced Tea, and Chef's Choice Dessert  
\*\$135 setup fee will apply to buffets/stations for less than 25 guests  
**\$28 per person**

## **QUINOA SALAD**

Mixed Greens, Roasted Corn, Avocado, Cucumbers,  
Sautéed Mushrooms, Red Onions, Crunchy Carrot Chips,  
Champagne Vinaigrette

## **BLACKENED CHICKEN SALAD**

Butter Lettuce, Candied Walnuts, Bleu Cheese,  
Dried Cranberries, Champagne Vinaigrette

## **SALMON COBB SALAD**

Mixed Greens, Feta Cheese, Bacon, Hard Boiled Egg,  
Avocado, Diced Tomatoes, Asparagus, Raspberry Vinaigrette

## **FISH AND CHIPS**

Tempura Battered Cod,  
Tartar Sauce, Shoestring Fries

## **HERB GARDEN PASTA**

Sautéed Mushrooms, Baby Vegetables, Spinach,  
Creamy Tomato Sauce

Choice of Chips, Fruit or Cole Slaw for Sandwiches Below

## **CRISPY TOFU AND PORTOBELLO MUSHROOM SANDWICH**

Avocado, Lettuce, Tomato, Spicy Aioli,  
Toasted Whole Wheat Roll

## **GRILLED CHICKEN PANINI**

Tomato, Pesto, Provolone Cheese, Bacon,  
Grilled Ciabatta

## **STEAK SANDWICH**

Horseradish, Sour Cream, Lettuce, Tomatoes,  
Sourdough Bread

## **ENHANCED DESSERTS**

**\$7 per piece**

Strawberry Shortcake  
Mexican Chocolate Tart  
Caramel Bread Pudding  
Fresh Fruit and Berries Tart

All prices are subject to service charge and tax, based on the date of event  
Prices are subject to change and market availability.

# Plated Lunch

Pre-selected 10 days in advance - name and entrée selection must be provided

Includes Fresh Baked Rolls, Iced Tea, Hot Tea, and Coffee

\*\$135 setup fee will apply to buffets/stations for less than 25 guests

**\$39 per person**

## **SALAD** (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, and Sliced Mushrooms  
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, and Crispy Parmesan  
Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola  
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, and Homemade Dressing

## **ENTRÉE** (SELECT THREE)

Pan Seared Soy Ginger Marinated Tofu *with Roasted Herb Potatoes, Spinach, Tear Drop Tomatoes*

Pappardelle Pasta *with Steamed Baby Vegetables, Roasted Tomatoes, Shaved Parmesan*

Grilled Herb Marinated Chicken *with Baby Vegetables, Potato Medley, Lemon Infused Chicken Jus*

Pan Seared Chicken *with Roasted Vegetables Risotto Cake, Creamy Tomato Sauce*

Pan Seared Atlantic Salmon *with Dungeness Crab Risotto Cake, Pinot Noir Reduction - **add \$4 pp***

Ginger Crusted Mahi-Mahi *with Wasabi Flavored Mashed Potatoes, Ponzu Sauce - **add \$6 pp***

Grilled New York Steak *with Herb Roasted Potatoes, Demi-Glaze - **add \$8 pp – add Petite Lobster – MP***

## **DESSERT** (SELECT ONE)

Assorted Fruit Tart with Citrus Whipped Cream

Mexican Chocolate Tart with Whipped Cream

Raspberry Marble Cheesecake with Chambord Berries

Homemade Lemon Tart with Fresh Berries

**\$39 per person**

Duo plate with any two proteins

**\$65 per person**

# Cold Lunch Buffet

*Cold Lunch Buffet is served with:*

Garden Salad with Champagne and Raspberry Vinaigrettes  
Sliced Seasonal Fruits  
Belamar Chips with a Sweet and Sour Sauce  
Chocolate Chip Cookies and Brownies  
Iced Tea

## **DELI**

Sliced Oven Roasted Turkey, Sliced Grilled Chicken, Smoked Black Forest Ham  
Provolone, Cheddar, Muenster and Swiss Cheeses  
Assorted Breads to include Ciabatta, Wheat, White and Whole Grain  
Sliced Tomatoes, Butter Lettuce, Pickles, Red Onions, Olives and Condiments  
**\$35 per person**

## **WRAPS AND SANDWICHES**

Assorted Sandwiches to include:  
Turkey Club  
Tuna Sandwich  
Chicken Caesar Salad Wrap  
Grilled Vegetables and Avocado Wrap  
Blackened Chicken Sandwich  
**\$37 per person**

**Minimum of 25ppl.**

\*\$135 Setup fee will apply to buffets for less than 25 guests

## **ENHANCEMENTS**

Hummus, Pita, and Vegetables - **\$4 per person**  
Homemade Chicken Noodle Soup - **\$4 per person**

# Boxed Lunch

Pre-selected 10 days in advance  
Individual Sandwich, Pasta Salad, Chips, Whole Fruit, Cookie, and Bottled Water or Soda  
Choice of Turkey, Ham, Tuna, Chicken, or Vegetarian Sandwich  
**\$27 per person**

All prices are subject to service charge and tax, based on the date of event  
Prices are subject to change and market availability.

# Hot Lunch Buffet

Includes Fresh Baked Rolls, Iced Tea, and Chocolate Chip Cookies

\*\$135 setup fee will apply to buffets/stations for less than 25 guests

**\$39 per person**

## **SALAD**

Mixed Greens, Tear Drop Tomatoes, Carrots, and Mushrooms—assorted vinaigrettes on the side

Baby Spinach, Walnuts, Tomatoes, Red Onions, and Feta Cheese

Butter Lettuce, Roasted Vegetables, and Goat Cheese

Potato Wedge Salad, Celery, Carrots, Peas, and Whole Grain Mustard

Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, and Green Beans

Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola

Caesar, Romaine Heart, Garlic Herb Croutons, and Homemade Dressing

## **ENTRÉES**

Grilled Marinated Chicken Breast with Herb Cream Sauce

Chicken or Beef Fajitas served with Tortillas

Chicken Parmesan with Marinara Sauce

Stir Fried Chicken or Beef

Ricotta Cheese Tortellini with Wild Mushrooms

Vegetable Lasagna

Grilled Salmon with Cajun Cream - *add \$2*

Pan seared Mahi-Mahi with Soy Ginger Marinade - *add \$3*

Grilled New York Steak with Demi-Glaze - *add \$4*

## PICK ONE

Choice of One Salad and One Entree

Chef's Choice of One Starch and Seasonal Vegetables

**\$39 per person**

## PICK TWO

Choice of Two Salads and Two Entrees

Chef's Choice of one Starch and Seasonal Vegetables

**\$43 per person**

## **ENHANCEMENTS**

Hummus, Pita, and Vegetables - **\$4 per piece**

Homemade Chicken Noodle Soup - **\$4 per piece**

Fruit Skewers - **\$5 per piece**

Fruit and Berries Tart - **\$5 per piece**

All prices are subject to service charge and tax, based on the date of event  
Prices are subject to change and market availability.