

All Lunch Buffet Includes Iced Tea or Lemonade and Water Choice of 2 Salads & 3 Entrées

ASIAN BUFFET | \$45

SALADS | Choice of Two

CRUNCHY ASIAN MANDARIN SALAD

Baby Greens, Roasted Almonds, Sweet Orange Segments, Fried Wontons, Sesame Dressing

ASIAN NOODLE SALAD

Rice Noodles, Broccoli, Bell Peppers, Red Cabbage, Carrots, Ginger-Soy Dressing

ENTRÉES | Choice of Three

ASIAN GLAZED ORANGE CHICKEN

Grilled Chicken Breast, Sweet Soy, Orange Zest, Chopped Ginger, Orange Reduction

MARINATED GRILLED TERIYAKI CHICKEN

Chicken Breast Marinated with Ginger, Sesame Oil, Teriyaki Sauce

SWEET AND SOUR PORK

Roasted Pork with Sweet & Sour Sauce

SLICED MONGOLIAN BEEF

Ginger, Garlic and Soy Sauce, Scallions

ACCOMPANIMENTS

Choice of: Steamed White Rice or Stir-Fried Rice Crunchy Vegetable Egg Rolls with Ginger Sweet Dipping Sauce Fortune Cookies

DESSERTS | All Included

MANDARIN CAKE

Sponge Cake, Mandarin Frosting, Garnished with Mandarins

MANGO MOUSSE CAKE

GREEN TEA MOUSSE CAKE

KOREAN CUCUMBER SALAD

Marinated Cucumber Slices, Mirin, Chili Flakes, Mint

VEGETABLE THAI SALAD

Shredded Zucchini, Cabbage, Carrots, Bell Pepper, & Thai Peanut Dressing

GARLIC AND GINGER BEEF WITH BROCCOLI

Thinly Sliced Beef, Ginger, Garlic, Soy Sauce, Broccoli Florets

KOREAN BBQ BEEF

Thin Cut Beef Slices, Green Onions, Chili Flakes, Bulgogi Sauce

SZECHUAN PORK BELLY

Roasted Pork Belly, Szechuan Sauce

TOFU STIR-FRIED VEGETABLES

Roasted Pork Belly, Szechuan Sauce

Minimum of 20 Guests and Based on a 90 Minute Service.
A \$150.00 Labor Fee will apply to all meal functions where final quarantee is less than the minimum



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FLAVORS OF FLORENCE | \$44

SALADS | Choice of Two

ANTIPASTO SALAD

Chopped Romaine, Salami Genoa, Fresh Mozzarella Cheese, Olives, Fresh Basil, Baby Tomatoes

TUSCAN KALE SALAD

Cherry Tomatoes, Garbanzo Beans, Asiago Cheese, Almonds, Balsamic Vinaigrette

CAPRESE SALAD

Spring Mix, Fresh Mozzarella Cheese, Big Tomatoes, Fresh Basil, Balsamic Glaze

ROMAINE HEARTS CAESAR SALAD

Garlic Croutons, Shaved Parmesan, Caesar Dressing

ENTRÉES | Choice of Three

ITALIAN SAUSAGE AND RIGATONI

Bolognese Sauce, Melted Mozzarella Cheese

BRAISED BEEF MEATBALLS

Braised Meatballs, Pomodoro Sauce, Parmesan Cheese

CHICKEN PICCATA

Pan Seared Chicken Breast, Lemon-Piccata Sauce

SKILLET ITALIAN CHICKEN

Garlic Slices, Bell Peppers, Pomodoro Sauce

ACCOMPANIMENTS

Marinated Roasted Vegetables Garlic Bread Toast

DESSERTS | All Included

CAPRI CAKE

Italian Chocolate Cake, Powdered Sugar

CLASSIC TIRAMISU

Coffee Flavored Sponge Cake, Mascarpone Cheese, Cocoa

MANGO PANNA COTTA

Mango Puree, Coconut, Sugar, Gelatin

BEEF SHORT RIB STROGANOFF

Braised Short Ribs, Creamy Sauce, Mushrooms, Parsley

CHEESE RAVIOLIS

3-Cheese Raviolis, Basil-Pesto Cream Sauce

RATATOUILLE

Sautéed Green Zucchini, Yellow Squash, Eggplant, Bell Peppers, Garlic, Pomodoro Sauce

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SATISFYING SIESTA | \$47

SALADS | Choice of Two

MEXICALI GREEN SALAD

Crunchy Jicama, Cucumbers, Orange Segments, Tortilla Chips, Cilantro Lime Dressing

NOPALITOS (CACTUS) SALAD

Tender Cactus Strips, Tomatoes, Onions, Serrano Pepper, Lemon Juice

ROASTED CORN AND RED BEANS SALAD

Marinated Beef Slices, Sautéed with Onions, Roasted Serrano

Roasted Corn, Red Kidney Beans, Diced Onions, Bell Peppers, Lemon Juice

TEX-MEX CAESAR SALAD

Pasilla Pepper, Caesar Dressing

ENTRÉES | Choice of Three

TEQUILA CHICKEN FAJITAS

Marinated Chicken Strips, Sautéed with House Tequila, Garlic, Bell Peppers, Onions

BEEF STEAK FAJITAS

Marinated Flank Steak, Sautéed with Garlic, Bell Peppers, Onions

CILANTRO CHICKEN BREAST

Cilantro-Marinated Chicken Breast, Lime Juice

POLLO AL HORNO

Fire Roasted Bone in Chicken, Pico De Gallo

MEXICAN PORK CARNITAS

Peppers

Braised Shredded Pork, Limes, Green Salsa

BAJA GRILLED CARNE ASADA

CHEESE ENCHILADAS

Soft Corn Tortilla Filled with Mix Shredded Cheese, Guajillo-Ancho Pepper Sauce

ACCOMPANIMENTS

Choice of: Mexican Rice or Cilantro Rice Choice of: Pinto, Refried, or Black Beans Choice of: Flour or Corn Tortilla

DESSERTS | All Included

CARAMEL FLAN

Eggs, Condensed Milk, Vanilla

CINNAMON SUGAR CHURROS

Flour, Eggs, Sugar, Cinnamon

TRES LECHES CAKE

Vanilla Sponge Cake, Whole Evaporated and Condensed Milk

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SANDWICH SHOP | \$43

SALADS | Choice of Two

ARCADIAN GREEN SALAD

Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette

WILD ARUGULA SALAD

Fuji Apples, Medjool Dales, Manchego Cheese, Walnuts, Citrus-Orange Vinaigrette

ENTRÉES | Choice of Three

ROAST BEEF WITH GOAT CHEESE ON SOURDOUGH

Baby Swiss, Caramelized Onion, Arugula

OVEN ROASTED TURKEY BREAST ON CIABATTA

Romaine Leaf, Roma Tomatoes, Cheddar Cheese, Herb Aioli

APPLE-CURRY CHICKEN SALAD ON PUMPERNICKEL

Grilled Chicken Breast, Apples, Celery, Curry Aioli

ALBACORE TUNA SALAD WITH PROVOLONE CHEESE ON WHOLE GRAIN

Spring Mix, Roma Tomatoes

ACCOMPANIMENTS

Choice of: Potato Chips or Potato Salad Whole Fruits

DESSERTS | All Included

OATMEAL-RAISIN COOKIES

DOUBLE CHOCOLATE BROWNIES

LEMON BARS

TUSCAN KALE SALAD

Cherry Tomatoes, Garbanzo Beans, Asiago Cheese, Almonds, Balsamic Vinaigrette

ROMAINE HEARTS CAESAR SALAD

Garlic Croutons, Shaved Parmesan, Caesar Dressing

CALIFORNIA BLT WRAPS

Apple-Wood Smoked Bacon, Avocado, Aioli, Baby Greens, Roma Tomatoes

FLORENCE TRIO CUT ON HOAGIE ROLL

Ham, Salami, Prosciutto, Pepperoncini, Provolone Cheese, Aioli

SEASONAL ROASTED VEGETABLE WRAPS

Roasted Zucchini, Yellow Squash, Bell Peppers, Mozzarella Cheese, Pesto Aioli

Minimum of 20 Guests and Based on a 90 Minute Service.

A \$150.00 Labor Fee will apply to all meal functions where final guarantee is less than the minimum



PLATED LUNCH SANDWICH AND SALAD OPTIONS

All Plated Lunch Includes Iced Tea or Lemonade and Water

SALAD OPTIONS

VEGAN BEETS & QUINOA SALAD | \$18

Red Beets, Quinoa, Wild Arugula, Orange Segments, Toasted Almonds, Red Wine Vinaigrette

GRILLED CHICKEN CAESAR SALAD | \$22

Grilled Chicken Breast, Romaine Hearts, Shaved Parmesan Cheese, Scallions, Caesar Dressing

CALIFORNIA BERRY SALAD | \$24

Grilled Chicken Breast, Cranberries, Butter Leaf Lettuce, Crispy Shallots, Caramelized Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette.

ALMOND AND CHICKEN SALAD | \$24

Shredded Chicken, Toasted Almonds, Orange Segments, Wonton Strips, Scallions, Sesame Dressing

SANDWICH OPTIONS

Served with Choice of: Potato Chips, Potato Salad, or Asian Napa Cabbage Slaw

CALIFORNIA BLT WRAP | \$19

Crispy Apple-Wood Smoked Bacon, Baby Spinach, Roma Tomatoes, Serrano Hummus on Sundried Tomatoes Flour Tortilla

OVEN ROASTED TURKEY ON CROISSANT | \$24

Lettuce, Roma Tomatoes, Apple-Wood Smoked Bacon, Avocado, Herb Aioli

APPLE CHICKEN CURRY SALAD ON WHOLE WHEAT BREAD | \$26

Grilled Chicken, Fuji Apples, Curry Aioli, Celery, Baby Greens on Whole Wheat Bread

MINT PESTO CHICKEN CIABATTA ROLL | \$26

Roma Tomatoes, Provolone Cheese, Arugula, Mint Pesto Aioli

ROAST BEEF AND WILD ARUGULA SANDWICH | \$26

Thinly sliced Roast Beef, Caramelized Onions, Swiss Cheese, Horseradish Cheese Spread

DESSERT | Choice of One

Mandarin Cake New York Cheesecake Italian Tiramisu Chocolate Mousse Cake Mango Mousse Cake Wild Raspberry Sorbet Fruit Cup

Based on a 90 Minute Service and Carries No Minimum



PLATED LUNCHEON

All Lunch Entrées includes: Seasonal Vegetables, Artisanal Bread Rolls, and Butter Iced Tea or Lemonade and Water Choice of (1) Salad, (1) Entrée, (1) Side and (1) Dessert

FIRST COURSE

PLEASE SELECT (1) ONE

ARCADIAN GREEN SALAD

Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette

PETITE CAESAR SALAD

Romaine Hearts, Scallions, Garlic Croutons, Creamy Caesar Dressing

CRANBERRY AND KALE SALAD

Candied Walnuts, Feta Crumbles, Dried Cranberries, Citrus-Orange Vinaigrette, Balsamic Glaze

CALIFORNIA BERRY SALAD

Grilled Chicken Breast, Cranberries, Butter Leaf Lettuce, Crispy Shallots, Caramelized Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette.

CALIFORNIA SEASONAL BERRY SALAD

Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette

WILD ARUGULA AND MANCHEGO SALAD

Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette

ALMOND AND SPINACH SALAD

Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

MAIN COURSE

PLEASE SELECT (1) ONE

PRIME GRILLED NEW YORK SIRLOIN STEAK | \$45

Truffle Butter Sauce

BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN (FILET MIGNON) | \$45

Bordelaise Sauce

BLACKENED TRI-TIP STEAK | \$38

Mint-Parsley Chimichurri

PAN ROASTED CHICKEN BREAST | \$35

Garlic Au Jus

ROASTED CHICKEN STROGANOFF | \$32

Sautéed Mushrooms, Demi-glace, Sour Cream

PAN SEARED SALMON | \$35

Lemon Burr Blanc

HERB-CRUSTED MAHI-MAHI | \$36

Tomato-Caper Wine Sauce

VEGETARIAN OPTIONS

PLEASE SELECT (1) ONE

ROASTED BUTTERNUT SQUASH AND QUINOA | \$28 €

Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips

MUSHROOM AND CHEESE RAVIOLIS | \$30

Walnut Parmesan Sauce

CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | \$30 @

Roasted Potatoes Hash, Mixed Greens

PROVENÇAL RATATOUILLE AND GOAT CHEESE | \$28

Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs



PLATED LUNCHEON

All Lunch Entrées includes: Seasonal Vegetables, Artisanal Bread Rolls, and Butter Iced Tea or Lemonade and Water Choice of (1) Salad, (1) Entrée, (1) Side and (1) Dessert

SIDES

PLEASE SELECT (1) ONE

ROASTED POTATOES

JASMINE RICE PILAF

GARLIC MASHED POTATOES

CREAMY PARMESAN POLENTA

POTATO GRATIN

ISRAELI COUSCOUS

FINAL COURSE

PLEASE SELECT (1) ONE

NEW YORK CHEESECAKE

DULCE DE LECHE

CHOCOLATE MOUSSE CAKE

MANGO MOUSSE CAKE

TIRAMISU

WILD RASPBERRY SORBET