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# LUNCHEON SELECTIONS

## SOUPS, SALADS & STARTERS

### Fresh Fruit Coupé

A variety of the Season's Best Fresh Fruit

### Gazpacho

Chilled Cucumbers, Peppers, Tomatoes  
finished in a Rich Tomato Broth

### Variety of Salad Greens

A selection of our grower's best,  
topped with Tomato, Cucumbers and Julienne Carrots

### Romaine Hearts Helena

Whole Romaine Leaves with Tomatoes & Feta Cheese  
Served with a choice of Lemon-Pepper Ranch  
or Aged Balsamic Vinaigrette

### Town & Country Caesar

Crisp Romaine gently tossed with fresh Parmesan Cheese,  
Garlic Croutons & Creamy Caesar Dressing  
(Tossed Tableside add \$5.95 per person)

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### Resort Soup "en Croûte"

Choose from decades of Specialty Recipes  
House-Made Soups, served piping Hot with Bakery Fresh "en Croûte"  
Includes Summer Squash, Tomato Bisque, Pumpkin (Seasonal),  
Wild Mushroom, Fresh Seafood Chowder, Cream of Asparagus  
Add \$5.95

### Bruschetta Rustica

Slices of Grilled Italian Bread with Fresh Tomato Concasse  
and finished with a Drizzle of Virgin Olive Oil  
Add \$5.95

### Ensalata Caprice

Vine Ripened Tomatoes and Buffalo Mozzarella topped  
with Fresh Basil and an Herbed Vinaigrette Dressing  
Add \$7.95



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# COLD LUNCHEON ENTREES

Luncheon entrees include Freshly Baked Rolls with Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**Grilled Chicken Salad Roma**  
Marinated Breast of Chicken grilled and served over Crisp Romaine Leaves. Caesar-Style Vinaigrette  
\$25.75

**Chicken Salad Mikado**  
Broiled Asian-Style marinated Chicken Breast, served over Salad Greens, Complemented with Oriental Vegetables. Soy & Ginger Vinaigrette  
\$28.95

**Delicatessen Plate**  
Sliced Meats highlighted with a variety of two Cold Salads served with appropriate Condiments and Freshly Baked Sliced Deli Breads  
\$23.50

**Greek Chicken Salad**  
Sliced Grilled Breast of Chicken over Chopped Romaine Leaves with Feta Cheese, Fresh Oregano, Kalamata Olives, Cucumbers, Cherry Tomatoes & Italian Dressing  
\$28.50

**Chicken Tostada Castellano**  
Crisp Tortilla Bowl, with Chilled Herb Chicken, Pinto Beans, Lettuce, Cheddar Cheese, Sour Cream, Zesty Tomato Salsa and Ranch Dressing  
Served with Tortilla Chips and Salsa  
\$25.50

**Chef's Deli Salad**  
Julienne of Beef, Ham, Turkey, Salami, Swiss and Cheddar cheeses on fresh Salad Greens.  
Choice of Dressings with appropriate garnish  
\$25.50

**San Diego Chicken**  
Chicken Breast Sandwich Filled with Provolone, Tomatoes, Alfalfa Sprouts, and Basil,  
Served with Pasta Salad and Pickle.  
Choice of Whole Wheat or Country French Roll  
\$25.50

**California Salad**  
A Selection of the Best from the Golden State. Artichoke Hearts, Asparagus, Cured Olives, Goat Cheese, Peppers and Tomatoes and Balsamic Vinaigrette  
\$29.50

## PICNIC-STYLE LUNCH

Served with Sun Chips, Choice of Three-Bean Salad, Pasta Salad or Potato Salad  
Fresh Whole Fruit, Brownie & Beverage

**Roast Lemon Chicken**  
Served Chilled and Sliced over Salad Greens, Served w/Roll and Vegetable Sticks and Choice of Dressing  
\$21.75

**Chilled Fried Chicken**  
Southern Style - 3 pieces  
\$21.75

**Chef's Deli Sandwich (Choose One)**  
Tender Breast of Turkey, Sugar Cured Ham & Cheese or Roast Beef, Deli Sliced and Piled High on a Bakery Fresh French Roll  
\$21.75

**The California Vegetarian**  
Tomato Slices, Cucumber, Swiss and American Cheese, Alfalfa Sprouts and Cream Cheese on a Bakery Fresh Whole Wheat Roll  
\$21.75

## DELUXE BOX LUNCH

**Chicken Caesar Salad Wrap**  
Chopped, Grilled Chicken Breast Placed in a Spinach Wrap  
Overstuffed with Romaine Lettuce, Tomatoes, Parmesan Cheese, Homemade Croutons & Our freshly-made Caesar Dressing  
\$23.95

**Herbed Grilled Chicken**  
with Mustard Sauce on a Focaccia Roll, Red Potato Salad, Garden Pasta Salad, Baby Bon Bell, Sun Chips, Whole Fresh Fruit, Large Chocolate Chunk Cookie and Soft Drink  
\$24.95

**Tandoori Chicken Salad**  
Middle Eastern Spiced Chicken, with Mixed Baby Greens, Fresh Mint and Romaine Lettuce, Mango, Cucumber Relish, Herbed Oil & Vinegar Dressing, Served with a Fresh Baked Roll, Red Pear & Blondie  
\$24.95



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# HOT LUNCHEON ENTREES

Luncheon entrees include a selection of Soup or Salad, Freshly Baked Rolls and Butter, Appropriate Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**Lemon-Caper Chicken**  
Seasoned Chicken Breast  
topped with a Lemon Caper Beurre Blanc  
Served with Orzo Parsley Pilaf  
\$31.50

**Chicken Breast Monterey**  
Broiled Breast of Chicken topped with sliced  
Avocado, Tomato & Jack Cheese,  
Cilantro Tomato Sauce  
\$32.75

**Chicken Pomodoro**  
Marinated Charbroiled Chicken Breast, Served on Penne  
Pasta with Sun Dried Tomatoes and Pesto Cream Sauce  
\$32.50

**Baja Beach Steak**  
Sliced, Tender, Marinated Tenderloin  
Served "Carne Asada" style with Zesty Salsa Fresca  
\$33.95

**Roast Pork Normande**  
Slow Roasted Loin of Pork in an Apple Jack Cream Sauce  
\$32.50

**Filet of Beef Mignonettes Bordelaise**  
Tender, Broiled Filet Mignonettes, Served with Onions,  
Peppers and Mushroom  
Served on a Bed of Herb Seasoned Orzo Pasta with a Sauce Bordelaise  
\$36.95

**California Tri-Tip**  
Tender, Marinated, Slow Roasted, Sliced Tri-Tip Steak  
Served with a Mushroom and Red Wine Sauce  
\$32.50

**New York Steak Au Poivre**  
Broiled and Sliced New York Steak served with  
a Green Peppercorn Sauce  
\$41.50

**Broiled Mahi Mahi**  
Citrus Marinated with a Mango Salsa  
\$35.95

**Stuffed Portabella**  
Marinated Portabella Stuffed with Arugula, Sun Dried Tomatoes,  
Roasted Garlic, Sliced Apricots and Aged Swiss  
\$26.95

**Grilled Filet of Salmon**  
Finished with a Champagne Vin Blanc  
\$38.95

**Airline Chicken Breast**  
a Lemon-Thyme Beurre Blanc  
31.95

**Lumaconi Di Formaggio**  
Large Stuffed Pasta Shells, Filled with a Combination of Ricotta,  
Parmesan, Romano and Mozzarella Cheeses  
served with our World-Famous Herb Marinara Sauce  
\$25.95

**Mushroom Chicken Marsala**  
Mushroom Stuffed Airline Chicken Breast  
topped with a Rich Marsala Sauce  
\$31.95

**Breast of Chicken Pommery & Shrimp Scampi**  
Tender Breast of Chicken topped with a Pommery Cream Sauce  
with Jumbo Shrimp in a flavorful Garlic, Butter  
and White Wine Sauce  
\$48.50

**Fish Market**  
In Season, a variety of Fresh Seafood is available  
\$ Marketprice

**Petit Filet of Beef Bordelaise  
and Breast of Chicken Pommery**  
Choice Tenderloin of Beef with a Bordelaise Sauce  
and Grilled Chicken Breast with  
a Pommery Cream Sauce  
\$55.95



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# LUNCH BUFFETS

Minimum 50 Persons

## THE EXECUTIVE EXPRESS

Soup du Jour

Make-Your-Own Sandwich Buffet

Selection of Sliced Meats & Cheeses

Assorted Freshly Baked Deli Breads & Appropriate Condiments  
to include Leaf Lettuce, Sliced Tomatoes, Onions, Mayonnaise and Mustards  
Crisp Potato Chips

Red Potato Salad, Pasta Salad Primavera,  
Marinated Tomatoes & Cucumbers,  
Variety of Seasonal Greens  
with choice of Dressings  
Assorted Whole Fresh Fruits  
Chef's Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
\$32.50

## PASTA BAR LUNCH

Minestrone Soup

Variety of Salad Greens with Two Dressings

Antipasto Romaine Salad with Salami and Provolone, Garlic Croutons & Parmesan Dressing  
Fresh Seasonal Fruit

Choice of Two:

Cheese Ravioli with Garlic, Herbs and Olive Oil

Fettucine Alfredo

Penne Pesto Primavera

Chicken Parmesan

Farfalle Pasta with Italian Sausage and Marinara Sauce

Sauteed Fresh Seasonal Vegetables

Freshly Baked Garlic Bread Sticks and Focaccia Served with Butter

Chef's Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
\$35.50



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# LUNCH BUFFETS

Minimum 50 Persons

## MEXICAN FIESTA BAR

Tortilla Chips  
with Salsa

Tortilla Soup

### Town and Country Tostada & Taco Bar

Choice of Two:

Spiced Beef, Chicken or Pork Carnitas

Crisp, Flat Tortilla Shells, Soft Corn & Flour Tortillas, Vegetarian Refried Beans,  
Arroz Tampiqueño, Shredded Lettuce, Diced Tomatoes, Red Onions, Sliced Black Olives,  
Mild and Hot Peppers, Shredded Jack & Cheddar Cheeses, Sliced Radishes,  
Cilantro Sprigs, Julienne of Red and Green Peppers, Sour Cream,  
with our famous "Media Docena" Salsa Bar

Chef's Mexican Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
\$34.95

## MISSION BUFFET

Salad Greens Variety with Condiments  
Choice of Dressing

Pasta Salad Primavera  
Marinated Tomato & Cucumber Salad  
Asian Chicken Salad  
California Vegetable Salad

Choice of Two:

Seasonal Fresh Fish

Herb Roasted Chicken with Sundried Tomato Sauce  
Sauté of Beef with Mushrooms  
Roast Pork Loin with Cider Sauce

Rice Pilaf or Garlic Roasted Red Potatoes  
Fresh Vegetable Sauté  
Warm Rolls and Butter

Chef's Sweet Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
\$39.50



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