

LUNCH – A LA CARTE

There is a three course minimum for a la carte lunch. Lunch service includes assorted artisan rolls and butter, coffee, tea and iced-water.

 - denotes our commitment to the environment by offering “green” products

SOUP

Midwest corn chowder, red pepper

Tomato basil soup

Traditional minestrone soup

Green asparagus gazpacho, grapes, almonds


Chicken consume, carrots, celery

Miso, chicken, tofu, vegetables

Chinese chicken and chili, shiitake mushrooms

Chicken and lemon, thyme, orzo pasta

Sweet pea soup, yogurt, basil

Organic curried-cauliflower, toasted sunflower seeds 

Savory pumpkin, locally-produced goat cheese toast 

SALAD


Sonoma field greens, plum tomatoes, carrots, hearts of palm, three peppercorn dressing, sun-dried tomato vinaigrette

Traditional Caesar, garlic croutons

Fresh spinach, goat cheese toast, wood-roasted red pepper, tart cherry vinaigrette

Belgian endive, mesclun greens, bleu cheese, red and yellow tear drop tomatoes, balsamic

Arugula, asiago cheese, lemon perfume

Organic arugula and watercress, grilled figs, candied pecans, vanilla-citrus dressing 

ENTRÉE - CHILLED

Seared ahi tuna nicoise, new potatoes, oven-roasted red peppers, haricot verts, hard boiled eggs, seaweed, singapore sling dressing

Renaissance cob salad

Chicken caesar, whole wheat and corn croutons

Zest curry chicken salad, grapes, wonton crisp

Olive oil poached salmon, nicoise-style fingerling potatoes, green beans, red and yellow tomatoes, neapolitan sauce

ENTRÉE – FISH

Tasmanian salmon, herb crust, whole wheat gnocchi, mushrooms, spinach, lemon-butter sauce

Shrimp, penne pasta, tri-colored cherry tomatoes, olive oil and garlic, parsley

Mahi mahi, belacan crust, curried cauliflower mash, sweetened snow peas

Farm-raised halibut, spiced red pepper jam, zucchini and potato tart 


ENTRÉE – CHICKEN

Balsamic chicken, baby spinach, cous cous

Mustard seed crusted chicken, red pepper lentil cake, broccoli and baby carrots

Thyme-roasted chicken, apple-raisin bread pudding, almond broccolini, green peppercorn jus

Ginger chicken, grilled pineapple, red rice, mint salsa

Free-range chicken breast, autumn-truffle filling, wild mushroom risotto cake, creamy savory cabbage 

ENTRÉE – BEEF AND PORK

Roasted ancho-chili rubbed tenderloin, goat cheese, sweet potato mash, broccolini

Grilled New York strip, roasted brussels sprouts and fingerling potatoes, red pepper relish

Roasted pork chop, cilantro-mint chimichurri, sweet plantain mash, baby corn and carrots

ENTRÉE - VEGETARIAN

Ricotta filled ravioli, roasted baby yellow and green zucchini, lemon-thyme olive oil

Cornmeal crusted ratatouille tart, balsamic vinaigrette

Pan-fried cous cous cake, roasted peppers, spinach, feta cheese, green olive tapenade



Pumpkin gnocchi, spinach, roasted garlic 

ENTRÉE - SANDWICHES

Curry chicken, multi-grain baguette, romaine, feta, grapes, celery, walnuts, taro chips

Cippolini-honey glazed filet mignon, sour dough baguette, romaine, bleu cheese, onion jam,
taro chips

Portobello, Tuscanini bread, fava bean guacamole, flat parsley, tomato-basil tapenade,
taro chips

DESSERT

Chocolate bourbon pecan pie, vanilla sauce

Ginger carrot cake, cream cheese frosting

Classic crème brûlée, fresh berries

Baked apple-cherry pie, vanilla sauce

Banana cream tart, crème anglaise, chocolate sauce

Lemon tart, berry compote, raspberry coulis

Fresh fruit and berries, low-fat raspberry frozen yogurt

Chocolate brownie sundae, vanilla ice cream, whipped cream, chocolate sauce

Passion fruit, blackberry and kiwi sorbets, fresh berries, chocolate russe

Key lime square, crushed pistachios, mango sauce

Cardamom and orange roasted figs, mascarpone filling, hazelnut ice cream 

LUNCH ENHANCEMENTS

Choice of entrée tableside (250 guest maximum)

Still and sparkling mineral water poured tableside

Pre-set iced-tea, lemon wedge