

CULINARY LUNCHEON TABLES

All selections include Chef's choice of dessert, iced tea and water

25 Guest Minimum

Sandwich and Salad Table

Mini sandwiches to include pan seared salmon, honey baked ham, oven roasted turkey, cajun chicken and BBQ tri tip, (choice of 2)
with bulgur wheat salad, tomato basil salad, potato salad
and crisp potato chips (choice of 2) served with assorted rolls and condiments

Soup, Salad and Potato Bar

Two seasonal soups – Chef's choice

Fresh salad bar ingredients:

Mixed greens, spinach and romaine lettuces, tomatoes, cucumber, roasted mushrooms, cheese, eggs, croutons and roasted peppers with ranch, Italian, Caesar and balsamic dressings.

Baked potatoes served with butter, sour cream, bacon, cheese, chives, salsa, fresh fruit salad and fresh rolls and butter

Chef's Gourmet Deli

Roasted turkey, lean roast beef, ham, Italian salami, tuna salad, chicken almond salad and grilled vegetables (choice of 3) swiss, provolone and cheddar cheeses, leaf lettuce, ripe tomatoes, thinly sliced red onion, breads and rolls, pickle spears, condiments served with your choice garden crudités tray, pasta salad or red potato salad and kettle potato chips

South of the Border Luncheon

Skillet Soft Tacos

Chicken barbacoa, carne asada or carnitas with pinto beans, Spanish rice, flour tortillas, shredded lettuce, diced onions, shredded cheese, sour cream and guacamole.

Baja Style Caesar salad and black bean and corn salad served with tortilla chips & fresh salsa

A Slice of Italy

Chicken prosciutto, Italian meatballs or spicy Italian sausages served with penne or spaghetti pasta.

Choice of two sauces: Roasted tomato basil, marinara, creamy basil pesto or asiago cheese sauce.

Served with Caesar and herb focaccia bread

Our Executive Chef and Catering Sales staff are available and pleased to prepare a custom menu to suit your specific needs. Prices are subject to change without notice. All orders will be charged with a 22% service charge and 8.75% tax. ** Revised 6.16.11 **

HOT PLATED LUNCHEON

All selections come with house salad and your choice of dessert
(listed on page10) fresh rolls and butter, iced tea, water and coffee

25 Guest Minimum

ENTREES

Pan Seared Pesto Chicken Breast

With sweet tomato relish, rosemary roasted red potatoes and seasonal vegetables

Rotisserie Half Chicken

With red potato salad or sage mashed potatoes and hot
buttered corn and green beans

Southern Fried Chicken

Herb seasoned breast of chicken, red beans and rice, Louisiana cream corn
with warm spinach salad, sweet potato-chive biscuits and honey butter

Santa Maria BBQ Tri Tip

Grilled seasoned Tri Tip with twice baked potato
seasonal vegetables, rosemary cornbread and butter

Grilled Salmon Filet

With citrus-curry coconut sauce, steamed white rice, mango relish,
sautéed ginger vegetables



Pan Roasted Pork Loin with Basil Minestrone

Thyme marinated and pan seared over vegetable pesto
minestrone pasta and spinach

Lobster Mac and Cheese

With asiago cheese sauce, wild mushrooms, crisp applewood bacon,
truffle oil and fresh vegetables

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Grilled Petite Filet

With roasted oyster mushrooms, bleu cheese sauce, roasted yukon gold potatoes and fresh vegetable

COLD PLATED LUNCHEON

All selections come with your choice of dessert (listed on page 10) fresh rolls and butter, iced tea, water and coffee

25 Guest Minimum

Grilled Chicken Caesar Salad

Herb grilled chicken breast, grilled romaine lettuce heart, roasted roma-feta tomato, parmesan cheese and Caesar dressing

Chicken Caesar Salad Wrap

Grilled chicken breast, sliced granny smith apple and toasted almonds rolled in a tomato flour tortilla with chipotle Caesar dressing, parmesan cheese
Served with fresh fruit salad

Chilled Smoked Salmon with Caper Remoulade

Toasted baguette slices, grilled vegetables and mescaline lettuce mix with dijon vinaigrette

Southwest Chicken Salad

Grilled chicken breast, roasted corn, black beans, diced tomatoes, jack and cheddar cheese and scallions garnished with tri-color tortilla strips on top of lettuce greens served with chipotle Caesar dressing

Traditional Cobb Salad

Grilled chicken breast served on a bed of crisp mixed greens with bacon, blue cheese, tomatoes, avocado, hardboiled egg and scallions served with blue cheese or ranch dressing

EXPRESS BOX LUNCH SERVICE

For your next meeting order our freshly made sandwich box lunches to be delivered to your office or home for a minimum of 15 people
No delivery charge within 5 miles

BOXED LUNCHESES

For orders of 25 or less please select one meat option only.

Choice of deli-style ham, turkey, roast beef, tuna salad, almond-chicken salad or vegetarian accompanied with cheese, lettuce and tomato on assorted breads and served with a bag of potato chips, whole fresh fruit and cookies. Each box comes with mayonnaise and mustard packet, napkin, plastic fork, bottled water or canned soda

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CHEF'S DINNER TABLES

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25 Guest Minimum

Ensanada to Baja

Cheese enchilada served with a choice of chicken barbacoa, chicken mole, chili verde, pulled pork carnitas, carne asada or Mahi Mahi with flour tortillas, picante slaw, diced onions, shredded cheese, sour cream and house made guacamole. Baja style Caesar salad, black bean-corn salad, tortilla chips with fresh salsa verde, pico de gallo, pinto beans and Spanish rice

Asian Pacific Tastes

Grilled chicken with black bean mango salsa and crispy toro, Mongolian-style grilled beef short ribs with leek-carrot au gratin, wasabi mash potatoes, crisp vegetable sushi with Thai peanut dip, panko fried chicken wings with orange-chili plum sauce and Hawaiian sweet rolls

The Spanish Table

Traditional seafood and chicken paella and black bean vegetable paella, roasted garlic-rosemary leg of lamb with pan juices and Spanish tortilla of paned potatoes and herbs, Spanish chorizo simmered in red wine with crusty bread, garlic roasted roma tomatoes and grilled asparagus wrapped with serrano ham served with lemon aioli

This Side of Italy

Baked ziti with a bolognese sauce and chicken marsala with creamy risotto served with seasonal vegetable, platter of country olives, buffalo mozzarella and fresh tomato basil, vegetable antipasti of roasted mushrooms and grilled vegetables, grilled ciabatta bread and your choice of Caesar or house salad

New Orleans Style

Creole jambalaya with shrimp, chicken, sausage and braised curry pork with red beans and rice, pan seared shrimp with lemon chili butter, Louisiana creamed corn, fried plantains, spinach salad with warm bacon dressing and toasted French bread

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Ontario Dinner Table

Your choice of two:

Grilled Santa Maria tri tip, grilled chicken breast with pesto cream sauce, pan seared salmon filet with lemon caper cream sauce, or pork loin with fruit salsa served with whipped potatoes and mixed seasonal vegetables our house salad with ranch and balsamic dressing, rolls and butter

Inland Empire BBQ

Grilled chicken with chili BBQ sauce and BBQ pork ribs served with macaroni and cheese, buttered corn on the cob, coleslaw, served with red pepper cornbread and butter

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DINNER PLATED

All dinner selections come with house salad,
fresh rolls and butter and a choice of dessert **(listed on page 10)**
iced tea, water, coffee
25 Guests Minimum



Roasted Stuffed Trout with Shrimp Volute Sauce

With spinach and opal basil, macadamia nut toasted rice and grilled vegetable ratatouille

Hill Side Mixed Grill

Petit New York steak with red wine demi glaze and ginger-port marinated chicken breast with roasted Yukon gold potatoes and seasonal vegetables

Pancetta and Herb Roasted Prime Rib

Slow roasted prime rib with brown butter mashed potatoes, grilled asparagus and pan juices

Grilled Filet Mignon

Grilled to perfection topped with a gorgonzola butter sauce, garlic mashed potatoes and grilled asparagus

Surf N Turf

Grilled pancetta wrapped beef filet and pan seared jumbo shrimp with lemon chili butter, mashed potatoes and fresh vegetables

Grilled Filet Mignon and Crab Stuffed Lobster Tail

Mini baked red potatoes, seasonal vegetables and orange-jalapeno hollandaise

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ELEGANT SALAD UPGRADES

Thyme Roasted Pear Salad

Mescaline greens, gorgonzola cheese, balsamic glaze, pecan crisp, with a Riesling vinaigrette

The “O” Salad

Baby spinach, crumbled blue cheese, applewood bacon and toasted walnuts with balsamic vinaigrette

Empire Salad

Baby spring mix lettuce with gorgonzola cheese, candied pecans dried cranberries and cucumbers served with a raspberry vinaigrette

OR

Empire Salad Wrapped to Stand Up

Wedge Salad

A wedge of ice berg lettuce served with blue cheese, applewood bacon bits, scallions and diced tomatoes served with a blue cheese or ranch dressing

Baby Romaine Caesar Salad

Baby red and green romaine leaves, shaved parmesan cheese and a toasted cheesy crostini with Caesar dressing



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DESSERTS

Plated dessert choices - please select one

Tiramisu Cake

Light and delicious

Chocolate Cake

Classic chocolate layers

New York Style Cheesecake

With raspberry sauce

Carrot Cake

With cream cheese frosting

Cappuccino Cake

A favorite of coffee lovers

Lemon Raspberry Cake

With lemon cream and raspberry marmalade

Raspberry or Chocolate Swirl Cheesecake

Creamy cheesecake with either raspberry marmalade or chocolate ganache swirled



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ELEGANT DESSERT CHOICES

Upgraded dessert selections incur an additional charge

Chocolate Grand Marnier Cake

Cake flavored with real Grand Marnier Liqueur, this sophisticated treat is covered in a smooth chocolate ganache

Chocolate Fantasy Cake

A real chocolate lover's delight, this chocolate cake is layered with dark-chocolate filling and topped with chocolate icing and dark-chocolate wafers

White Chocolate Espresso

An energetic burst of sophisticated coffee and the finest chocolate in the succulent filling add pizzazz to this wondrous brownie

Classic Crème Brule

Baked vanilla cream custard with fresh berries and whipped cream

Chocolate Bread Pudding

Baked with chocolate pieces, layered with caramel and topped with whipped cream and powder sugar

Cassata (Italian Cheese Cake)

Sugar dough filled with ricotta cream cheese, dark chocolate chips and dusted with cinnamon and powder sugar

Nutella Cake

A rich chocolate praline cake layered in a chocolate genoise topped with toasted hazelnut and Nutella spread

Grandmothers Cake

Sugar dough tart filled with pastry cream custard flavored with a hint of lemon and topped with pine nuts and powder sugar

Ricotta Berry Tart

Creamy ricotta filling with berries and glazed with orange marmalade in a sugar dough

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