



LUNCH

selections

PLATED LUNCHEONS

All Luncheons Include Choice of Soup or Salad, Entrée and Dessert
House Blend Regular and Decaffeinated Coffee
Tazo and Herbal Infusion Teas and Iced Tea

SOUPS

Yukon Potato and Leek Soup

Sourdough Crostini, Crispy Shallots

Tuscan White Bean Soup

Italian Sausage, Roasted Garlic, Swiss Chard, Aged Goat Cheese

Tortilla Soup

Avocado, Guajillo Chile, Cotija Cheese and Tortilla Chips

Sopa Azteca

Tomato Broth with Ancho Chile, Black Bean
Corn, Cilantro and Beef Machaca

Wild Mushroom Bisque

Porcini Mushroom Espuma

Roasted Heirloom Tomato Soup

Feta Cheese, Pesto

Sweet Yam Potato Soup

Gorgonzola, Mustard Seed Oil

Split Pea Soup

Ham Hock, Oregano and Celery Leaves

Sweet Yellow Corn Soup

Guajillo Chile, Crema Mexicana

👑 PLATED LUNCHEONS 👑

SALADS

Seasonal Farmer's Market Baby Greens

Grilled Asparagus, Pine Nuts, Raisins, Aged Goat Cheese

Baby Hearts of Romaine

Cucumber, Chickpeas, Roma Tomato, Kalamata Olives, Feta Cheese

Caesar

Baby Hearts of Romaine, Sourdough Garlic Croutons, and Parmesan Reggiano

Local Baby Greens

Charred Corn Salsa, Nopales, Avocado, Cotija Cheese, Chipotle Vinaigrette

Arugula

Greek Marinated Vegetables, Fiscalini Cheese, Niçoise Olives

Baby Spinach

Julian Apples, Maytag Blue Cheese, Applewood-Smoked Bacon

Iceberg Wedge and Mustard Greens

Jicama, Cilantro, Hearts of Palm, Papaya, Ponzu Vinaigrette

Butter Lettuce

Thai Cucumber, Soy Bean, French Radish, Bean Sprout, Thai Basil

Spinach and Arugula

Aged Gouda, Dried Apricots and Raisins, Champagne Vinaigrette

Caprese

Heirloom Tomato, Mozzarella, Aged Balsamic Vinegar, Extra Virgin Olive Oil

C PLATED LUNCHEONS

SALAD ENTRÉES

Niçoise Salad with Seared Ahi Tuna

Fingerling Potatoes, Haricot Vert, White Anchovies, Hard-Boiled Egg

47

Grilled Baja Prawns

Quinoa, Baby Kale, Cucumber, Scallion, Avocado, Tamarind Dressing

47

Seafood Cobb

Sea Scallops, Baja Prawns, Alaskan Crab Meat
Avocado, Jicama, Teardrop Tomatoes, Papaya and Mango Miso Dressing

48

Grilled Chicken Cobb Salad

Tomato, Maytag Blue Cheese, Applewood-Smoked Bacon, Hard-Boiled Egg

45

Grilled Atlantic Salmon

Artisan Salad, Baby Artichokes, Roasted Roma Tomato, Asparagus, Key Lime Aioli

45

Hoisin-Glazed Chicken Breast

Mache Greens, Baby Bok Choy, Green Papaya, Cilantro, Ponzu Vinaigrette

45

Lemongrass-Marinaded Chicken Breast

Iceberg Wedge, Mango Chutney, Daikon Radish, Japanese Cucumber

45

Grilled Flatiron Steak

Shallots, Peewee Potatoes, Haricot Vert, Whole Grain Mustard Vinaigrette

50

Chicken Breast Asado

Baby Romaine Heart, Cilantro, Sweet Yellow Corn Salsa with Cotija Cheese

45

👑 PLATED LUNCHEONS 👑

ENTRÉES

Atlantic Salmon

Bhutanese Rice, Soy Beans, Bok Choy, Lemon Grass and Coconut Sauce
49

Fennel Pollen-Crusted Atlantic Salmon

Saffron Risotto, Baby Eggplant and Zucchini, Pesto Beurre Blanc
49

Pacific Grouper

Israeli Couscous, Grilled Provençale Vegetables, Basil Tomato Salsa
55

Mahi Mahi

Jasmine Fried Rice, Baby Bok Choy, Mango, Coriander and Yuzu Lime
51

Ginger-Crusted Chicken Breast

Rice Cake, Napa Cabbage, Green Onion, Straw Mushrooms, Hoisin Sauce
45

Mojo Marinated Chicken Breast

Plantain, Tomatillos, Charred Corn and Tomatoes, Guajillo Chiles
45

Filled Chicken Breast

Sun-Dried Tomato and Fontina Cheese Filling
Creamy Polenta, Roma Tomato and Lemon Capers Sauce
45

Black Angus Flatiron Steak

Nantes Carrots, Haricot Verts, Horseradish Mashed Potatoes, Green Peppercorn Sauce
55

Black Angus Beef Tenderloin

Yukon Potato Gratin, Green Asparagus Spears
Caramelized Shallots and Merlot Demi-Glace
60

👑 PLATED LUNCHEONS 👑

VEGETARIAN ENTRÉES

Ricotta Ravioli

Dried Apricots, Sun-Dried Tomatoes, Wilted Spinach, and Sage Butter Sauce

40

Cheese Tortellini

Provençale Vegetables, Heirloom Tomato Sauce, Parmesan Reggiano

41

Mascarpone Polenta Cake

Grilled Artichoke, Baby Spinach Feta Cheese, Sun-Dried Tomatoes

40

Zucchini Risotto

Summer Squash, Fried Eggplant and Rosemary Crème Fraîche

40

Curried Vegetable Stew on Broken Rice Cake

Baby Bok Choy, Butternut Squash, and Sweet Potatoes

41

Vegan Mushroom and Spinach Ravioli

Spicy Tomato Sauce and Vegan Mozzarella

47

PLATED LUNCHEONS

DESSERTS

Milk Chocolate Dome

Caramel Liquid, Hazelnut Ice Cream

Seasonal Fruit Tart

Vanilla Crème Mousseline and Sorbet

White Chocolate Espresso Mousse

Espresso Cream, Mocha Ice Cream

Raspberry Mascarpone Mousse

Chambord Ice Cream

Chocolate and Sesame Praline Mousse

Hazelnut Poppy Seed Ice Cream

Trio of Sorbet and Fruit Salads

Passion Fruit Caramel, Almond Financier

Citrus Crème Brûlée

Tangerine Sorbet, Orange Tuile

Warm Granny Smith Apple Tatin

Sable Breton and Calvados Ice Cream

Lemon Tart

Lemon Curd, Shortbread Cookie Dough, Meringue, and Lemon Sorbet

Crème Fraîche Cheesecake

Cassis Marmalade and Sorbet

Maui Pineapple Cobbler

Graham Cookie Crust and Green Tea Ice Cream

Chocolate Espresso Tart

Chocolate Ganache, Machiato Ice Cream

Pistachio and Strawberry Mousse Cake

Crème Fraîche Ice Cream, Strawberry Crumble

LUNCH BUFFETS

All Luncheons Include Choice of Soup or Salad, Entrée and Dessert
House Blend Regular and Decaffeinated Coffee
Tazo Tea Bags, Herbal Infusion and Iced Tea

Sandwich Platter

Tuscan Cannellini Bean Soup

Sun-Dried Tomatoes, Pancetta and Pesto

Quinoa Salad

Pine Nuts, Raisins, Mint, Parsley, Lemon Dressing

Artisan Salad, Grilled Asparagus, Maytag Blue Cheese

Balsamic and Ranch Dressing

Westgate Club Sandwich

Smoked Turkey Breast, Bacon, Swiss Cheese

Acapulco

Black Angus Roast Beef, Pepper Jack Cheese and Tomatoes

Southwestern Wrap

Grilled Chicken Breast, Pepper Jack Cheese, Vegetable Fajitas

Togarashi-Crusted Atlantic Salmon

Saffron Aioli, Arugula, Asparagus

Kosher Pickles and Sweet Red Onions

Kettle Potato Chips

Limoncello Curd, Blueberry Marmalade Chocolate and Raspberry Crumbled Tartlet Crème Brûlée Cheesecake

House Blend Regular and Decaffeinated Coffee
Tazo and Herbal Infusion Teas and Iced Tea

39 per Person
Minimum 30 Guests

LUNCH BUFFETS

Gourmet Sandwich Platter

Split Pea Soup

Oregano, Chicharon, Chili Flakes

Salad Bar

Baby Hearts of Romaine and Artisan Salad
Haricot Vert, Garbanzo Beans, Marinated Mushrooms
Kalamata Olives, Hard-Boiled Eggs, Feta Cheese
Cherry Tomatoes, English Cucumber, Baby Artichokes
Caesar, Balsamic and Ranch Dressing

Fingerling Potato Salad

Shallot Jam, Capicola, Chives and Tarragon Vinaigrette

Sandwich Selection

Prosciutto Di Parma Panini

Tapenade, Mozzarella, Tomato, Pesto and Baby Rocket Salad

Grilled Flank Steak

Caramelized Onions, Portobello Mushrooms, Provolone

Grilled Chicken Breast

Chipotle Aioli, Napa Cabbage, Cilantro

Ahi Tuna on Ciabatta Bun

Wasabi Aioli, Bean Spouts, Carrots, Jicama, Daikon Radish

Kosher Pickles and Sweet Red Onions

Banana Cream Pie

Topped with Vanilla Mouseline

Mascarpone Mousse

Coffee Chocolate Sauce

Butterscotch Bread Pudding

Vanilla Anglaise

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

41 per Person

Minimum 30 Guests

LUNCH BUFFETS

Roll-In Wraps

Smoked Tomato Bisque and Pesto Crème Fraîche

Vine-Ripened Tomato and Buffalo Mozzarella Salad

With Pesto Vinaigrette

Napa Cabbage Slaw

With Pine Nuts, Green Apples and Pickled Onions

Orecchiette Pasta Salad

Kidney Beans, Cucumbers, Lemon Dill Vinaigrette

Arugula and Baby Frisee Greens, Dried Black Mission Figs

Aged Goat Cheese

Macadamia Nuts and Banyuls Vinaigrette

Wraps Selection

Cajun Grilled Chicken Breast, Nopales, Bell Peppers, and Monterey Jack Cheese

Bay Shrimp, Napa Cabbage, Cilantro, Alfalfa Sprout, Lemon Zest, and Sour Cream

Smoked Turkey Breast, Avocado, Honey-Cured Bacon, Hearts of Romaine, and Swiss Cheese

Vegetable Antipasto, Pesto Aioli, Artisan Romaine Lettuce, Feta Cheese

Bourbon Chocolate Pecan and Walnut Tart

Pistachio Pana Cotta and Wild Berry Gelée

Pineapple and Vanilla Crumble

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

40 per Person

Minimum 30 Guests

LUNCH BUFFETS

New York Deli Buffet

Manhattan Clam Chowder

Manila Clams, Bilbao Chorizo, Bacon, Celery, and Tomato Broth

Peewee Potato Salad

Whole Grain Mustard, Green Onions, Bacon Bits, and Mayonnaise

Cobb Salad

Baby Hearts of Romaine, Avocado, Tomatoes
Bacon, Hard-Boiled Eggs, Ham, and Turkey Breast
Blue Cheese and Balsamic Dressing

Grilled Balsamic and Pesto Marinated Provençale Vegetables
Bell Pepper, Sweet Red Onion, Zucchini, Eggplant, Asparagus
Cherry Tomatoes and Crimini Mushrooms

Deli Meat and Cheese Selection

Black Forest Ham, Smoked Turkey, Genoa Salami
Prosciutto, Pastrami, Mortadella
Cheddar, Sonoma Pepper Jack, Swiss, and Provolone Cheeses

Dijon Mustard, Mayonnaise, Tomatoes
Kosher Pickles and Sweet Red Onions
Assorted Sliced Breads

Freshly Baked Cookies

Peanut Butter, Chocolate Chip, Oatmeal and Raisins,
Cranberry, White Chocolate Chip, and Macadamia Nut

House Blend Regular and Decaffeinated Coffee
Tazo and Herbal Infusion Teas and Iced Tea

49 per Person
Minimum 30 Guests

LUNCH BUFFETS

Early Departure

Boxed Lunch 1

Napa Cabbage Slaw

with Pine Nuts, Green Apple, and Pickled Onions

Southwestern Wrap

Grilled Chicken Breast, Pepper Jack Cheese, Vegetable Fajitas

Miss Vickie's Potato Chips

Seasonal Whole Fruit, Cranberry Cookie

Soft Drink or Mineral Water

Boxed Lunch 2

Fingerling Potato Salad

Shallot Jam, Capicola, Chives, and Tarragon Vinaigrette

Acapulco Sandwich

Black Angus Roast Beef, Pepper Jack Cheese, and Tomatoes

Miss Vickie's Potato Chips

Seasonal Whole Fruit, Oatmeal and Raisin Cookie

Soft Drink or Mineral Water

Boxed Lunch 3

Creamer Potato Salad

Whole Grain Mustard, Green Onions, Bacon Bits, and Mayonnaise

Westgate Club Sandwich

Smoked Turkey Breast, Bacon, Swiss Cheese

Miss Vickie's Potato Chips

Seasonal Whole Fruit, Chocolate Chip Cookie

Soft Drink or Mineral Water

38 Each

Minimum 10 Each

👑 LUNCH BUFFETS 👑

À La Carte Lunch Buffet

Chef's Daily Soup Selection

Salad Selection

Artisan Salad with Bartlett Pears, Point Reyes Blue Cheese, Walnuts
Caesar Salad with Parmesan Reggiano, Sourdough Croutons
Tomato Mozzarella Salad with Aged Balsamic Vinegar
Baby Spinach Salad with Pancetta, Cipolini Onions, Banyuls Vinaigrette
Butter Lettuce with Heirloom Cherry Tomatoes, Grilled Artichokes, Italian Dressing
Greek Salad with Baby Hearts of Romaine, Feta Cheese, Garbanzo Beans, Cucumber
Beet Salad with Shallots, Chives, Sherry Wine Vinegar

Entrée Selection

Beef Tenderloin in Green Peppercorn Sauce
Chicken Breast in Lemon Caper Sauce
Atlantic Salmon in Citrus Beurre Blanc
Pacific Sea Bass in Tomato Saffron Broth
Cheese Ravioli in Sage Butter Sauce

Served with Yukon Garlic Mashed Potatoes, Seasonal Vegetables

Chef's Selection of Seasonal Pastries

House Blend Regular and Decaffeinated Coffee
Tazo and Herbal Infusion Teas and Iced Tea

Choice of Two Salads and Entrees 49 per Person
Choice of Three Salads and Entrees 56 per Person
Maximum 30 Guests

LUNCH BUFFETS

Balboa Park

Sweet Yellow Corn Soup

Sun-Dried Tomato, Shredded Beef, Guajillo Chile

Artisan Salad

Red Onions, Vine-Ripened Tomatoes, Rosemary Vinaigrette

Kale Salad

Pine Nuts, Raisins, Parmesan Reggiano

Orzo Pasta Provençale

Kalamata Olives, Roasted Bell Peppers, Pesto Vinaigrette

Atlantic Salmon

Saffron Vermouth Sauce

Beef Tenderloin

Crimini Mushrooms, Pearl Onion

Grilled Chicken Breast

Prosciutto and Basil Jus

Roasted Fingerling Potatoes, Seasonal Vegetables

Black Forest Cake

Dark and White Chocolate Mousse

With Marinated Cherries

Sangria Panna Cotta

With Marshall's Farm Honey

Vanilla and Strawberry Mousse Cake

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

55 per Person

Minimum 30 Guests

LUNCH BUFFETS

American Bounty

Sweet Yam Potato Bisque

Sweet Onion Relish

Local Baby Greens

Maytag Blue Cheese, Crispy Bacon, Cherry Tomatoes

Black Bean and Sweet Yellow Corn Salad

With Feta Cheese, Green Onion, and Cilantro

Cauliflower Salad

With Sun-Dried Tomatoes, Black Olives, Grilled Baby Artichokes

Grilled Chicken Breast

In-House BBQ Sauce

Smoked Brisket Sliders

On Brioche Bun with Provolone Cheese

Alaskan Black Cod

With Leek Marmalade and Lemon Caper Sauce

German Butterball Baked Potatoes

Brussels Sprouts and Onion Rings

Chocolate Duo

Dark and White Chocolate Shooters

Crème Fraîche Cheesecake

With Graham Crackers, Local Berries

Carrot Cake

With Cream Cheese Mousse

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

59 per Person

Minimum 30 Guests

LUNCH BUFFETS

Baja Coast

Tortilla Soup

Grilled Chicken, Cilantro, Avocado, and Tortilla Strips

Caesar Salad

Baby Hearts of Romaine, Shaved Parmesan Reggiano, Garlic Croutons

Cole Slaw

Napa Cabbage, Shredded Carrot, Golden Raisins, and Granny Smith Apple

Guacamole, Salsa Fresca, House Corn Tortilla Chips

***Beef Fajitas Station**

Bell Peppers, Sweet Red Onions
Sour Cream, Salsa Fresca, Corn and Flour Tortillas

Sopes

Sous-Vide Carnitas, Cotija Cheese, and Fire Roasted Heirloom Tomatoes

Salsa Verde Shrimp Tacos

Pinto Beans and Spanish Rice

Coconut and Mango Mousse

Candied Mango, Passion Fruit Coulis

Arroz con Leche

With Golden Raisins and Cinnamon

Crème Caramel and Churros

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

59 per Person

***90** per Hour Specialty Chef Fee

Minimum 30 Guests

LUNCH BUFFETS

Pacific Rim

Crab and Miso Soup

With Green Onion and Sea Beans

Curried Ahi Tuna Sashimi

Sweet Soy Sauce, Green Papaya

Pork Shu Mai

Vegetable Pot Stickers, Ponzu Sauce

Baby Hearts of Romaine

Jicama, Cilantro, Bean Sprouts, Mango Miso Dressing

Bistek Tagalog

Beef Stir Fry, Maui Onion, Calamansi Lime, Tao Puti Soy Sauce

Thai Sweet Chili Chicken

Teriyaki Sauce

Wahoo

Baby Bok Choy, Thai Curry Coconut Sauce

Kimchi Fried Rice

Vegetable Stir Fry

Mochi Ice Cream

Chocolate, Vanilla, Strawberry

Shiratama Sweet Rice Ball

Tropical Fruit Salad

Green Tea Mousse

Szechuan Pepper and Mango Coulis

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

58 per Person

Minimum 30 Guests

LUNCH BUFFETS

Mediterranean

Cioppino Soup

Zucchini, Fennel Seed, Tomato Broth, Manila Clams, Bay Shrimp, and Scallops

Artisan Baby Romaine

Feta Cheese, Cucumber, White Anchovies, Shaved Fennel, Orange

Grilled Asparagus

With Serrano Ham and Garlic Dipping Sauce

Oli Salumeria Meats Selection

Coppa, Norcino and Calabrese Salami with Niçoise Olives
Hummus with Pita Bread Chips and Terra Root Chips

Black Angus Beef

Chorizo, Almonds, Olives, and Paprika

Grilled Spanish Octopus

Garbanzo Beans, Ratatouille, Espelette Pepper

Seafood Paella

Day Boat Sea Scallops, Baja Prawns, Spanish Rice, and Saffron Broth

Tomato Provençale

Grilled Zucchini, Crushed Yukon Potatoes, Manchego Cheese, Extra-Virgin Olive Oil

Tres Leches Cake

with Cinnamon Butter Cream

Pistachio Nougat Cake

Poached Figs in Port Wine Syrup

Crema Catalan

Mini Dulce de Leche

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

59 per Person
Minimum 30 Guests

LUNCH BUFFETS

La Dolce Vita

Zuppa Toscana

Italian Sausage, Pancetta, Potato, and Spinach Soup

Artisan Romaine

Cucumber, Tomato, Kalamata Olive, Gorgonzola, Basil Vinaigrette

Caprese Salad

Mozzarella, Baby Heirloom Tomato, Aged Balsamic Vinegar

Antipasto

Grilled Marinated Asparagus, Crimini Mushrooms, Baby Artichokes, Zucchini
Prosciutto Di Parma, Salami Toscano and Molinary, Parmesan Reggiano

Mini Prosciutto, Arugula and Truffle Pizza

Grilled Swordfish

Polenta, Lemon Confit, Black Olive, Roma Tomatoes

***Chicken Piccata**

Potato Gnocchi, Lemon Caper Butter Sauce

Parmesan Vegetable Tian

Yellow Squash, Zucchini, Eggplant, Tomato

Garlic Bread and Focaccia

Limoncello Panna Cotta

Chocolate Biscotti

Cannolis

Tiramisu Shooter

Mascarpone Cream, Amaretto, Coffee Chocolate Sauce

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

59 per Person

***90** per Hour Specialty Chef Fee

Minimum 30 Guests