



## **2018 Lunch Menu**

### **Delicatessen Lunch Buffet**

(12 Guest Minimum)

#### **Deli Selections**

Smoked Turkey, Roast Beef, Honey Cured Ham,  
Salami, Marinated Grilled Vegetables  
Provolone, Cheddar, Swiss cheese  
Whole Wheat, White, Sourdough Breads  
Tomatoes, Red Onion, Butter Lettuce  
Antipasti Condiments

#### **Salads**

*Please select two salads to compliment the delicatessen menu.*

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette  
Spinach, Pancetta, Chopped Egg, Parmesan and Pickled Onion Salad  
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad  
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto  
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives  
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini  
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad  
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

#### **Dessert**

An assortment of Italian biscotti, cookies and brownies

\$45.00 per guest



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



## **2018 Lunch Menu**

### **Panini Sandwich Lunch Buffet**

(12 Guest Minimum)

#### **Salads**

*Please select two salads.*

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette  
Spinach, Pancetta, Chopped Egg, Parmigiano and Pickled Onion Salad  
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto  
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad  
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives  
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini  
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad  
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

#### **Paninis**

*Please select two paninis. All paninis served on fresh baked bread.*

Salami, Roasted Peppers, Provolone and Olive Tapenade  
Prosciutto di Parma, Arugula and Fig Jam  
Wood-Roasted Chicken, Celery and Apple Salad with Butter Lettuce and Red Onion  
Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce  
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli  
Tuna Salad with Celery Root and Scallions

#### **Dessert**

An assortment of Italian biscotti, cookies and brownies

\$48.00 per guest



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



## **2018 Lunch Menu**

### **Hot Lunch Buffet**

(20 Guest Minimum)

*This menu is complimented by baskets of bread, coffee & tea service.*

### **Salads**

*Please select two salads.*

Mixed Lettuces with Ricotta Salata & Red Wine Vinaigrette  
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad  
Tuna, White Bean, Fennel & Preserved Tomato Salad  
Mixed Baby Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans  
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto  
Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Pecans  
Roasted Beets, Gorgonzola Crema, Kale, Fried Shallots, Pumpkin Seeds  
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami & Olives  
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons  
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad  
Butter Lettuce & Chicory Salad with Gorgonzola, Walnuts & Currants

### **Main Course**

*Choice of two entrees \$60/ Choice of three entrees \$72*

Grilled Chicken with Market Vegetables and Grilled Lemon  
Grilled King Salmon with Cherry Tomatoes, Corn, Arugula\*  
Gnudi: Spinach Ricotta "Pillows" with Beef Ragu and Parmigiano  
Seared Alaskan Halibut, Spring Vegetables, Lemon Butter\*  
Francobolli: Fonduta Filled Pasta, Artichokes, Peas, Mint, Brown Butter, Pine Nuts  
Roasted Seabass with Savoy Spinach and Roasted Fingerling Potatoes\*  
Pan Seared Sirloin with Savoy Spinach, Potato Puree & Red Wine Sauce

### **Dessert**

An assortment of Italian biscotti, cookies and brownies

*\*Seasonal items, subject to change.*



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



## **2018 Lunch Menu**

### **Plated Luncheon**

*This menu is complimented by baskets of bread, coffee & tea service.*

### **First Course**

*Please select one.*

Pink Lady Apples, Arugula, Pickled Onion, Candied Pecans and Goat Cheese  
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans  
Roasted Beets, Buffalo Ricotta, Kale, Fried Shallots, Pumpkin Seeds  
Gem Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusks and Parmigiano  
Zuppe del Giorno

### **Main Course**

Grilled Half Chicken with Yukon Gold Potatoes, Garlic & Rosemary  
Gnudi: Spinach Ricotta “Pillows” with Beef Ragu (or Marinara Sauce), Parmigiano  
Grilled Ribeye Steak with Potato Puree, Savoy Spinach, Red Wine Sauce (+10.00)  
Francobolli: Fonduta Filled Pasta, Artichokes, Peas, Mint, Brown Butter, Pine Nuts  
Seared Alaskan Halibut with Spinach, Roasted Carrots, Lemon Capers Butter  
Grilled Mt. Lassen Trout, Cannellini Beans, Asparagus, Olives, Preserved Lemon

### **Dessert**

Tiramisu, the Classic Italian Dessert  
Chocolate Budino: Warm Bittersweet Chocolate Cake with Gelato  
Panna Cotta with Strawberries  
Traditional Piemontese Chocolate, Hazelnut, Amaretti Custard  
Lemon Mousse with Meringue and Toasted Pistachios  
Sorbetto or Gelato del Giorno

\$55.00 per guest

*\*Seasonal items, subject to change.*



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.