



Great Room Plated Lunch One

Mains (Host to pre-select 1 Starter)

Green Penne Pasta

Fresh Array of Grilled Roasted Vegetables, Vegan Penne Pasta, Garlic-Basil Pesto, Arugula, Balsamic Gastric

Andrei's Chop Salad

Roasted Chicken, Organic Field Greens, Cucumbers, Avocado, Tomatoes, Corn, Candied Walnuts, Goat Cheese, Dates, Cornbread Croutons, Sherry Vinaigrette

Shrimp Salad

Cilantro Marinated White Shrimp, Local Field Greens, Persian Cucumbers, Tomatoes, Red Onions, Watermelon Radishes, Lemon Oregano Vinaigrette

Desserts (Host to pre-select 1 Dessert)

Chocolate Ganache Cake

Ghirardelli Chocolate Ganache Cake, Chantilly Espresso Cream

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

\$32 per person

**Add Soft Drinks or Iced Tea for additional \$4.50 per person*

** Menu pricing is subject to 22% taxable service charge and 7.75% sales tax.*

*** Menus & Pricing are subject to change based on availability*



Great Room Plated Lunch Two

Starters (Host to pre-select 1 Starter)

California Baby Green Salad

Organic Field Greens, Watermelon Radish, Toasted Hazelnuts, Cherry Tomatoes, Agave Balsamic Vinaigrette **vg**

Andrei's Caesar Salad

Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing **vg**

Mains (Host to pre-select 1 Main)

Roasted Chicken

Roasted Jidori Chicken, Charred Red Cabbage, Multicolor Fingerling Potatoes, Asparagus, Rosemary-Lemon Jus **gf**

Grilled Salmon

Chermoula-Marinated Grilled Salmon, Toasted Israeli Couscous, Blue Lake Green Beans, Lemon Olive Oil Emulsion

Green Penne Pasta

Fresh Array of Grilled Roasted Vegetables, Vegan Penne Pasta, Garlic-Basil Pesto, Arugula, Balsamic Gastric **vn**

Desserts (Host to pre-select 1 Dessert)

Chocolate Ganache Cake

Chirardelli Chocolate Ganache Cake, Chantilly Espresso Cream

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

\$42 per person

**Add Soft Drinks or Iced Tea for additional \$4.50 per person*

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Great Room Plated Lunch Three

Starters (Host to pre-select 1 Starter)

California Baby Green Salad

Organic Field Greens, Watermelon Radish, Toasted Hazelnuts, Cherry Tomatoes, Agave Balsamic Vinaigrette **vg**

Andrei's Caesar Salad

Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing **vg**

Green Lentil Soup

Green Lentil, Mirepoix Vegetables, Tomato Broth **vn**

Mains

Roasted Chicken

Roasted Jidori Chicken, Charred Red Cabbage, Multicolor Fingerling Potatoes, Asparagus, Rosemary-Lemon Jus **gf**

Grilled Salmon

Chermoula-Marinated Grilled Salmon, Toasted Israeli Couscous, Blue Lake Green Beans, Lemon Olive Oil Emulsion

Grilled C.A.B. New York Steak

Grilled C.A.B. New York Steak, Crushed Rosemary Potatoes, Sautéed Broccolini, Green Mojo Sauce

Green Penne Pasta

Fresh Array of Grilled Roasted Vegetables, Vegan Penne Pasta, Garlic-Basil Pesto, Arugula, Balsamic Gastric **vn**

Desserts (Host to pre-select 1 Dessert)

Seasonal Housemade Cheesecake

Andrei's Seasonal Housemade Cheesecake

Seasonal Carrot Cake

Andrei's Seasonal Carrot Cake, Cream Cheese Frosting

\$52 per person

**Add Soft Drinks or Iced Tea for additional \$4.50 per person*

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Lunch Buffets

Minimum Order of 20 Guests

Mediterranean \$50 per person

Greek Salad with Romaine Hearts, Feta Cheese, Cucumber, Tomatoes & Oregano-Lemon Vinaigrette
Hummus with Mediterranean Flatbread
All Natural Chicken Kebabs with Chermoula
Grilled Chimichurri-Marinated All Natural Flank Steak with Onions & Bell Peppers
Mediterranean Vegetable Couscous
Seasonal Fruit Tart with Vanilla Custard
Honey Greek Yogurt Mini Parfait

Californian \$54 per person

Local Farm Field Greens & Seasonal Baby Tomatoes with Agave Balsamic Vinaigrette
Cilantro Pesto-Marinated All Natural Chicken Breast
Pan Roasted Scottish Salmon with Chive & California EVOO Emulsion
Seasonal California Vegetable Medley with Roasted Garlic & Fresh Herbs
Weiser Farm Fingerling Potatoes, Roasted Garlic & Paprika
Mini Strawberry Shortcake Bites
Mini Crème Brûlée Bites

American \$58 per person

Andrei's Caesar Salad with Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing
Roasted Chicken with Rosemary-Lemon Jus
Sliced Flank Steak with Seasonal Wild Mushrooms, Scallions, Demi-Glace
Mornay Potatoes, Fresh Parmesan, Sweet Onion
Grilled Vegetable Mélange with Chimichurri
Brownies drizzled with Bourbon Caramel Sauce
Warm Mini Apple Pie

Italian \$58 per person

Wild Arugula Salad with Toasted Almonds, Shaved Grana & Balsamic Vinaigrette
Panzanella with Mozzarella, Tomato, Red Onion, Cucumber, Garlic Croutons, Basil Vinaigrette
Chicken Milanese, Lemon Zest Butter
Goat Cheese & Sun-Dried Tomato Ravioli, Tomato Ragout, Chiffonade Basil
Roasted Scottish Salmon, White Wine Lemon & Caper Sauce
Tiramisu Bites
White Chocolate Raspberry Cheesecake

**Add Bread and Butter Service to any of the above Buffets \$2.50 per person*

**Add Soft Drinks or Iced Tea for additional \$4.50 per person*

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