



LUNCH OFFERINGS

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

Boxed Lunch

Select one:

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

Select one:

- ◆ Carrots & celery with bleu cheese dip
- ◆ Bag of Kettle Chips (assortment of flavors available)
- ◆ Pasta salad
- ◆ Potato salad
- ◆ Whole fruit

Select one:

- ◆ Double fudge walnut brownies
- ◆ Blondies
- ◆ Jumbo cookies
- ◆ Energy bars
- ◆ Candy bars

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
- ◆ Tomato and mozzarella with balsamic vinaigrette dressing
- ◆ Classic Caesar salad: add chicken \$2; add shrimp or beef \$3

Entrées

- ◆ Pan Roasted Breast of Chicken, orzo pilaf, champagne lemon sauce, served with ratatouille Provençal
- ◆ Grilled Flank Steak marinated in rosemary, garlic and olive oil, with roasted potatoes and grilled vegetables, garnished with crispy onion strings and cabernet sauce
- ◆ Roast Pork Tenderloin with chive potato cake, warm cabbage salad and granny smith chutney
- ◆ Grilled Pacific Salmon, shaved fennel salad, olive-caper relish and saffron rice pilaf
- ◆ Penne Pasta with grilled vegetables and sundried tomato sauce and arugula

Desserts

- ◆ Chocolate mousse with hazelnut cream
- ◆ Fruit sorbet
- ◆ Fresh apple tart with walnut whipped cream, caramel drizzle
- ◆ Cheesecake with raspberry & mango puree
- ◆ Tiramisu

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 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

- ◆ Orzo Pasta Salad with diced onions, black olives, red and green peppers with pesto
- ◆ Classic Caesar salad
- ◆ Make your own wrap: Charbroiled beef, grilled chicken and pulled pork, diced tomatoes, diced onions, black olives and shredded greens, schmears, gourmet salsas, horseradish aioli, ramoulade sauce, served with flour and spinach tortilla wraps
- ◆ Homemade sweet potato chips
- ◆ Assorted mini pastries
- ◆ Iced tea and TAZO teas

The North Beach

- ◆ Wild baby mixed greens, candied walnuts, dried cranberries, feta cheese, and balsamic vinaigrette dressing
- ◆ Minestrone soup
- ◆ Chef grilled paninis: Curried chicken, prime rib with caramelized onions, horseradish and Monterey jack on herb focaccia bread, ham and brie on a sourdough
- ◆ Basket of homemade kettle potato chips
- ◆ Chocolate molten cakes & Tiramisu
- ◆ Iced tea and TAZO teas

The Chinatown

- ◆ Shrimp wonton soup with scallions
- ◆ Wild greens salad with seared ahi tuna, julienne 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 with 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"
- ◆ Linguini Pasta with garlic shrimp, garden vegetables in basil pesto sauce
- ◆ Cable car cake served with an assortment of cupcakes
- ◆ Iced tea and TAZO teas

The Mission

- ◆ South-of-the-Border Salad with Romaine, corn, avocados, black beans, diced red and green peppers topped with blackened beef strip loin with cilantro lime dressing
- ◆ Make your own burrito: Baja-style halibut, 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

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.