



LUNCH STARTERS

SOUP

POTATO LEEK SOUP
Served with Crispy Onion

SAN FRANCISCO CLAM CHOWDER
Served with Oyster Crackers

CLASSIC MINISTRONE SOUP
Served with Shaved Parmigiano Reggiano

SALAD

SONOMA FIELD GREENS
Fennel, Cucumber, Tomatoes, Cabernet Sauvignon

CLASSIC CAESAR SALAD
Hearts of Romaine, Housemade Croutons, Shaved Parmigiano Reggiano

BUTTER LETTUCE
Crispy Green Apples, Mine Shaft Blue Cheese, Candied Pecans,
Champagne Vinaigrette

BABY ARUGULA
Candied Walnuts, Cherry Tomatoes, Balsamic Vinaigrette

ICEBERG WEDGE SALAD
Bleu Cheese Crumbles, Crispy Pancetta, Bleu Cheese-Ranch Dressing

LUNCH ENTREES



All Lunch Entrées include a choice of Soup or Salad & Dessert,
Choice of Accompaniments, Seasonal Vegetables, Assorted Rolls & Butter,
Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas

MEATS & POULTRY

SEARED ROSEMARY CHICKEN
Lemon Butter Sauce
\$36

PALERMO CHICKEN
Stuffed with Spinach, Sundried Tomatoes and Pesto
\$38

GRILLED PORK TENDERLOIN
Apple Cider Sauce
\$33

HANGER STEAK
Cabernet Reduction Sauce
\$41

SEAFOOD

GRILLED SALMON FILET
With Herbed Lemon Butter
\$36

CRISPY PISTACHIO CRUSTED MAHI MAHI
With Tropical Fruit Salsa
\$37

SEARED HALIBUT
With Mango Salsa
\$38

A \$125 Labor Fee Applies to All Groups Under 25 in Attendance
All prices are subject to a 22% Service Charge and Current Sales Tax

PASTA /VEGETARIAN OPTIONS

PENNE PASTA

Sun-dried Tomatoes, Wild Mushroom, Arugula,
EVOO, Toasted Pine Nuts

\$34

GRILLED PORTOBELLO MUSHROOM

Fresh Mozzarella, Roasted Peppers, Sauteed Spinach,
Caramelized Onion and Pesto Sauce

\$34

RAVIOLI

Spinach Gorgonzola Cheese Raviolis topped with Julienne Vegetables,
Diced Tomatoes, Toasted Pine Nuts, Herbed Cream Sauce

\$34

GRILLED SEASONAL VEGETABLES

Grilled Polenta, Roasted Roma Tomatoes,
Pesto Oil

\$34

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LITE LUNCHES

All Lite Lunches include Soup, Dessert and Iced Tea,
Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas

CASHEW CHICKEN SALAD SANDWICH

Flaky Croissant with Fresh Fruit Garnish, Potato Chips
\$31

DELI DELIGHT PLATE

Roast Beef, Turkey Breast, Salami, Mortadella, White Cheddar,
Lettuce, Tomatoes, Assorted Rolls, Classic Egg Potato Salad
\$31

ORIENTAL CHICKEN SALAD

Romaine Lettuce tossed in Vietnamese Dressing Topped with Celery,
Carrots, Bean Sprouts, Toasted Cashew Nuts
All Tossed in a Miso-Peanut Dressing and Crowned with Fried Wonton Strips
\$31

SALAD NICOISE

Grilled Ahi Tuna, Nicoise Olives, Red and Green Bell Peppers,
Fresh Green Beans, Tomatoes, Onions, Hard Boiled Eggs
on a Bed of Lettuce with Citrus Vinaigrette
\$31

CLASSIC CAESAR SALAD

Hearts of Romaine, Housemade Croutons,
Shaved Parmigiano Reggiano,
(Choice of One)
Grilled Chicken Breast or Flat Iron Steak
\$31

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DESSERTS



MANGO SOLEIL

White cake, mango-orange mousse filling with raspberry cream center

STRAWBERRY BAGATELLE

White cake with sliced fresh strawberries in a vanilla cream filling

CARAMEL MYSTIQUE

Chocolate cake, filled with dulce de leche mousse, a chocolate dipped sesame nougat brittle layer, banana mousse center

RASPBERRY CHARLOTTE

White cake layered with raspberry jam & seedless raspberry cream filling garnished with fresh raspberries & white chocolate shavings

CHOCOLATE PYRAMID

Chocolate Cake with a rich dark chocolate mousse and a surprise raspberry cream center

TRIPLE CHOCOLATE MOUSSE

Chocolate cake layered with dark chocolate mousse, milk chocolate mousse and white chocolate mousse

OPERA CAKE

Coffee soaked cake, coffee butter cream and chocolate mousse fillings

TULIP FRUIT BOWL

An almond nougat bowl offered in a 3.5 inch and 4.5 inch size, filled with vanilla cream and topped with assorted seasonal fruit.

CHOCOLATE MARQUISE

Chocolate cake with a rich dark chocolate mousse filling and a raspberry cream center

MOJITO DESSERT

White sponge base, mousse flavored with pineapple juice, rum, mint, lime and pieces of paillete feuilletine made with fresh mint

WORKING LUNCH BUFFETS

(Minimum of 25)

LUNCH BUFFET #1

Hearts of Romaine with Housemade Croutons, Shaved Parmigiano Reggiano,
Cherry Tomatoes, Julienne Carrots, Shaved Fennel,
Balsamic Vinaigrette, Ranch and Caesar Dressings
Classic Potato Salad, Traditional Chicken Salad
Penne Pasta with Arugula, Roma Tomatoes, Shiitake Mushroom and Parmesan Vinaigrette
Selection of Black Forest Ham, Sliced Turkey Breast, Salami and Roasted Beef
Domestic and Imported Cheeses
Sliced Tomatoes, Lettuce, Onions, Dill Pickles
Assorted Sliced Bread and Rolls
Assorted Cookies and Brownies
Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas

\$39

LUNCH BUFFET #2

Soup of the Day
Hearts of Romaine with House made Croutons, Shaved Parmigiano Reggiano,
Cherry Tomatoes, Julienne Carrots, Shaved Fennel,
Balsamic Vinaigrette, Ranch and Caesar Dressings
Selection of Freshly Pre-Made Sandwiches on Assorted Artisan Bread Loaves

(Choice of Three)
Traditional Housemade Tuna Salad
Classic Egg Salad
Chicken Salad
Grilled Assorted Vegetables with Fresh Mozzarella Cheese
Black Forest Ham and Cheddar Cheese with Lettuce, Sun-dried Tomatoes and Fresh Arugula
Oven Roasted Turkey Breast with Lettuce, Tomatoes, Avocado and Bacon
Grilled Chicken with Lettuce, Tomatoes and Avocado
Roast Beef with Lettuce, Tomatoes and Roasted Shallots Aioli
Assorted Cookies and Brownies
Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas

\$40

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BOX LUNCH

All Box Lunches include Potato Chips, Fruit Salad, Soda or Bottled Water

MOZZARELLA FRESCA

Fresh Mozzarella, Plump Tomatoes, Romaine Hearts
On a Freshly Baked Herbed Focaccia with a Pesto Spread

CRANBERRY TURKEY PESTO

Roasted Turkey, Whole Cranberries, Basil Pesto Dressing
On a Freshly Baked Sweet Roll

ARROSTO BEEF RAFANO (Roast Beef)

Roast Beef with Horseradish Cheddar Cheese, Caramelized Onions and Spicy Remoulade
On a Freshly Baked Ciabatta

CHICKEN ITALIANO

Lemon and Garlic Marinated Grilled Chicken Breast with a Smoky Bacon Aioli
On a Freshly Baked Herbed Focaccia

ACCOMPANIMENTS

Potato Salad or Pasta Salad

DESSERT

Chocolate Chip Cookie

\$28

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LUNCH BUFFETS

(Minimum of 25)

All Lunch Buffets include

Freshly Brewed Peet's Coffee, Decaffeinated Coffee, Assorted Teas

LA FIESTA

Mixed Greens with Ranch Dressing
Cucumber, Tomato and Cilantro Salad with Lime Vinaigrette
Beef or Chicken Fajita (Choice of one)
Chili Relleno from the Mission District
Olives, Guacamole, Jack and Cheddar Cheese, Sour Cream.
Refried Beans, Spanish Rice, and Flour Tortillas
Housemade Tortilla Chips with Green and Red Salsa
Warm Churros and Mexican Flan

\$39

NORTH BEACH

Romaine Lettuce, Parmesan Cheese, Garlic Croutons
With a Caesar and Italian Vinaigrette Dressings
Penne Pasta Primavera with Basil, Garlic, Tomatoes and Shaved Parmesan Cheese
Antipasto to include:
Genoa Salami, Roma Tomatoes, Provolone, Marinated Artichokes,
Olives, Marinated Mushrooms and Grilled Vegetables
Pesto Chicken Rotelli
Grilled Fish of the Day with Fresh Herbs, Lemon and Olive Oil
Seasonal Vegetables
Assorted Rolls
Italian Cakes and Cookies

\$39

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LUNCH BUFFETS

(Minimum of 25)

BISTRO

Soup du Jour

Baby Spinach Salad served with Red Onion, Sun-Dried Tomatoes
and Raspberry Balsamic Vinaigrette

Display of West Coast Cheese served with Assorted Crackers and Sliced Breads

Grilled Vegetable Antipasto Display

Seasonal Fruit Display

Spiced Chicken Breast with Braised Fennel and Citrus Sauce

Top Sirloin of Beef with Mushroom Sauce

Roasted Fingerling Potatoes

Assorted Rolls

Chef's Variety of Petite Chocolates and Assorted Pastries

\$39

CHINATOWN

Egg Drop Soup

Shredded Napa Cabbage with Tofu, Cashew Nuts and Thai-Peanut Dressing

Black Bean Chicken

Char Siu BBQ Pork

Shrimp Fried Rice

Wok Fried Noodles with Bok Choy, Pea and Bean Sprout, Fried Long Beans, Julienne Carrots

Assorted Dim Sum

Green Tea Ice Cream, Fortune and Almond Cookies

\$41

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