



## BUFFET LUNCH

### CALIFORNIA CLASSIC LUNCH BUFFET

\$55.00++ per person

**Farmers Market Vegetable Salad**, Shaved Parmesan, Balsamic Vinaigrette

**Roasted Beets**, Herbed Goat Cheese, Toasted Hazelnuts, Citrus-Shallot Vinaigrette

**Sautéed Baby Vegetables**

**Potato Puree**

**Hand Formed Tortelloni of the Season**

**Spring**, English Pea

**Summer**, Sweet Corn

**Fall**, Wild Mushroom

**Winter**, Roasted Butternut Squash

**Pan Roasted Chicken**, Rosemary, Natural Jus

**Herb Crusted Sea Bass**, Tomato Fennel Fondue

**Housemade Assorted Breads and Lavosh**, Sweet Cream Butter

**Desserts**

**Chocolate Tart**, Salted Caramel

**Lemon Pudding Cake**, Blueberry Compote

**Beverages**, Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea, Lemonade

### LATIN LUNCH BUFFET

\$50.00++ per person

**Latin-style Caesar Salad**, Crispy Tortilla Strips, Cotija Cheese, Black Beans, Chili Lime Dressing

**Los Angeles Street Corn**, Grilled Corn on the Cob, Cotija Cheese, Lime Juice, Chili Powder

**Spanish Rice**

**Black Beans**

**Entrees** (select three)

**Fish Tacos**, Grilled Blackened Cod

**Tacos al Carbon**, Charred Flank Steak

**Chicken Mole**, Braised Chicken, Roasted Pepper Sauce

**Carnitas**, Slow-cooked Pork

**Warm Soft Corn and Flour Tortillas**

**Accompaniments**, Cotija Cheese, Chopped Red Onions, Cilantro, Pico de Gallo, Grilled Jalapenos, Limes, Sour Cream

**Chips and Dips**, Tri Colored Tortilla Chips, Guacamole, Chipotle Salsa

**Desserts**

**In-House Churros**, Cinnamon Sugar, Caramel Sauce, Chocolate Sauce

**Tres Leches Cake**

**Traditional Flan**

**Beverages**, Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea, Lemonade



Meetings & Events



## BUFFET LUNCH (continued)

### ITALIAN LUNCH BUFFET

\$55.00++ per person

**Vine Ripened Tomato and Mozzarella Caprese Salad,** Torn Basil, Olive Oil, Aged Balsamic

**Italian Style Chopped Salad,** Salami, Provolone, Red Wine Oregano Vinaigrette

**Sautéed Broccolini,** Candied Garlic

**Roasted Tuscan Potatoes**

**Penne Pasta,** Wild Mushrooms, White Wine Cream Sauce

**Chicken Picatta,** White Wine, Lemon, Capers

**Roasted Local Sea Bass,** Olives, Blistered Tomatoes

**Freshly Baked Herb Focaccia,** Sweet Cream Butter

#### Desserts

**Lemon Panna Cotta Tarts**

**Bombolone, Italian Cream-filled Pastry**

**Tiramisu**

**Beverages,** Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea, Lemonade

### ASIAN LUNCH BUFFET

\$48.00++ per person

**Chinese Chicken Salad,** Crispy Wontons, Candied Cashews, Honey Mustard Vinaigrette

**Asian Noodle Salad,** Rice Vermicelli, Carrots, Sliced Radishes, Cilantro, Red Cabbage, Crushed Peanuts, Ginger Garlic Vinaigrette

**Vegetable Fried Rice**

**Roasted Brussels Sprouts,** Plum Sauce

**Bao Buns Station** (select two)

**Five Spiced Chicken**

**Asian Spiced Pork**

**Miso Salmon**

**Accompaniments,** Pickled Carrots, Cucumbers, Daikon, Green Onions, Cilantro, Hoisin, Sambal, Sriracha, Spicy Mustard, Kimchi

#### Desserts

**Cardamom Rice Pudding**

**Chocolate Crème Brulee Tarts**

**Green Tea Cheesecake Bites**

**Beverages, Coffee,** Decaffeinated Coffee, Assorted Hot Tea, Iced Green Tea, Lemonade



Meetings & Events



## BUFFET LUNCH (continued)

### DELI LUNCH BUFFET

\$50.00++ per person

#### Salads (select three)

- Fingerling Potato Salad**, Dill Cream, Fresh Vegetables
- Pasta Salad**, Spinach, Tomatoes, Mozzarella, Scallions
- Greek Salad**, Tomatoes, Cucumbers, Olive, Feta Cheese
- Caesar Salad**, Parmesan, Croutons, Garlic Dressing
- Chino Farms Vegetable Salad**, Balsamic Vinaigrette
- Tomato and Mozzarella Caprese Salad**
- Haricot Verts**, Crumbled Goat Cheese, Pinenuts, Basil Vinaigrette
- Apple and Napa Cabbage Slaw**, Honey Mustard Dressing
- Chinese Chicken Salad**, Candied Cashews, Mustard-Ginger Dressing
- Classic Cobb Salad**, Roasted Turkey, Bacon, Tomatoes, Avocado, Gorgonzola

#### Artisanal Crafted Sandwiches (select four)

- Grilled Chicken Banh Mi**, Pickled Vegetables, Cilantro, Jalapenos
- Roasted Turkey**, Brie, Roasted Pears, Arugula
- Tuna Salad**, Pickles, Lettuce
- Italian**, Salami, Mortadella, Pepperoncinis, Tomato, Basil, Provolone
- Roast Beef**, Cheddar, Horseradish Sauce

**Seasonal Grilled Vegetables**, Boursin Goat Cheese, Mixed Greens

#### Assorted Bagged Chips

#### Sliced Fresh Fruit

#### Freshly Baked Cookies and Brownies

**Beverages**, Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea, Lemonade

### BOXED LUNCH

\$38.00++ per person  
(selection of three total)

#### Sandwiches

- Pesto Chicken Salad**, Shaved Romaine, Tomatoes
- Rare Roast Beef**, Horseradish Cream, English Cheddar
- Classic Egg Salad**, Chives, Romaine
- Roasted Turkey**, Smoked Gouda, Capers, Lemon Garlic Aioli
- Pastrami**, Shaved Red Onion, Gruyere, Remoulade
- Italian Muffaletta**, Salami, Sopressata, Serrano Ham, Manchego
- Grilled Vegetables**, Boursin Goat Cheese, Mixed Greens
- Grilled Portobello**, Roasted Peppers, Arugula, Goat Cheese

#### Wraps

- Chicken Caesar**, Sundried Tomatoes, Capers
- Greek Salad**, Peppers, Feta, Romaine, Kalamata Olives, Cucumbers
- Curried Chicken**, Golden Raisins, Croissant
- Smoked Turkey**, Bacon, Lettuce, Tomato

#### Salads

- Butter Lettuce Salad**, Oranges, Candied Walnuts, Olives, Blue Cheese Dressing
- Grilled Chicken Caesar Salad**, Shaved Parmesan, Croutons
- Chinese Chicken Asian Slaw**, Wontons, Candied Cashews, Asian Dressing

**Included Accompaniments**, Pasta Salad, Chips, Cookie, Whole Fruit, Bottled Water



Meetings & Events