



2019 Corporate Menu

Breakfast Buffet Menu Options

(minimum 20 persons)

Continental Breakfast

Variety of Fresh-baked Muffins & Butter -OR- Assorted Bagels & Cream Cheese

Hard-boiled Eggs, salt & pepper

Seasonal Fresh Fruit Platter

Variety of Melons, Berries & Seedless Grapes, Fresh Mint

Coffee, Tea & Juices

Fresh-ground, fresh-brewed Coffee (caffeinated and decaffeinated), Hot Water & Assortment of Teas half & half, sugar and sweeteners, Orange & Cranberry Juice

\$12.50 Per Person

Executive Hot Breakfast Buffet

Variety of Fresh-baked Muffins & Butter

Seasonal Fresh Fruit Platter

Variety of Melons, Berries & Seedless Grapes, Fresh Mint

Scrambled Eggs

Country Fresh Scrambled Eggs, lightly seasoned

Applewood-Smoked Bacon

Breakfast Potatoes

Roasted Potatoes, Sautéed with Bell Peppers, Onions and Butter

\$17.95 Per Person

Full Hot Breakfast Buffet

Variety of Fresh-baked Muffins, Flaky Croissants, Butter & Preserves

Seasonal Fresh Fruit Platter

Variety of Melons, Berries, Seedless Grapes, Fresh Mint

Scrambled Eggs

Country Fresh Scrambled Eggs, lightly seasoned

Applewood-Smoked Bacon

Seasoned Sausage Links

Breakfast Potatoes

Roasted Potatoes, Sautéed with Bell Peppers, Onions and Butter

\$19.95 per Person

**Coffee, Tea and Juice Service can be added to Executive Hot Breakfast & Full Hot Breakfast options for an additional:*

\$2.50 Per Person



2019 Corporate Menu

Lunch Buffet Menu Options

(minimum 20 persons)

Deli Lunch

Cheese & Charcuterie Board

Chef's Selection of Domestic & Imported Cheeses, and Meats

Humboldt Fog, Point Reyes Toma, Aged Gouda, Sliced Monterey Jack, Sliced Cheddar

Italian Dry Salami, Shaved Ham, Roast Beef

Served with Artisan Rolls & Whole Grain Mustard

Gourmet Relish Tray

Cherry Tomatoes, Celery, Pickles, Olive Medley, Pepperoncini

Chinese Chopped Salad

Chopped Napa Cabbage, Mandarin Oranges, Scallions & Sesame Seeds ~ Ginger-Sesame Dressing

Orzo Sun-dried Tomato Salad

Delicate Orzo Pasta, Sun-dried Tomatoes, Julienne Zucchini, Bell Peppers, Feta Cheese ~ Light Citrus Vinaigrette

Mini Fruit Platter

Strawberries, Orange Wedges & Seedless Grapes

Fresh-baked Cookie Platter

\$19.95 Per Person

Build Your Own Luncheon Buffet Menu

Select Two Salads, Two Entrées (Meat/Protein), One Vegetarian Pasta, Two Side Dishes

Bountiful Bread Basket & Butter

Mini Fruit Platter

Strawberries, Orange Wedges & Seedless Grapes

Petite Desserts

\$29.00 Per Person

Executive Lunch Buffet

Select Two Salads, One Entrée (Meat/Protein), One Vegetarian Pasta, One Side Dish

Bountiful Bread Basket & Butter

Fresh-baked Cookie & Brownie Platter

\$19.95 Per Person

Working Lunch Buffet

Select One Salad, One Entrée (Meat/Protein), One Side Dish

Bountiful Bread Basket & Butter

Fresh-baked Cookie Platter

\$15.95 Per Person



Lunch Buffet Menu Options

Sandwiches and Salads for Busy People

Select Three Salads and Three Sandwiches/Wraps (cut into halves)

Fresh-baked Cookie & Brownie Platter

\$17.95 Per Person

*Prices Exclusive of Delivery Charge, Sales Tax, Service Fee, and any Staff Required

Lunch Menu Selections

~ Salad ~

Raspberry-Dressed Spinach Salad

Baby Spinach, Dried Cranberries, Sweet Red Onion & Toasted Walnuts
Raspberry Vinaigrette

Classic Caesar Salad

Hearts of Romaine, fresh-grated Parmesan Cheese & Seasoned Croutons
Caesar Dressing

Broccoli Slaw

Broccoli Florets, Applewood Smoked Bacon, California Raisins, Sweet Baby Carrots & Toasted Sunflower Seeds
Creamy Slaw Dressing

Confetti Rice Salad

Long Grain White Rice, Yellow Squash, Broccoli Florets, Red Radishes & Green Onions
Light Lemon-Dill Vinaigrette

Cool Curry Pasta Salad

Shell Pasta with Curry, Cilantro & Lime, Fresh Mangos, Red Bell Peppers, Green Onions & Chopped Peanuts

Carrot-Raisin Salad

Julienne Carrots, Golden Raisins, Olive Oil, Dijon-style Mustard & Sherry Vinegar

Mixed Greens Garden Salad

Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots, Seasoned Croutons
Fresh Herb Vinaigrette

Crunchy Kale Salad

Fresh Chopped Kale, Haas Avocado, Golden Raisins & Toasted Pine Nuts
Fresh Lemon Vinaigrette

Caprese Salad Pasta

Haas Avocado, Heirloom Tomatoes, Fresh Mozzarella & Corkscrew Pasta
Drizzled with Aged Balsamic Vinaigrette

Greek Salad

Vine Tomatoes, Cucumbers, Red Bell Peppers, Red Onion, Kalamata Olives, Greek Feta Cheese & Fresh Oregano
Lemon-Chili Vinaigrette

Baby Spinach Salad

Baby Spinach, Roasted Peppers, Artichoke Hearts, Toasted Pine Nuts & Ricotta Salata
Citrus Vinaigrette

Asian Soba Noodle Salad

Buckwheat Soba Noodles, Scallions & Pickled Ginger
Soy-Ginger Dressing

Orzo & Sun-dried Tomato Salad

Delicate Orzo Pasta, Julienne Zucchini, Sweet Bell Peppers, Sun-dried Tomatoes & Feta Cheese
Citrus Vinaigrette

Vegetable-Couscous

Couscous, Garbanzo & Kidney Beans, Tomatoes, Green Onions & Broccoli Florets
Fresh Lemon Vinaigrette

Creamy Dill Potato Salad

Red Potatoes, Hard-boiled Eggs, Celery, Dill Pickles, Black Olives & Sweet Onions
Creamy Dill-Mayo Dressing

Pasta Waldorf

Bowtie Pasta, Celery, Red Delicious & Granny Smith Apples, Pecans & California Raisins
Creamy Yogurt-Mayo Dressing



Lunch Menu Selections ~ Entrée ~

Chicken

Chicken Piccata

Breast of Chicken - thinned
Fresh Lemon, White Wine, Capers & Garlic

Dijon Mustard Chicken

Breast of Chicken, Sautéed Onions & Mushrooms
Brandy Dijon Mustard Sauce

Whole Roasted Chicken

Chicken on the Bone
Fresh Herbs, Spices & Garlic-Oil

Chicken Jerusalem

Breast of Chicken, Artichoke and Mushroom Ragout
Perigourdine Sauce

Grilled Chicken Fettuccine Alfredo

Wild Mushrooms, Broccoli Florets, Parmesan Cheese
House-made Alfredo Sauce

Vegan

Portobello Mushroom Quinoa

Garlic-scented Red & White Quinoa, Sun-dried Tomatoes
Minced White Onion & Fresh Thyme
Broiled Portobello Mushrooms

Zucchini Pasta with Lentil Bolognese

Zucchini String "Pasta" & Chopped Carrots
Lentils, Red Peppers, Olive Oil, Shallots, Garlic, Sea Salt
Tomato Basil Sauce

Stuffed Eggplant

Globe Eggplant stuffed with Stewed Tomato Compote
Chickpeas, Onions & Fresh Basil

Beef

Beef Tri-Tip

Marinade of Red Wine, Minced Garlic, Fresh Thyme
Finished with Savory Beef Demi-glaze

Salisbury Steak

Ground Beef Chuck Steak Patties
Topped with Hearty Mushroom Sauce

Seafood

Salmon

Fresh Atlantic Salmon, Ginger-Soy Glaze
Fresh Scallions, Black Sesame Seeds

Local California White Fish

Lemon-Dill Beurre Blanc Drizzle
Fresh Dill

Vegetarian

Baked Ziti Pasta

Ricotta, Mozzarella, Parmesan Reggiano Cheeses
Slow-baked House-made Marinara Sauce

Butternut Squash Ravioli

Slow-roasted Butternut Squash
Sage Butter Cream Sauce

Cheese Tortellini

Chef's Mix of Vegetables
Creamy Pesto Sauce

Pasta Jerusalem

Penne Pasta, Artichoke, Mushrooms, Olives
Garlic Cream Sauce



Lunch Menu Selections ~ Side Dishes ~

Garlic Mashed Potatoes

Creamy Yukon Gold Potatoes, Heavy Cream & Butter, Roasted Garlic, Sautéed Shallots, Fresh Chives

Roasted Fingerling Potatoes

Variety of Fingerling Potatoes ~ Slow-roasted, Caramelized Onions, Fresh Herbs

Gourmet Wild Rice

Wild Rice Blend, Dried Apricots, California Raisins, Toasted Almonds, Fresh Tarragon, Champagne Vinaigrette

Mushroom Rice Pilaf

Delicate Orzo Pasta, Wild Rice Blend, Sautéed Onions, Diced Mushrooms, Scallions

Roasted Seasonal Vegetables

Zucchini, Yellow Squash, Carrots, Parsnips, Butternut Squash, Red Beets, Olive Oil, Fresh Herbs

Butter-Parsley Carrots

Baby Carrots ~ Slow-roasted with Herb-Butter, Fresh Parsley

Vegetable Medley

Zucchini, Yellow Squash, Sun-dried Tomatoes, Lemon, Olive Oil, Fresh Herbs

Haricots Verts

French Green Beans, Sautéed with Garlic, Shallots & Butter, Fresh Parsley

Grilled Vegetable Platter

Zucchini, Yellow Squash, Eggplant, Red Peppers, Purple Onion, Asparagus
Drizzled with Olive Oil & Lemon Vinaigrette

Lunch Menu Selections ~ Dessert ~

Fresh-baked Cookie Platter

Chef's Selection of Chocolate Chip, Oatmeal-Raisin, Peanut Butter

Fresh-baked Cookie & Brownie Platter

Chef's Selection of Cookies & Chocolate Brownies

Petite Dessert Display

Chef's Selection of Bite-Size Treats

*Salted-Caramel Chocolate Brownies, Key-Lime Bars, Mini Cheesecakes
Tangy Lemon Squares, Assorted Nut Tartlets, Mini Cannoli's*



Lunch Menu Selections ~ Sandwiches & Wraps ~

Chicken Caesar Wrap

Chunk Chicken, Chopped Romaine, Shaved Parmesan Cheese, Caesar Dressing
Tortilla Wrap

Fruity Chicken Salad

Diced Chicken, Onion, Celery, Fresh Grapes, Dried Apricot, Raisins, Greens
Sour-French Roll

Chicken Waldorf Salad Wrap

Diced Chicken, Celery, Granny Smith Apple, Toasted Pecans, Greens, Creamy Yogurt-Mayo
Tortilla Wrap

Ham & Swiss

Honey-Roasted Ham, Swiss Cheese, Tomato, Greens, Mayo, Honey-Mustard
Whole Wheat Roll

Cuban "Toastie"

Deli Ham, Melted Swiss Cheese, Dill Pickle, Smokey Chili-Mayo Spread
Toasted Baguette

Kickin' Roast Beef

Marinated Roast Beef, Pepper-Jack Cheese, Green Chili Peppers, Red Onion, Arugula, Creamy Horseradish
Ciabatta

Turkey & Provolone

Oven-Roasted Turkey Breast, Provolone Cheese, Tomato, Greens, Garlic Pesto-Mayo
California Crunch

Tuna Salad

Albacore Tuna, Mayo, Pickle Relish, Red Onion, Fresh Dill, Shredded Lettuce
Kaiser Roll

Baby Spinach Wrap – VEG

Baby Spinach, Roasted Red Peppers, Artichoke Hearts, Toasted Pine Nuts, Sun-dried Tomato Spread
Spinach Tortilla Wrap

Italian Caprese – VEG

Mozzarella Cheese, Roma Tomato, Fresh Basil, Romaine Lettuce, Basil-Pesto, Balsamic Vinaigrette
Rustic Sourdough Baguette

Greek Veggie Wrap – VG

Cucumber, Sweet Bell Pepper, Red Onion, Tomato, Kalamata Olives, Arugula, Hummus Spread
Fresh Lavash Wrap

Roasted Veggie Wrap – VG

Chef's Selection of Hearty Roasted Vegetables, Mixed Greens, Lemon-Herb Vinaigrette
Fresh Lavash Wrap