



LUNCH OFFERINGS

Please select from options below to be boxed together.
Bottled water and assorted soft drinks offered with your lunch.

Boxed Lunch

Select one:

- ◆ Grilled vegetable, mozzarella, mixed greens with apple-walnut vinaigrette wrap
- ◆ Smoked turkey with avocado slices and Swiss cheese on focaccia
- ◆ Chicken Caesar wrap
- ◆ Grilled chicken with provolone cheese and sun-dried tomato spread on focaccia
- ◆ Roast beef with horseradish aioli on focaccia
- ◆ Hickory smoked ham & Jarlsberg cheese with lettuce and tomato on a croissant

Select one:

- ◆ Carrots & celery with bleu cheese dip
- ◆ Bag of kettle chips
- ◆ Pasta salad
- ◆ Potato salad
- ◆ Whole fruit

Select one:

- ◆ Double fudge walnut brownie
- ◆ Blondie
- ◆ Jumbo cookie
- ◆ Energy bar
- ◆ Candy bar

All prices are subject to applicable service charge and state sales tax.
Prices listed are to be charged per person or per item unless noted otherwise.



LUNCH OFFERINGS

3-Course Plated Luncheon

Entrée price includes your choice of soup or salad, one entrée selection, and one dessert.
Each entrée selection requires a minimum of 25 orders.

Soups

- ◆ San Francisco clam chowder
- ◆ Roasted sweet garlic and potato soup with pesto croutons
- ◆ Tuscan white bean soup with sweet basil
- ◆ Mediterranean tomato soup with zucchini, carrots, spinach, onions, garden herbs, and garbanzo beans

Salads

- ◆ Wild baby greens with diced apples, feta cheese, and candied walnuts with raspberry vinaigrette
- ◆ Baby spinach salad with grilled portobello mushrooms, sweet Maui onions, apple-wood bacon, & vinaigrette dressing
- ◆ Tomato and mozzarella with balsamic vinaigrette dressing
- ◆ The Wedge: Iceberg lettuce wedge topped with chopped bacon, blue cheese crumbles, candied pecans, a balsamic drizzle and Maytag Bleu Cheese Dressing
- ◆ Classic Caesar salad: add chicken \$2; add shrimp or beef \$3

Entrées

- ◆ Pan Roasted Breast of Chicken with champagne lemon sauce, served with orzo pilaf and ratatouille provencale
- ◆ Stuffed Breast of Chicken with Boursin cheese, prosciutto and served with asparagus
- ◆ Grilled Flank Steak marinated in rosemary, garlic and olive oil, served with roasted potatoes, grilled vegetables, garnished with crispy onion strings and cabernet sauce
- ◆ Roasted Pork Tenderloin with chive potato cake, warm cabbage salad and granny smith apple chutney
- ◆ Grilled Pacific Salmon with an olive-caper relish served with shaved fennel salad and saffron rice pilaf
- ◆ Penne Pasta with grilled vegetables and a sun-dried tomato sauce

Desserts

- ◆ Chocolate mousse cup: a dark chocolate shell around a chocolate sponge cake with a creamy mousse
- ◆ Tiramisu: a dark chocolate shell with Kahlua, chocolate mousse and cocoa powder
- ◆ New York cheesecake: Cream cheese filling and a crunchy graham cracker crust, with a hint of fresh-squeezed orange and lemon juices
- ◆ Fruit tart: A baked tart shell filled with custard then topped with strawberries, blueberries and kiwi fruit

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LUNCH BUFFETS

Minimum of 25 guests required for the following buffet options
Selections below are served with Starbucks regular & decaf House Blend coffees

The Napa Valley

- ◆ Wild baby mixed greens, candied walnuts, dried cranberries, feta cheese, and balsamic vinaigrette dressing
- ◆ Minestrone soup
- ◆ **Choose either Wraps or Paninis:**
 - ◆ Chef grilled paninis: Pesto chicken salad on a french roll, prime rib with caramelized onions, horseradish & monterey jack on herb focaccia bread, ham and brie on sourdough
 - ◆ Make your own wrap: Charbroiled beef, grilled chicken and pulled pork, diced tomatoes, diced onions, black olives and shredded greens, assorted schmears, gourmet salsas, horseradish aioli, remoulade sauce, served with flour and spinach tortilla wraps
- ◆ Basket of homemade kettle chips
- ◆ Assorted mini pastries
- ◆ Iced tea and TAZO teas

The Chinatown

- ◆ Shrimp wonton soup with scallions
- ◆ Wild greens salad with seared ahi tuna, julienned cucumbers with sesame dressing
- ◆ Dim sum in steamer basket (3 pieces per person), served with assorted sauces
- ◆ Cashew chicken with diced peppers, onions, celery and carrots
- ◆ Broccoli beef in black bean sauce
- ◆ Vegetable fried rice
- ◆ Assorted mini pastries
- ◆ Oolong and Jasmine tea

The Wharf

- ◆ Arugula salad topped with roma tomatoes, marinated mushrooms and grilled caramelized onion, drizzled with wholegrain mustard vinaigrette
- ◆ Classic clam chowder served with mini sourdough bread bowls
- ◆ Fisherman's Wharf crab cakes
- ◆ Chef's choice of "Catch of the Day"
- ◆ Chicken linguini pasta with garden vegetables in basil pesto sauce
- ◆ Chocolate Molten Lava Cake
- ◆ Iced tea and TAZO teas

The Mission

- ◆ South-of-the-Border Salad with romaine lettuce, corn, avocados, black beans, diced red and green peppers topped with blackened beef strip loin with cilantro lime dressing
- ◆ Make your own burrito: Carne asada and grilled chicken, stir-fried onions and bell peppers, refried pinto beans, spanish rice, shredded iceberg lettuce, chopped olives, diced tomatoes, pico de gallo, guacamole, sour cream, shredded cheese
- ◆ Tortilla chips served with a roasted tomatillo salsa
- ◆ Old-fashioned flan
- ◆ Sugar coated churros
- ◆ Assorted Mexican sodas and TAZO teas

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LUNCH BUFFETS (cont.)

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The BBQ Buffet

- ◆ Spinach Salad with red onion, bacon crumbles, tomatoes served with a bacon vinaigrette dressing
- ◆ BBQ Chicken Breast grilled and brushed with a tangy BBQ sauce
- ◆ BBQ Tri-Tip rubbed with a blend of dry spices and grilled
- ◆ Sautéed Green Beans served with a brown butter sauce
- ◆ Baked Beans slow cooked with brown sugar and molasses
- ◆ Potato Salad red skinned potatoes mixed with celery, crushed red peppers, tossed in a dill aioli
- ◆ Mixed Melon cantaloupe, watermelon and honey dew
- ◆ Chocolate Fudge Brownies
- ◆ Iced Tea & Lemonade

The Italian Buffet

- ◆ Caesar Salad with garlic croutons, shaved parmesan cheese and a creamy Caesar dressing
- ◆ Chicken Parmesan - breaded breast of chicken topped with provolone cheese, then topped with marinara sauce
- ◆ Marinated Flank Steak with sautéed mushrooms served with red wine demi-glace
- ◆ Penne Pasta with grilled vegetables in a sun-dried tomato sauce
- ◆ Mushroom Risotto cooked al dente, seasoned with saffron topped with shaved parmesan cheese
- ◆ Garlic Breadsticks tossed in lemon-garlic butter then sprinkled with grated parmesan cheese
- ◆ Tiramisu
- ◆ Amoretto Cheesecake
- ◆ Iced Tea & Italian Sodas

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