

# **Luncheon**

*Each Luncheon consists of Three Courses.  
Choose One Soup or Salad and One Dessert to accompany Your Entrée.*

## **Soups**

- |                                       |  |
|---------------------------------------|--|
| <b>Roasted Five Onion Soup</b>        | <b>Chicken and White Bean Minestrone</b> |
| <b>Wild Mushroom Soup with Sherry</b> | <b>Smoked Chicken with Wild Rice</b>     |
| <b>Cream of Natural Asparagus</b>     | <b>Cognac Lobster Bisque</b>             |

## **Salads**

- |   |   |
|---|---|
| <b>Contemporary Caesar Salad</b><br>Whole Leaf Baby Romaine Lettuce, Caesar Vinaigrette, Parmesan Cheese, Focaccia Croutons                                     | <b>Wedge of Iceberg</b><br>Herb Ranch Dressing, Crumbled Bleu Cheese, Bacon Lardoons, Candied Walnuts, Bermuda Onions |
| <b>Hearts of Butter Lettuce</b><br>Diced Apples, Grapes, Crumbled Bleu Cheese, Candied Walnuts, Cider Vinaigrette   | <b>House “Chop” Salad</b><br>Lettuce and Cabbage Confetti, Radish Slaw, Bibb Lettuce Cup, Citrus Soy Vinaigrette      |
| <b>Crisp Romaine Hearts Salad</b><br>Roquefort Dressing, Sliced Strawberries, Spicy Pecans, Shaved Bermuda Onions   | <b>Bohemian Field Greens</b><br>Organic Baby Lettuces, Pear Tomatoes, Champagne Herb Vinaigrette, Cucumber Ring       |
| <b>Kessler Salad Nicoise</b><br>Mesculin Mixed Greens, Roma Tomatoes, Poached French Beans, Black Olives, Hard Cooked Egg, Belgian Endive, Key Lime Vinaigrette | <b>Beefsteak Tomato Salad</b><br>Fresh Mozzarella, Arugula, Balsamic Vinaigrette, Pine Nuts                           |

**California Salad**  
Sonoma Organic Greens, Warm Onion and Pistachio Strudel, Humbolt Fog Goat Cheese Timbale, Port Poached Cherries, Pomegranate Vinaigrette  
(\$4.00 Supplemental)

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**Luncheon**  
**continued**

**Desserts**

**Vanilla Bean Crème Brulee**

Almond Biscotti

**Trio of Seasonal Sorbets**

Fresh Berries, Gauphrette Cookie

**Chocolate Gateau**

Grand Marnier Anglaise, Berry Coulis

**Raspberry and Chocolate Cheesecake**

Minty Syrup, Raspberry Sauce

**Almond & Grand Marnier Scented Genoise**

Fresh Seasonal Berry Compote, Chantilly Cream

**Caramel Praline Bread Pudding**

Vanilla Bean Sauce, Caramel Drizzle

**Tira Mi Su**

Espresso Soaked Lady Fingers,  
Sweetened Marscarpone, Mocha Crema

**Key Lime Tarte**

Pate Sucree, Tropical Fruit Compote, Mint Syrup

**Baked Coconut Flan**

Gauphrette Cookie

**Chocolate “Bombe”**

Godiva Chocolate Mousse, Kahlua, Chocolate Sponge, Chocolate Ganache

## **Luncheon** **continued**

*Each Chilled Luncheon consists of Soup du Jour, Entrée, Dessert, Bread and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea or Hot Tea*

Please Select One Entrée To Be Served  
\*See Event Manager For More Options\*

### **Chilled Luncheon Entrées** **(Select One)**

<b>Oven Roasted Chicken Croissant Sandwich</b>	\$25.95
Flaky Croissant with Bohemian Chicken and Almond Salad, with Bibb Lettuce, Ripe Tomato, and Bermuda Onion	
<b>Tuna Salad Nicoise</b>	\$27.95
Diced Tomatoes, Poached French Beans, Hard Cooked Eggs, Saffron Potatoes, Black Olives	
<b>Pacific Rim Chicken Salad</b>	\$27.95
Rice Noodles, Crispy Wontons, Toasted Almonds, Sesame Soy Vinaigrette	
<b>Citrus Poached Salmon</b>	\$29.95
Shrimp Remoulade, Baby Lettuce, Dijon Mustard Dressing	
<b>Chicken Caesar Salad Wrap</b>	\$27.95
Grilled Chicken, Baby Romaine, Caesar Dressing, Parmesan Cheese, Grilled Flatbread	
<b>Grilled Chicken Caesar Salad</b>	\$22.95
Caesar Salad with Sliced Grilled Chicken, Focaccia Croutons, and Shaved Reggiano Cheese	
<b>Club Wrap</b>	\$27.95
Sliced Roast Beef, Turkey, and Ham with Leaf Lettuce, Tomato, and Smoked Bacon on Grilled Flatbread	
<b>Bohemian Cobb Salad</b>	\$28.95
Pulled Duck or Chicken, Diced Tomatoes, Applewood Smoked Bacon, Avocado, Diced Egg, Bleu Cheese	
<b>California Turkey and Avocado Panini</b>	\$26.95
Alfalfa Sprouts, Cucumber, Golden Tomato, Aioli	
<b>Bohemian Salad Trio</b>	\$27.95
Freshly Prepared Albacore Tuna Salad, Almond Chicken Salad and Pasta Salad	

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## **Luncheon** **continued**

*Each Hot Luncheon consists of Three Courses, which includes Soup or Salad, Entrée, Chef's Selection of Seasonal Vegetable and Starch, Dessert, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea*

Please Select One Entrée To Be Served  
\*See Event Manager For More Options\*

### **Hot Luncheon Entrées** **(Select One)**

<b>Breast of Chicken with Lemon and Capers</b> Sautéed with Egg and Parmesan Cheese	\$29.95
<b>Pecan Crusted Chicken Breast</b> Caribbean Barbeque, Coconut Rice, Papaya Slaw	\$29.95
<b>Roasted Chicken Roulade with Arugula and Prosciutto</b> Served with Wild Rice Blend, Sage Scented Natural Jus, Balsamic Drizzle	\$30.95
<b>Stuffed French Breast of Natural Chicken</b> Roasted Peppers, Spinach, Wild Mushroom Crema	\$31.95
<b>Herb Seared Salmon Confit</b> Shellfish Butter, Confetti Vegetables	\$29.95
<b>Grilled Jerk Rubbed Mahi Mahi</b> Plantain Sauce, Black Bean Salsa	\$31.95
<b>Porcini "Bronzed" Florida Snapper</b> Broccolini, Peruvian Potatoes, Fine Vegetable Vinaigrette	\$29.95
<b>Pan Seared Maryland Style Crab Cake</b> Shrimp and Asparagus Risotto, Gazpacho Vinaigrette, Remoulade	\$32.95
<b>Bohemian Style "Macaroni and Cheese"</b> Asparagus Tips, Sundried Tomatoes, Ziti Pasta, Goat Cheese Cream	\$26.95
<b>Penne Pasta and Herb Roasted Chicken</b> Tomato and Basil Pomodoro, Olive Oil, Parmesan Cheese, Pinenuts	\$28.95
<b>Hoisin Glazed Pork Tenderloin</b> Stir Fried Vegetables, Jasmine Rice, Asian Jus	\$31.95
<b>Petite Filet Mignon</b> Crimini Mashed Potato, Onion Marmalade, Adobo Demiglace	\$34.95

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## **Luncheon** **continued**

*Each Hot Luncheon consists of Three Courses, which includes Soup or Salad, Entrée, Chef's Selection of Seasonal Vegetable and Starch, Dessert, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea*

Please Select One Dual Entrée To Be Served

*\*See Event Manager For More Options\**

## **Luncheon Duos**

<b>Grilled Salmon &amp; Herb Roasted Chicken</b> Citrus Emulsion, Scallion Coulis, Pearl Pasta	\$34.95
<b>Petite Filet Mignon &amp; Stuffed Chicken Roulade</b> Shallot and Port Reduction, Basil Butter, Roasted Corn Mashed Potato	\$39.95
<b>Pan Roasted Chilean Seabass &amp; Grilled Filet Mignon</b> Sauce Americaine, Grilled Baby Vegetables, Veal Reduction	\$44.95
<b>Luncheon Mixed Grill</b> Marinated Pork Medallion, Stuffed Chicken Roulade, and Crab Croquette Fine Herb & Reisling Citron, Potato Hash, Remoulade	\$42.95

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## **Working Luncheon Buffets**

These "Working Buffets" are designed for groups of up to **40 people**. The items are limited in order to provide practicality during a working lunch. Please speak to your Catering Contact for pricing for larger groups.

### **Sandwiches & Wraps**

Market Inspired Soup  
Baby Field Greens with Champagne Herb Vinaigrette  
Oven Dried Tomato and Green Bean Salad with Balsamic Dressing

Assorted Custom Luncheon Wraps and Deli Style Sandwiches  
Kettle Chips

Assorted Fresh Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$29.95 Per Person**

### **Salad Mosaic**

Chef's Daily Soup Creation  
Contemporary Caesar Salad  
Whole Leaf Baby Romaine Lettuce, Caesar Vinaigrette, Parmesan Cheese, Focaccia Croutons

Assortment of Deli Sandwiches  
(Choose 2 of the Following)

White Albacore Tuna Pasta Salad  
Chicken & Cashew Salad  
Egg Salad with Dill  
Italian Antipasto  
Shrimp and Roasted Pepper Salad  
Thai Beef Salad

Served with Sliced Bread Assortment, Fresh Baked Rolls  
Pickles, Lettuce, and Tomatoes

Raspberry Layer Cake  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$35.95 Per Person**

Add Assorted Deli Tray for an additional \$4.50 Per Person

### **The Great Impasta**

Seasonally Inspired Soup  
Organic Mesculin Greens with French Dijon Vinaigrette  
Artichoke and Calamata Olive Salad with Balsamic and Herbs

Penne Pasta with Asparagus, Sundried Tomatoes, and Pine Nuts with White Mornay Sauce  
Sautéed Chicken Breast with Basil, Crushed Tomatoes, Olive Oil, and Parmesan Cheese served over Linguine  
Fresh Baked Bread and Butter

White Chocolate Drizzled Fudge Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$36.95 Per Person**

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## **Luncheon Buffet**

*Minimum of 20 people required.*  
20% per person surcharge for smaller groups.

### **City Hall Deli Buffet**

Tossed Organic Field Greens, Herb Vinaigrette  
Petite Potato Salad, Sour Cream Dressing  
Bohemian Confetti Slaw with Ginger Dressing  
Seasonal Fresh Fruit Arrangement

Assorted Potato Chips  
Deluxe Delicatessen Assortment  
Turkey Breast, Cured Ham, Roast Beef, and Genoa Salami,  
Sliced Cheeses, Bibb Lettuce, Sliced Tomato, and Kosher Pickles  
Assorted Deli Breads and Appropriate Condiments

Array of Seasonal Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$34.95 Per Person**

### **Gustav Klimt Buffet**

Mixed Organic Greens with Apples and Goat Cheese  
Tortellini Pasta Salad, Pesto Vinaigrette, Parmesan, and Pine Nuts  
Asparagus Salad with Beets and Fingerling Potatoes  
Assorted Seasonal Fruit Arrangement

#### **CHILLED SLICED MEATS:**

Oven Roasted Turkey with Cranberry Relish  
Roasted Virginia Ham  
Sliced Parma Prosciutto  
Herb Roasted Beef Tenderloin  
Served with Assorted Breads and Rolls and a Selection of Condiments

Pastry Chef's Array of Seasonal Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$37.95 Per Person**

## **Luncheon Buffet**

### **continued**

*Minimum of 20 people required.  
20% per person surcharge for smaller groups.*

### **Picasso Buffet**

Creamy Seafood Chowder  
Hearts of Romaine with Shaved Parmesan, Focaccia Croutons, and Caesar Dressing  
Cucumber and Tomato Salad with Feta Cheese and Calamata Olives  
Shrimp and White Bean Salad, Roasted Tomato Dressing  
Assorted Seasonal Fruit Arrangement

Roulade of Chicken with Tarragon Mustard Sauce  
Hickory Smoked Pork Loin with Fruit Chutney and Ancho Demiglace  
Chef's Selection of Starch  
Seasonal Vegetable Melange  
Fresh Baked Bread and Butter

Pastry Chef's Array of Seasonal Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Herbal Tea Selection

**\$41.95 Per Person**

### **Florida Buffet**

Cuban Style Black Bean Soup  
Mixed Locally Grown Lettuces, Bermuda Onion, Citrus Vinaigrette  
Melon Salad with Toasted Coconut, Lime and Mint  
Shrimp Salad with Mango and Avocado  
Array of Tropical Fruits

Jerk Grilled Chicken Breast, Grilled Pineapple, Papaya Relish  
Macadamia Crusted Mahi Mahi, Mango Barbeque Sauce  
Locally Grown Vegetables  
Sweet Potato Gratin  
Fresh Baked Bread and Butter

Key Lime Pie  
Coconut Macaroons Drizzled with Chocolate  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$42.95 Per Person**

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## **Luncheon Buffet**

### **continued**

*Minimum of 20 people required.*

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### **California Buffet**

Creamy Asparagus Soup with Brie Cheese  
Baby Hearts of Romaine Lettuce, Strawberries, Gorgonzola Vinaigrette, Spiced Pecans  
Orzo Salad with Roasted Pepper Confetti, Sweet Olives, Artichoke Hearts  
Watermelon Salad with Cilantro and Jicama  
Vegetable Summer Rolls with Lemongrass Dressing

Central Coast Baby Vegetables  
Ragout of Heirloom Potatoes  
Dungeness Crab Stuffed Pacific Salmon, Shellfish Butter  
Marinated Baja Chicken, Charred Tomatoes, Avocado, Roasted Garlic  
San Francisco "Levan" Sourdough Bread

Seasonal Dessert Assortment  
Chocolate Dipped California Strawberries  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$45.95 Per Person**

### **Progressive Lunch Buffet**

Chilled Melon Soup  
Poached Salmon with Mini Breads and Appropriate Garniture  
Assorted Miniature "Paninis"  
Asian Chicken Lettuce Wraps  
Lightly Grilled Asparagus Wrapped with Prosciutto, Balsamic Syrup  
  
Petite Seafood Cakes with Lobster Sauce and Tobiko Caviar  
Smoked Chicken and Fennel Sausage with Tasso Gumbo  
Beef Brasciola with Asparagus and Wild Mushrooms, Brandy Demiglace  
Roasted Mini Peppers with Pearl Pasta  
Grilled Vegetable Strudel

Assorted Seasonal Desserts and Petite Fours  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

**\$45.95 Per Person**

## **Attended Interactive Lunch Experiences**

**These Stations may be added to your Luncheon Menu at the additional price listed.**

Minimum of 20 people required.

20% per person surcharge for smaller groups.

**Attendant Fee Required at \$75.00 each.**

### **Espresso and Cappuccino Bar**

with Biscotti, ala Parruche Sugars, Lemon Zest, Shaved Chocolate, Cinnamon, Cocoa Powder, Cream

**\$5.95 Per Person**

### **Hand Tossed Cobb Salad**

Roasted Chicken, Hard Cooked Egg, Bleu Cheese, Tomatoes, Bacon, Avocado, Bibb Lettuce,  
Herb Ranch Dressing

**\$12.95 Per Person**

### **Asian Chicken Salad**

Napa Cabbage, Vegetable Confetti, Daikon Sprouts, Fried Wontons, Rice Noodles, Cucumber, Sesame Soy  
Vinaigrette

**\$12.95 Per Person**

### **The Sushi Bar**

Hand Rolled Sushi Including; California Roll, Spicy Tuna, Smoked Salmon Rolls, and Smoked Eel,  
Wasabi, Pickled Ginger, and Soy

**\$14.95 Per Person**

### **Tuscan Pasta Lunch**

Cheese Tortellini and Penne Pasta with Four Cheese Sauce, Fresh Tomato Pomodoro  
and Pesto Sauce, with Parmesan Cheese

**\$14.95 Per Person**

### **Contemporary Caesar Salad**

Hearts of Baby Romaine, Caesar Vinaigrette, Parmesan Cheese, Focaccia Croutons

**\$12.95 Per Person**

Add Grilled Chicken \$4.50 Supplemental

Add Shrimp \$5.50 Supplemental

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