

Sample Lunch Menu

Passed Hors D'oeuvres

***Artichoke and Cannellini Bean Soup with Shaved Parmesan
Crispy Potato Galette with Smoked Salmon and Dill Cream
Endive Spears with Lobster, Avocado and Pink Grapefruit
Dungeness Crab Cakes with Lemon-Garlic Aioli***

Luncheon Buffet

***Rustic Country Loaves Served with Extra Virgin Olive Oil
Chopped Market Vegetable Salad with Parmesan and Balsamic Vinaigrette
Roasted Beet Salad with Arugula and Goat Cheese
Penne Pasta Salad with Fresh Basil Pesto, Sun-dried Tomatoes and Bocconcini
Marinated White Beans with Tomato, Sage and Garlic
Smoked Turkey and Avocado on Sourdough Baguette with Basil Aioli
Proscuitto di Parma and Bufala Mozzarella Panini with Heirloom Tomatoes
Grilled Salmon with Beluga Lentils and Arugula
Grilled Moroccan Shrimp with Hummus, Tabbouleh, Yogurt and Mint
Served inside Grilled Pitas
Cashew Chicken Salad with Crispy Wontons
Grilled Vegetable Panini with Salsa Verde
Grilled Artichoke Hearts with Lemon and Tapenade***

Dessert

***Assorted Cupcakes
Peach and Blueberry Cobblers
Brownies, Cookies and Biscotti***

Coffee and Tea

Notes
