



MEETING PACKAGE LUNCH MENU

Available June 1st through September 30th

CORE MENU

Cold

- Combination of Whole and Sliced Seasonal Fruits V – VEG
- Hummus and Flatbread V – VEG
- Festive Mediterranean Olives V – VEG – GF
- Artisan Cured Meats and Cheese

Bakery

- Focaccia Bread V
- Butter VEG – GF
- Extra Virgin Olive Oil, Balsamic Vinegar Cruets V – Veg – GF

ROTATIONAL MENU

D-1

Lunch Salad Selection

- Fresh Mozzarella, Tomatoes, Shallots, Red Oak, Basil, White Balsamic Vinaigrette VEG – GF
- Romaine, Arugula, Chickpeas, Cucumbers, Yellow Bell Pepper, Mint Dressing V – VEG – GF
- White Beans, Arugula, Pears, Tarragon, Cider Vinaigrette V – VEG – GF

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Pan Roasted Chicken Breast, Roasted Green Bell Peppers, Smoked Paprika Jus, Fried Sage GF
- Seared Steelhead, Yellow Squash, Saffron Mint Sauce, Tarragon GF
- Pearl Couscous, Turmeric, Allspice, Ginger, Onions, Carrots, Garlic, Butter VEG
- Roasted Mixed Cauliflower, Spices, Herbs V – VEG – GF

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)

Continued >

V – Vegan VEG – Vegetarian GF – Gluten Free



MEETING PACKAGE LUNCH MENU

D-2

Lunch Salad Selection

- Roasted Beets, Fennel, Parsley, Lemon Juice, Olive Oil, Citrus Zest V – VEG – GF
- Baby Kale, Cucumbers, Strawberries, Red Onions, Feta, Mint, Yogurt Dressing VEG – GF
- Lentils, Spinach, Celery, Green Onions, Tomatoes, Lebanese Spice Dressing V – VEG – GF

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Grilled Beef Tri Tip, Charred Mini Peppers, Red Wine Mustard Sauce, Rosemary GF
- Roasted Pacific Cod, Green Olives, Oranges, Capers, Lemon Sauce, Chives GF
- Roasted Purple Potatoes, Boursin Cheese, Herbs, Smoked Paprika Oil VEG – GF
- Broccolini, Roasted Tomatoes, Za'atar, Chile Oil, Orange Zest V – VEG – GF

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)

D-3

Lunch Salad Selection

- Broccoli, Calabrese Peppers, Shallots, Crushed Bread Crumbs, Cilantro Lime Dressing VEG – GF
- Radicchio, Frisée, Red Endive, Arugula, Parmesan, Pine Nuts, Anchovy Dressing GF
- Cracked Wheat, Cremini Mushrooms, Pomegranate Arils, Herb Dressing V – VEG

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Roasted Leg of Lamb, Garlic, Spices, Mint, Harissa Tomato Sauce GF
- Pan Seared Local Rockfish, Carrot Purée, Fried Shallots, Parsley, Lemon Capers Sauce GF
- Creamy Polenta, Goat's Cheese, Rosemary, Parsley, Marinated Tomatoes, Butter VEG – GF
- Green Beans, Shallots, Blistered Cherry Tomatoes, Meyer Lemon V – VEG – GF

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)

[Continued >](#)

V – Vegan VEG – Vegetarian GF – Gluten Free

2



MEETING PACKAGE LUNCH MENU

D-4

Lunch Salad Selection

- Mixed Greens, Orange, Tomatoes, Radishes, White Balsamic Vinaigrette V – VEG – GF
- Romaine, Citrus Chile Olives, Persian Cucumbers, Tarragon, Basil, Red Pepper Dressing V – VEG – GF
- Farro, Chopped Arugula, Carrots, Parmesan Cheese, Herbs, Sherry Vinaigrette VEG – GF

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Roasted Pork Loin, Roasted Red Cabbage, Green Peppercorn Sauce, Parsley GF
- Seared Swordfish, Charred Corn, Pickled Red Onions, Verde Sauce, Cilantro GF
- Rice Pilaf, Chicken Stock, Dried Fruits, Almonds, Herbs GF
- Roasted Heirloom Carrots, Turnips, Garlic, Pesto, Bread Crumbs VEG

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)

D-5

Lunch Salad Selection

- Tomatoes, Red Onion, Cucumbers, Kalamata Olives, Pita Croutons, Mint Tahini Dressing V – VEG – GF
- Baby Spinach, Endive, Roasted Carrot, Goat's Cheese, Golden Raisins, Balsamic Vinaigrette VEG – GF
- Orzo Pasta Salad, Radicchio, Olives, Celery, Pine Nuts, Parsley, Oregano, Red Wine Vinaigrette V – VEG

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Turmeric Chicken Breast, Charred Green Onions, Ras El Hanout Sauce, Cilantro GF
- Seared Sea Bass, Artichoke Hearts, Tomato Butter Sauce, Tarragon GF
- Roasted Zucchini, Yellow Squash, Bell Peppers, Eggplant, Herb Oil V – VEG – GF
- Braised Lentils, Shallots, Celery, Carrots, Garlic, Thyme, Butter, Red Wine Vinegar VEG – GF

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)

Continued >

V – Vegan VEG – Vegetarian GF – Gluten Free

3



MEETING PACKAGE LUNCH MENU

D-6

Lunch Salad Selection

- Butter Lettuce, Watermelon, Mint, Pistachios, Feta Cheese, Honey Lime Vinaigrette VEG – GF
- Arugula, Persian Cucumbers, Marinated Artichokes, Crushed Almonds, Mint Dressing V – VEG – GF
- Bulgar Wheat, Dried Apricots, Radish, Red Onions, Walnuts, Preserved Lemon Dressing V – VEG

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Vadouvan Beef Medallions, Roasted Heirloom Tomatoes, Curry Sauce, Fried Onions
- Aleppo Pepper Crusted Salmon, Garbanzo Beans, Carrot Saffron Sauce, Dill GF
- Black Rice, Mirepoix, White Wine, Chicken Stock, Herbs, Butter GF
- Baked Eggplant, Roasted Beets, Spices, Pine Nuts, Lemon Oregano Vinaigrette V – VEG – GF

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)

D-7

Lunch Salad Selection

- Little Gem, Marinated Mushrooms, Radish, Parmesan Cheese, Lemon Vinaigrette VEG – GF
- Red Cabbage, Radicchio, Carrots, Pickled Onions, Yogurt Dill Dressing VEG – GF
- Pasta Salad, Watermelon Radish, Red Onions, Heirloom Tomatoes, Gorgonzola, Bacon, Herb Dressing

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Chermoula Pork Loin, Mushrooms, Carrot, Honey Onion Sauce, Fried Kale GF
- Seared Local Halibut, Roasted Celery, Meyer Lemon Butter Sauce, Chives GF
- Roasted Brussel Sprouts, Garlic, Balsamic Glaze, Chopped Marcona Almonds, Herbs V – VEG – GF
- Roasted Yukon Gold Potatoes, Kale Pesto, Pecorino Cheese, Parsley VEG – GF

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)



MEETING PACKAGE LUNCH MENU

D-8

Lunch Salad Selection

- Red Leaf, Romaine, Salami, Olives, Tomatoes, Bread Crumbs, Oregano Vinaigrette
- Arugula, Asparagus, Endive, Pecorino, Toasted Pistachios, Chive Dressing VEG – GF
- Wild Rice, Walnuts, Cranberries, Celery, Green Onions, Parsley, Roasted Shallot Dressing V – VEG – GF

Soup of the Moment

- Mediterranean Inspired Soup of the Day

Hot Buffet Selection

- Lemon Pepper Chicken Breast, Roasted Fennel, Natural Jus, Parsley GF
- Pan Seared Branzino, Roasted Zucchini, Orange Zest, Tarragon Butter Sauce, Thyme GF
- Sweet Potatoes, Sea Salt, Cilantro, Extra Virgin Oil V – VEG – GF
- Roasted Tri-Color Cauliflower, Red Pepper Flakes, Lime Juice, Smoked Paprika V – VEG – GF

Dessert

- Chef's Choice of Desserts (2 to 3 Selection)