



## Great Room Plated Lunch One

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### *Mains* (Host to pre-select 1 Starter)

#### **Roasted Vegetable Penne**

Roasted Seasonal Vegetables, All Natural Chicken, Penne, Tomato Sauce, Parmesan Cheese

#### **Andrei's Chop Salad**

Organic Field Greens, Roasted Chicken, Cucumbers, Avocado, Tomatoes, Corn, Candied Walnuts, Goat Cheese, Dates, Cornbread Croutons, Sherry Vinaigrette

#### **BBQ Chicken Sandwich**

Marinated & Grilled Chicken Breast, Field Green Lettuce, Tomato, Orange BBQ Sauce, Ciabatta Bread

### *Desserts* (Host to pre-select 1 Dessert)

#### **Seasonal Housemade Cheesecake**

Andrei's Seasonal Housemade Cheesecake

#### **Seasonal Carrot Cake**

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

**\$30 per person**

*\*Add Soft Drinks or Iced Tea for additional \$4 per person*

*\* Menu pricing is subject to 22% taxable service charge and 7.75% sales tax.*

*\*\* Menus & Pricing are subject to change based on availability*



## Great Room Plated Lunch Two

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### *Starters* (Host to pre-select 1 Starter)

#### **California Baby Green Salad**

Organic Field Greens, Watermelon Radish, Toasted Hazelnuts, Cherry Tomatoes, Agave Balsamic Vinaigrette **vg**

#### **Seasonal Soup**

Chef's Daily Seasonal Selection

#### **Tuscan Caesar Salad**

Romaine Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette **vg**

### *Mains* (Host to pre-select 1 Main)

#### **Roasted Chicken**

Slow-Roasted Mary's Farm Chicken, Fingerling Potatoes, Charred Red Cabbage, Broccolini, Rosemary-Lemon Jus **gf**

#### **Grilled Salmon**

Chermoula-Marinated Grilled Salmon, Israeli Confetti Couscous, Blue Lake Green Beans, Lemon Olive Oil Emulsion

#### **Seasonal Vegetable Ragout**

Roasted Seasonal Vegetables, Organic Carrots, Kohlrabi, Squash, Zucchini, Baby Heirloom Tomatoes, Eggplant Pesto, Zucchini Noodles **vg**

### *Desserts* (Host to pre-select 1 Dessert)

#### **Seasonal Housemade Cheesecake**

Andrei's Seasonal Housemade Cheesecake

#### **Seasonal Carrot Cake**

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

**\$40 per person**

*\*Add Soft Drinks or Iced Tea for additional \$4 per person*

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## Great Room Plated Lunch Three

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### *Starters* (Host to pre-select 1 Starter)

#### **California Baby Green Salad**

Organic Field Greens, Watermelon Radish, Toasted Hazelnuts, Cherry Tomatoes, Agave Balsamic Vinaigrette **vg**

#### **Tuscan Caesar Salad**

Romaine Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette **vg**

#### **Seasonal Soup**

Chef's Daily Seasonal Selection

### *Mains* (Host to pre-select 1 Main)

#### **Roasted Chicken**

Slow-Roasted Mary's Farm Chicken, Fingerling Potatoes, Charred Red Cabbage, Broccolini, Rosemary-Lemon Jus **gf**

#### **Grilled Salmon**

Chermoula-Marinated Grilled Salmon, Israeli Confetti Couscous, Blue Lake Green Beans, Lemon Olive Oil Emulsion

#### **Grilled C.A.B. New York Steak**

Grilled C.A.B. New York Steak, Crushed Rosemary Potatoes, Sautéed Broccolini, Green Mojo Sauce

#### **Seasonal Vegetable Ragout**

Roasted Seasonal Vegetables, Organic Carrots, Kohlrabi, Squash, Zucchini, Baby Heirloom Tomatoes, Eggplant Pesto, Zucchini Noodles **vg**

### *Desserts* (Host to pre-select 1 Dessert)

#### **Seasonal Housemade Cheesecake**

Andreï's Seasonal Housemade Cheesecake

#### **Seasonal Carrot Cake**

Andreï's Seasonal Carrot Cake, Cream Cheese Frosting

**\$50 per person**

*\*Add Soft Drinks or Iced Tea for additional \$4 per person*

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## Lunch Buffets

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*Minimum Order of 20 Guests*

### **Mediterranean** \$45 per person

Greek Salad with Romaine Hearts, Feta Cheese, Cucumber, Tomatoes & Oregano-Lemon Vinaigrette  
Hummus with Mediterranean Flatbread  
All Natural Chicken Kebabs with Chermoula  
Grilled Chimichurri-Marinated All Natural Flank Steak with Onions & Bell Peppers  
Mediterranean Couscous with Grilled Vegetable Mélange  
Seasonal Fruit Tart with Vanilla Custard  
Honey Greek Yogurt Cheesecake Bites

### **Californian** \$50 per person

Scarborough Farm Field Greens & Seasonal Baby Tomatoes with Agave Balsamic Vinaigrette  
Cilantro Pesto-Marinated All Natural Chicken Breast  
Pan Roasted Scottish Salmon with Chive & California EVOO Emulsion  
Seasonal California Vegetable Medley with Roasted Garlic & Fresh Herbs  
Weiser Farm Fingerling Potatoes, Roasted Garlic & Paprika  
Mini Strawberry Shortcake  
Pecan Tassie

### **American** \$55 per person

Classic Caesar Salad, Garlic Croutons, Parmesan & Meyer-Lemon Caesar Vinaigrette  
Aromatic Herb Roasted Chicken with Thyme Infused Natural Au Jus  
Sliced Flank Steak with Seasonal Wild Mushrooms, Scallions, Demi-Glace  
Mornay Potatoes, Fresh Parmesan, Sweet Onion  
Grilled Vegetable Mélange with Chimichurri  
Hummingbird Cake  
Mini Apple Pie

### **Italian** \$50 per person

Wild Arugula Salad, Toasted Almonds, Shaved Grana & Balsamic Vinaigrette  
Panzanella with Mozzarella, Tomato, Red Onion, Cucumber, Garlic Croutons, Basil Vinaigrette  
Chicken Milanese, Lemon Zest Butter  
Goat Cheese & Sun-Dried Tomato Ravioli, Tomato Ragout, Chiffonade Basil  
Roasted Atlantic Salmon, White Wine Lemon & Caper Sauce  
Italian Wedding Cookies  
White Chocolate Raspberry Cheesecake

*\*Add Bread and Butter Service to any of the above Buffets \$2.50 per person*

*\*Add Soft Drinks or Iced Tea for additional \$4 per person*

*\* Menu pricing is subject to 22% taxable service charge and 7.75% sales tax.*

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