



PLATED LUNCH

- All plated lunches include a starter, entrée, dessert, coffee & tea service
- Minimum order of 25 guests
- Pricing based on 90 minutes of service

Include freshly brewed iced tea for an additional \$5.00 per person

Add bread service for an additional \$4 per person

SOUTH BROADWAY

\$67.00

Caesar's Wedge (V)

romaine, pecorino romano, house crouton, roasted garlic & pepper dressing

Rosie's Mustard & Meyer Lemon Chicken (GF)

caramelized onion mash, thyme veloute, charred broccolini, smoked tomato jus

Triple Chocolate Mousse

oreo dust, raspberry gelee, Chantilly creme

ALAMEDA

\$69.00

The Iceberg (GF)

chipotle ranch, heirloom tomato, hard-boiled egg, pepitas, maple bacon

Oaxacan Braised Brisket (GF,DF)

served with paella style rice with shrimp, grilled asparagus, chimichurri

Tres Leches

dulce del leche, vanilla genoise

CAP HILL

\$68.00

The Wild Greens (GF)

arugula & frisée melange, haystack mountain goat cheese, candied pecans, roasted grapes, white balsamic vinaigrette

Cheesy Garlic Salmon (GF)

black pepper polenta, brown butter brussels sprouts, basil herb broth

Classic Tiramisu

ladyfingers, espresso syrup, sweet mascarpone

RINO

\$72.00

The Noodles (VE)

chilled soba noodle salad with cucumber & pickled carrot slaw, watermelon radish, sesame sweet soy vinaigrette

Mongolian Flatiron

bamboo jade rice pilaf, hoisin bok choy, cilantro ginger pesto

Mango Sticky Cake

sponge cake, toasted macadamia cream, toasted coconut

All prices are subject to 27% Service Charge and 8% Sales Tax