

LUNCH

SERVED LUNCHES

Priced per guest. Minimum of 25 people, served by 1:30pm.

All served lunches include choice of soup or salad, and dessert, in addition to coffee, decaffeinated coffee, hot tea, iced tea and rolls & butter.

SERVED LUNCH BEGINNINGS - choice of one

Roasted tomato soup

Chopped salad

Traditional Caesar salad

Spring mixed greens with assorted dressings

Sonoma field greens with oranges and toasted pecans

Lobster bisque 8 per guest

Shrimp cocktail 10 per guest

Crab cake 10 per guest

CHICKEN ENTRÉES

GRILLED CHIPOTLE HONEY CHICKEN 35

Grilled chicken breast with chipotle honey glaze and cilantro rice

Chefs' choice of vegetables

CHICKEN PICCATA 37

Pan-seared chicken breast with lemon caper butter

Chefs' choice of vegetable and starch

HERB-ROASTED AIRLINE CHICKEN 38

Served with lemon-thyme jus

Chefs' choice of vegetable and starch

CHICKEN MARSALA 39

Served with mushroom marsala wine sauce

Chefs' choice of vegetable and starch

CHICKEN PORTOBELLO 39

Airline chicken breast stuffed with a portobello mushroom filling and prosciutto sage cream sauce

Chefs' choice of vegetable and starch



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LEMON MISO GLAZED COD 40

PAN-SEARED SALMON 42

Dill beurre blanc

GRILLED FLAT IRON STEAK 42

Served with a side of chimichurri

PEPPERCORN CRUSTED SIRLOIN 42

Red wine demi-glace

Dessert - Choice of one

Caramel apple crumb cake

Apple strudel with crème anglaise

Black Forest cake

Carrot cake

Tiramisu

Double chocolate fudge cake

Plain or strawberry cheesecake

