

Working Lunch Menu #1

Arugula and Radicchio Salad with Napa Valley Mustard Vinaigrette, Pine nuts
and Oregon Blue Cheese

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Marinated Grilled Rosemary Chicken served Chilled with a Spanish Romesco
Sauce

*

Penne Pasta with Sundried Tomatoes, Caramelized Onions, Grilled Eggplant,
Basil, and Asiago Cheese

*

Grilled Season Vegetable Platter with a Provincial Olive Oil

*

Fresh Seasonal Fruit Platter

*

Chocolate Macadamia Nut Tart

\$40.25 per person
Subject To 7.75% Sales Tax

Working Lunch Menu #2

Wine Country Organic Mixed Greens with a Red Wine Vinaigrette, Dikon
Radish Sprouts, and Toasted Walnuts

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Orzo Pasta Salad with Sundried Tomatoes and Grilled Vegetables, Topped
with Parmesan Cheese

*

Steamed Vegetable Salad with Dijon Vinaigrette

*

Poached Local King Salmon Served chilled with a Mango Relish

*

Fresh Seasonal Fruit

*

Fresh Fruit Tart with Chocolate Crust and Marscapone Cream

\$40.25 per person
Subject To 7.75% Sales Tax

Working Lunch Menu #3

Romaine and Radicchio with Asiago Cheese, Toasted Pine Nuts, and a Sherry
Wine Vinaigrette

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Marinated Black Angus Sirloin Salad with a Mustard Aioli

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Roasted Potato Salad with Orange Zest, Grilled Onions, Scallions, and Roasted
Shallots

*

Grilled Season Vegetable Salad with Herbs de Provence

*

Fresh Seasonal Fruit Platter

*

Raspberry Strawberry Tart

\$40.25 per person
Subject To 7.75% Sales Tax

Working Lunch Menu #4

Wine Country Organic Mixed Greens with Balsamic Vinaigrette

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Homemade Potato Salad with Capers and Maui Onions

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Assorted Deli Meats and Cheese to include: Roasted Beef, Fresh Turkey,
Salami, Cheddar and Swiss Cheese

*

Platter of Sandwich Condiments to include: Lettuce, Tomatoes, Red Onions,
and Pickles

*

Assorted Gourmet Breads

*

Fresh Seasonal Fruit Salad

*

Homemade Brownies, Blondies and Raspberry Thumb Prints

\$40.25 per person
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