

All lunch tables include freshly brewed Starbucks® regular & decaffeinated coffee & hot Tazo® teas.

\*All buffets and plated meals require a minimum of 15 people – A service fee of \$250 will be charged if less than 15 people

1.5 hour maximum for buffet function

## SEASONAL DELI \*

### \$59.00 Per Person

Chicken noodle soup (DF)

Mixed organic greens, toasted almonds, carrot, baby tomatoes and champagne vinaigrette (VGN, GF, DF)

Yukon gold potato salad with boiled eggs, scallion, sweet pickle relish, grain aioli

(V, GF)

Grilled vegetable salad with chickpeas, artichoke hearts with balsamic dressing (VGN, GF)

Albacore tuna salad with capers, scallion and lemon aioli (DF, GF)

On the butcher block

Sliced smoked turkey, black forest ham, soppressata, rare beef tri tip (DF, GF)

Swiss cheese, cheddar cheese, provolone (GF)

Shredded lettuce, shaved red onion, tomatoes, dill pickle spears (VGN, GF)

Dijon mustard, mayonnaise, horseradish aioli (GF, GF)

Nine grain, Dutch crunch, seeded and plain French rolls (DF, V)

Miss Vicki's kettle potato chips (GF, DF, V)

Freshly baked chocolate chip, peanut butter and oatmeal raisin cookies (V)

## SOUP-SALAD-SANDWICH \*

### \$63.00 Per Person

Chef's Seasonal Soup of the Day

select 3

- Romaine heart, parmesan cheese, garlic croutons and creamy Caesar dressing (V)
- Baby spinach and radicchio salad with feta cheese, orange and blood orange vinaigrette (V, GF)
- Yukon gold potato salad with boiled eggs, scallion, sweet pickle relish, grain aioli (V, GF)
- Seasonal melon and berries salad with citrus mint agave (V, GF)
- Golden beet salad with rocket, candied pecan, Sonoma goat cheese, blood orange vinaigrette (V, GF)
- Cavatappi pesto pasta salad with grilled vegetables (V)
- Nicoise salad with green beans, boiled eggs, potatoes and chive vinaigrette (V, GF)

select 3

- Turkey club with smoked turkey breast, crispy smoked bacon, avocado, tomatoes, arugula, garlic aioli on grilled sourdough (DF)
- Shaved chicken breast with creamy brie, butter lettuce, tomato and pesto aioli on herb focaccia
- Roast beef trip tip with arugula, caramelized onions, roasted red peppers, horseradish aioli on seeded French roll
- Albacore tuna salad with butter lettuce, cucumber on butter croissant
- Salmon Caesar wrap with grilled salmon, chopped romaine, parmesan cheese, creamy Caesar dressing on wheat tortilla
- Caprese with fresh mozzarella, tomato, basil pesto, lemon olive oil on herb focaccia (V)
- Veggie wrap with baby greens, grilled Portobello mushroom, seasonal squash, hummus spread on spinach tortilla (V)
  - Miss Vicki's kettle potato chips
  - Red velvet cupcakes & chocolate chunk brownies

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## HEALTHY BALANCE \*

### (GLUTEN FREE / VEGETARIAN OPTIONS)

#### \$67.00 Per Person

Creamy tomato soup with fresh basil (V)

Spinach and endive salad with green apples, carrot, goat cheese with red wine dressing (V, GF)

Heirloom cauliflower salad with artichoke hearts, wilted tomato and herb vinaigrette (VGN, GF)

Herb roasted rotisserie style chicken with fennel, mushroom and pan jus (DF)

Pan-seared Arctic Char with avocado citrus relish and pickled vegetables (DF, GF)

Whole barley with rice pilaf and wilted kale (VGN, GF)

Seasonal costal vegetables (VGN, GF)

Warm rustic rolls & sweet butter

Miniature fresh fruit tart (V)

## SEASON'S HARVEST \*

#### \$73.00 Per Person

Chef's seasonal soup du jour

Seasonal mixed baby greens, chickpea, quinoa, peppers, cucumber w/ green goddess dressing (V, GF)

Golden beet salad with rocket, candied pecan, Sonoma goat cheese, blood orange vinaigrette (V, GF)

Fire roasted NY strip steak with grilled asparagus and red wine demi-glace (DF)

Pan seared barramundi bass with baby carrots and red pepper coulis (DF)

Roasted butternut squash and cauliflower (VGN)

Crisp Garlic Fingerling Potatoes (VGN))

Warm rustic rolls & sweet butter

Chocolate Pot de Crème with whipped cream and raspberries (V)

## OFF THE GRILL\*

#### \$69.00 Per Person

Mixed baby greens with baby tomatoes, shaved red onions, cucumber, goat cheese and champagne vinaigrette (V, GF)

Black bean salad with corn tomato, red onion, cilantro and roasted peppers (VGN, GF)

Yukon gold potato salad with boiled eggs, scallion, sweet pickle relish, grain aioli (V, GF)

Grilled sweet bbq glaze chicken thighs with pineapple salsa (DF, GF)

Slow cooked beef brisket with pickled red onion, baby sweet peppers bbq sauce (DF, GF)

Grilled Portobello mushroom and seasonal squash (VGN, GF)

Cavatappi pasta mac n' cheese with white cheddar curds and herb panko crust (V)

Jalapeno corn bread (V)

Strawberry shortcake (V)

## FISHERMAN'S WHARF \* (REGIONAL FLAVOR)

#### \$67.00 Per Person

Creamy clam chowder

Chopped salad with romaine hearts, seasonal vegetables, Parmesan cheese and balsamic vinaigrette (V, GF)

Seafood Louie salad with shrimp, crab, grape tomatoes, boiled eggs and cucumber (DF, GF)

Fish n chips, beer battered cod with remoulade sauce and Gilroy garlic fries (DF)

Herb roasted chicken breast with cipollini onions, mushrooms and pan jus (DF)

Cavatappi pasta primavera with farmer's market vegetables (VGN, DF)

Roasted broccolini with toasted almonds, lemon olive oil and balsamic (VGN, GF)

Freshly baked garlic bread (V)

Tiramisu

## THE MISSION \* (REGIONAL FLAVOR)

**\$67.00 Per Person**

Southwest Caesar salad with chopped romaine, sweet peppers, avocado, tortilla crisps, parmesan cheese and chipotle Caesar dressing (V, GF)

Street corn salad, onion, cilantro, roasted peppers, lime, cojita cheese, garlic aioli (V, GF)

Jicama and mango salad with shrimp, cilantro and lime-chili vinaigrette (DF, GF)

Mexican spiced rubbed beef tri tip with charred red onions and cilantro chimichurri (DF, GF)

Salmon Veracruz, pan seared with shallots, capers, olives and tomato sauce (DF, GF)

Grilled seasonal vegetables (VGN, GF)

Spanish rice with tomatoes (VGN, GF)

Jalapeno corn bread with butter and local honey

Warm caramel churros dusted with cinnamon sugar

## FUSION \* (REGIONAL FLAVOR)

**\$65.00 Per Person**

Tofu miso soup (VGN, GF)

Asian cucumber salad with pickle vegetables and sesame vinaigrette (VGN, GF)

Chilled spicy peanut noodle salad with shrimp, sweet peppers, scallions and cilantro (DF)

Crispy vegetable spring rolls with sweet hot dipping sauce (V, DF)

Pan seared chicken thigh with shitake mushrooms and coconut curry broth (DF)

Korean style beef short rib with mung beans, scallion and sesame soy glaze (DF, GF)

Vegetable stir-fry with bok choy and baby carrot (VGN, GF)

Steamed jasmine rice with ginger and scallions (VGN, GF)

Matcha panna cotta (GF)

Fortune cookies

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All luncheons are served with assorted rolls & dairy butter,  
Freshly brewed Starbucks® regular & decaffeinated coffee & hot Tazo® teas.

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Higher menu price applies to selected entrée. May select up to 2 entrees not including a vegetarian entree

## ~~ ENTREES ~~

All entrees includes dessert

### **GRILLED SALMON SALAD - BALSAMIC VINAIGRETTE \***

**\$60.00 Per Person**

Organic baby greens, artichoke hearts, kalamata olives, red quinoa, ripe tomatoes, fresh mozzarella

### **THAI BEEF SALAD WITH SPICY PEANUT DRESSING \***

**\$55.00 Per Person**

Soy lemon grass marinated flank steak, butter lettuce, pickled green kohlrabi slaw, cucumber, Roma tomato wedge

### **CALIFORNIA CHICKEN CAESAR SALAD \***

**\$52.00 Per Person**

Grilled mary's chicken breast, baby gem lettuce, artichoke hearts, oven roasted tomatoes, parmesan cheese, rosemary focaccia crostini, creamy Caesar dressing

### **GRILLED VEGETABLE BROCHETTE SALAD \***

**\$48.00 Per Person**

Seasonal squash, portobello mushroom, baby peppers, spinach, lemon scented cous cous, pickle red onion, chimichurri

## ~~ DESSERTS - SELECT (1) ~~

- Chocolate pot de crème with fresh whipped cream and Driscoll's farm raspberries
- Tiramisu, layer of mascarpone mousse, espresso and coffee sponge cake dusted with espresso powder
- Strawberry shortcake, vanilla sponge cake layer with Driscoll's farm strawberries and sweet whipped cream
- Flourless chocolate decadence cake with raspberry coulis
- Apple brown butter tart with vanilla ice cream, caramel sauce  
Additional \$4

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## ~~ SOUPS & SALADS - SELECT (1) ~~

- Cauliflower bisque, garlic focaccia croutons (V)
- Tomato basil bisque
- Vegan butternut squash soup, toasted pepitas (VGN)
- Organic baby greens, goat cheese, root vegetables, dried cranberries with balsamic vinaigrette (V, GF)
- Caesar salad, chopped heart of romaine, garlic crouton, parmesan, creamy Caesar dressing (V, GF)

## ~~ ENTREES ~~

All entrees includes salad & dessert

All entrees serves with chef's choice seasonal organic vegetables

More than (1) entrée selection will be charged at highest entrée price

Grilled NY strip steak with roasted Yukon potatoes, mushroom  
Cipollini ragu and demi-glace \$67 (DF)

Seared salmon with quinoa rice pilaf, tomato basil relish and citrus  
cream \$69

Oven roasted chicken breast with Yukon gold mashed potatoes and  
mushroom pan jus \$60

Vegetable pot pie with seasonal baby vegetables, mushroom, corn,  
edamame and puff pastry \$48 (V)

Jasmine ginger rice cake with organic miso glaze, stir fry broccolini,  
tofu, sugar snap peas, baby carrots \$48 (VGN)

## ~~ DESSERTS - SELECT (1) ~~

Vanilla bean crème brulee with driscoll's farm raspberries

- Chocolate pot de crème with fresh whipped cream and Driscoll's farm raspberries
- Tiramisu, layer of mascarpone mousse, espresso and coffee sponge cake dusted with espresso powder
- Strawberry shortcake, vanilla sponge cake layer with Driscoll's farm strawberries and sweet whipped cream
- Flourless chocolate decadence cake with raspberry coulis
- Fresh seasonal fruit & berries tart with raspberry coulis
- New York style cheesecake, fresh strawberry
- Apple brown butter tart with vanilla ice cream, caramel sauce  
Additional \$4

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Boxed and ready to go choices include kettle chips, potato salad, whole fresh fruit & chocolate chip cookie

## **MAY SELECT UP TO (3) BOX SANDWICH TYPES**

### **MESQUITE TURKEY**

#### **\$52.00 Per Person**

Applewood smoked bacon, sharp cheddar, basil aioli, sweet red onion, tender hearts of romaine and sliced tomatoes

### **CLASSIC TURKEY CLUB**

#### **\$52.00 Per Person**

provolone, crispy bacon, tomato, lettuce, avocado on fresh baked focaccia bun

### **CALI GRILLED CHICKEN SANDWICH**

#### **\$52.00 Per Person**

sun-dried tomatoes, arugula, pesto spread on fresh baked soft French roll

### **CHICKEN CHIPOTLE WRAP**

#### **\$52.00 Per Person**

hearts of romaine, carrots, scallions, sriracha aioli on spinach tortilla wrap

### **ROAST BEEF**

#### **\$52.00 Per Person**

tender slow roasted beef with grilled onions, shaved lettuce, sharp cheddar, horseradish aioli on fresh baked soft country roll

### **BLACK FOREST HAM & BRIE**

#### **\$52.00 Per Person**

mixed greens, tomato, apple chutney on fresh baked hoagie roll

### **VEGGIE - PORTOBELLO & JACK**

#### **\$52.00 Per Person**

tomato, arugula, sun-dried tomato spread on fresh baked focaccia bun

### **VEGGIE - CALIFORNIA VEGGIE WRAP**

#### **\$52.00 Per Person**

spiced couscous, dried apricots, cucumbers, tomatoes, scallions, garden herb dressing on whole wheat wrap

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