

Luncheon

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

Soups

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

Salads

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

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

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

Grilled Salmon & Herb Roasted Chicken Citrus Emulsion, Scallion Coulis, Pearl Pasta	\$34.95
Petite Filet Mignon & Stuffed Chicken Roulade Shallot and Port Reduction, Basil Butter, Roasted Corn Mashed Potato	\$39.95
Pan Roasted Chilean Seabass & Grilled Filet Mignon Sauce Americaine, Grilled Baby Vegetables, Veal Reduction	\$44.95
Luncheon Mixed Grill 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

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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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